DRAFT BEER

JOLLY PUMPKIN BAM BIÈRE
A golden farmhouse ale, naturally cloudy and dry hopped for a perfectly refreshing balance of spicy malt, hops and yeast. Named by Men's Journal as one of the Top 25 Beers in America.
$4.50/14 oz  $16/pitcher

JOLLY PUMPKIN BAM NOIRE
Dark, smooth and delicious, with aromas of worn leather, notes of sweet plum, and hints of coffee and cacao. Lingering tart and refreshing finish.
$4.50/14 oz  $16/pitcher

NORTH PEAK SIREN AMBER ALE
Malty, smooth and well balanced
$4.25/pint  $14/pitcher

NORTH PEAK DIABOLICAL IPA
Bright and golden, with citrusy hop bitterness
$4.50/pint  $15/pitcher

TORTUGA ALE COMPANY CHOCOLATE STOUT
Brewed with nibs from with Patric Chocolate, a leader in the craft chocolate movement, using the very finest cocoa beans from Madagascar, expertly roasted to create exceptionally bright and complex depth of flavor. Pair with our chocolate sampler for an explosion of taste and decadent delight!
$5.00/pint  $18/pitcher

GOLDEN MANATEE BELIGAPO
A delicious Belgian-style IPA, brewed with chestnuts, tapioca, sorghum, agave nectar and loads of the freshest hops money can buy. Fermented with two yeasts for a layered complexity, and dry hopped for a spicy mouthful of fun. Gluten free!
$4.00/12 oz  $18/pitcher

BEER TO GO
All our draft beers are available in 64 oz growlers, so take some home or to the party!

KIDS

APPETIZERS

MARKET SALAD
fresh greens and choice of dressing $3.50

SOUP OF THE DAY
ask your friendly server about today's selection $3.50

FