

## APPETIZERS

<b>Jake's Nacho Platter</b> Tri-colored Tortillas smothered with Beef and Bean Chili, topped with Black Olives, Cherry Peppers And Cheddar Cheese, with Guacamole, Sour Cream And Salsa served on the side Also Available with Vegetarian Blackbean Chili	10.25
<b>Potato Pancakes</b> Served with Cinnamon Creme Freche And Fire Roasted Apples	7.95
<b>Crispy Fried Calamari</b> Flash-Fried Squid and Spicy Cherry Peppers, Served with a Creamy Buttermilk Aioli	9.95
<b>Bucket of Soft Baked Pretzels</b> Baked Pretzels, served with our house-made Spicy Honey Ale Mustard	7.95
<b>Crispy Fried Chicken Fingers</b> Choice of Spicy, Plain, Spicy Asian Sesame Glaze or BBQ	7.95
<b>Crispy Wings</b> Choice of Spicy, Plain, Spicy Asian Sesame Glaze or BBQ	6.95
<b>Fried Pickles</b> With Ranch Dipping Sauce	6.95

## SMALL PLATES

<b>Grilled Flatbread Pizza of the Day</b> Chef's Daily Creation. Check with your Server.	Varies
<b>Shrimp and Crab Cakes</b> Two Pan-Seared Cakes, with a Horseradish-Tomato Aioli and Shaved Iceberg Lettuce	9.95
<b>Jake's Nibbler</b> Grilled Knockwurst and Brats, with Samplings of Sauerkraut, Red Cabbage and German Potato Salad, served with a side of Bitter-Sweet Red Beer Sauce	9.25
<b>Wiener Schnitzel</b> Breaded Veal Cutlet, served with Dill Spaetzle and a Light Lemon Butter Sauce	12.95
<b>Jaeger Schnitzel</b> Breaded Veal Cutlet, served with Wild Mushroom and Sweet Pea Spaetzle and Jaegermeister- Sauce	12.95
<b>Sauerbraten</b> Melt-in-Your-Mouth Sweet N' Sour Braised Beef Round, with Dill Spaetzle, Gingersnap Gravy And Red Cabbage	12.95

## SOUPS & SALADS

<b>Our Award-Winning New England Clam Chowder</b>	Cup	4.50	Bowl	5.50
<b>Soup of the Day</b>	Cup	3.95	Bowl	4.95
<b>Beef and Bean Chili with Cheddar Cheese</b>	Cup	4.25	Bowl	5.25
<b>Vegetarian Blackbean Chili with Cheddar Cheese</b>	Cup	4.25	Bowl	5.25

ADD GRILLED CHICKEN TO ANY SALAD, \$4.00 ADD SHRIMP OR STEAK TIPS\*, \$5.00

<b>The Wedge</b> A Wedge of Iceberg Lettuce smothered in Bleu Cheese Dressing, with Red Grape Tomatoes Crispy Chopped Bacon and Pickled Red Onions				7.95
<b>Jake's Caesar</b> Crispy Romaine tossed in a Creamy Caesar Dressing, with Parmesan Cheese, Croutons and Anchovies	sm.	5.95	lg.	9.95
<b>Jake's Cobb Salad</b> Torn Romaine, tossed in Creamy Buttermilk Dressing, with Avocado, Tomatoes, Bacon Red Onion, Hard-Boiled Egg, Aged Cheddar and Grilled Chicken				13.95
<b>House Green Salad</b> Mixed Greens, Tomato, Red Onions, Carrots with our House Italian Dressing on the side				5.95
<b>Spinach and Pear Salad</b> Roasted Pears, Cambazola Cheese and Candied Walnuts served over a Bed of Baby Spinach with White Balsamic Vinaigrette				10.95

## SIGNATURE BURGERS

SERVED WITH FRIES AND A PICKLE

<b>Jakes Burger*</b> Fresh 8oz. Angus Hamburger Patty with Lettuce, Tomato and Onion, served on a Sesame Bun				8.95
<b>Make It a Double (Beef or Vegetarian)</b>	3.00	<b>Extras</b>		1.00
<b>Sauces</b> BBQ, Ranch, Chipotle Mayo, Blue Cheese Russian	0.50	Bacon, Cheese, Fried Egg, Chili (Beef or Veg) Sautéed Onions, Sautéed Mushrooms, Avocado Spicy Cherry Peppers, Coleslaw		
<b>Bavarian Burger*</b> Grilled 8oz. Hamburger topped with Red Cabbage and Cambazola Cheese with German Potato Salad on the Side instead of French Fries				12.95
<b>Bleu Cheese Burger*</b> Grilled 8oz. Hamburger topped with Bleu Cheese Crumbles, with Lettuce, Tomato and Red Onion, served on a Sesame Bun				9.95
<b>Boursin Mushroom Burger*</b> Fresh 8oz. Angus Hamburger Patty smothered with Creamy Boursin Cheese and Sautéed Mushrooms With Lettuce, Tomato and Red Onion, served on a Sesame Bun				9.95
<b>Smokey Mountain Burger*</b> Fresh 8oz. Angus Hamburger Patty smothered in Sweet BBQ Sauce, and topped with Bacon, Smoked Cheddar and Onion Rings, with Lettuce, Tomato and Red Onion, served on a Sesame Bun				9.95
<b>Rosemary Chicken Burger</b> A Grilled 7 oz. Rosemary Seasoned Ground Chicken Patty topped with Cheddar Cheese, A Roasted Tomato Aioli, Lettuce, Tomato and Onion, served on a Sourdough Roll.				9.95
<b>Bacon Egg and Cheese Burger*</b> Fresh 8oz. Angus Hamburger Patty topped with Cheddar, Bacon, an Over Easy Fried Egg, Lettuce, Tomato and Red Onion, served on a Sesame Bun				10.95
<b>The "Classic" Veggie Burger</b> Garden Burger topped with Creamy Boursin Cheese and Sautéed Mushrooms, with Lettuce, Tomato and Red Onion, served on a Sesame Bun				9.25

## SIGNATURE SANDWICHES

SERVED WITH FRIES AND A PICKLE

<b>Grilled "Custom" Reuben</b> Your Choice of Traditional Red Corned Beef, Grilled Chicken, Sliced Turkey Breast or a Veggie Patty Served with Swiss Cheese and Sauerkraut on Dark Rye, with a side of Russian Dressing	9.95
<b>Pastrami</b> Plain & Simple, Paper-thin Slices of Pastrami topped with Swiss Cheese, on a Sourdough Roll	8.95
<b>Wiener Schnitzel Sandwich</b> Breaded Veal Cutlet, Sauteed Mushrooms and Swiss Cheese Served on Texas Toast	12.95
<b>Buffalo Bacon Chicken Wrap</b> Crispy Buffalo Chicken Fingers, Romaine Lettuce, Tomatoes and Bleu Cheese Crumbles Topped with Bleu Cheese Dressing, and wrapped in a Flour Tortilla. Also available with BBQ Sauce <small>**For A Healthier Meal Choice Ask to Substitute Grilled Chicken**</small>	9.95
<b>Warm Chipotle Turkey Sandwich</b> Fresh Turkey Breast, Chipotle Mayonnaise, Bacon, Smoked Cheddar, BBQ Sauce Lettuce and Avocado, served warm on a Honey-Wheat Roll	9.95
<b>Fried Chicken B.L.T.</b> Crispy-Fried Breaded Chicken Cutlet with Bacon, Lettuce, Tomato, Mayonnaise and Cheddar Cheese, on Texas Toast <small>**For A Healthier Meal Choice Ask to Substitute Grilled Chicken**</small>	9.95

## FEATURED ENTRÉES

<b>Buffalo Chicken Mac and Cheese</b> Elbow Macaroni, with a Mild Bleu Cheese Sauce, Grilled Chicken and Buffalo Sauce. <small>Recommended Beer Selection: Budweiser American Lager</small>	15.95
<b>Vegetable Ravioli Duo</b> Roasted Vegetable and Asparagus Raviolis, with Pan Roasted Vegetables, White Wine, Garlic and Butter. <small>Recommended Beer Selection: Harpoon UFO</small>	15.95
<b>Pan Roasted Salmon</b> Aged Balsamic Glaze, served with Roasted Vegetables and Boursin Mashed Potatoes <small>Recommended Beer Selection: Radeberger Pilsner</small>	17.95
<b>BBQ Steak Tips*</b> Marinated Steak Tips Smothered in Sweet BBQ Sauce, served with Red Bliss Mashed Potatoes, Creamy Coleslaw And Crispy Onion Rings -- Add Grilled Shrimp \$5.00 <small>Recommended Beer Selection: Erdinger Dunkel Weisse</small>	16.95
<b>Beer Battered Fish &amp; Chips</b> Haddock Filet in a Light Beer Batter, served with Creamy Coleslaw, French Fries and Tartar Sauce <small>Recommended Beer Selection: Sam Adams Boston Lager</small>	15.95

## JACOB WIRTH CLASSICS

<b>Wiener Schnitzel</b> Breaded Fresh Veal Tenderloin served over Parsley and Dill Spaetzle, with a Lemon Butter Sauce <small>Recommended Beer Selection: Paulaner Hefeweizen</small>	21.95
	With Fried Egg 22.95
<b>Jaegerschnitzel</b> Breaded Fresh Veal Tenderloin, Wild Mushroom and Sweet Pea Spaetzle with a Jaegermeister Sauce <small>Recommended Beer Selection: Jake's House Dark Ale</small>	21.95
<b>German Mixed Grill</b> Grilled Smoked Bratwurst and Weisswurst German Potato Salad, Sauerkraut and Red Cabbage <small>Recommended Beer Selection: Harpoon I.P.A.</small>	16.95
<b>Jake's Special</b> Beer-Steamed Knockwurst and Bratwurst, German Potato Salad and Sauerkraut, topped with Bitter-Sweet Red Beer Sauce <small>Recommended Beer Selection: Jakes House Lager</small>	16.95
<b>Sauerbraten</b> Melt-in-Your-Mouth Sweet N' Sour Braised Beef Round, served over Dill Spaetzle, Topped with Gingersnap Gravy and Red Cabbage <small>Recommended Beer Selection: Schneider Aventinus</small>	19.95

## WURSTS

\$9.95

Served on a Roll with Your Choice of Sauerkraut or Red Cabbage and Your Choice of Side

**Steamed Bratwurst**  
Ground Beef, Pork and Onions

**Grilled Smoked Bratwurst**  
Ground Beef, Pork, Onions and Mustard Seed

**Steamed Knockwurst**  
Ground Beef, Pork and Spices

**Grilled Weisswurst**  
Ground Veal, Pork and Spices

**Jake's Black Label Sausage**  
A Combination of Pork, Garlic and Spices  
Infused With Our Very Own Jake's House Dark Beer

\*\*PLEASE SPEAK TO YOUR SERVER ABOUT SPECIAL REQUESTS AND DIETARY CONCERNS\*\*  
JACOB WIRTH USES HUMANE, CAGE FREE EGGS IN THE PREPARATION OF ALL DISHES

EXECUTIVE CHEF: DANIEL OSELLA  
GENERAL MANAGER: JONNY BLASS

### \* MENU ADVISORY

\*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS (ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS).

ALSO, WE ASK THAT YOU NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES AND PLEASE NOTE THAT THERE WILL BE AN 18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

FOR INFORMATION ABOUT OUR **BEER CLUB**, OR TO JOIN OR **ELECTRONIC MAILING LIST**, VISIT OUR WEBSITE AT: [WWW.JACOBWIRTH.COM](http://WWW.JACOBWIRTH.COM)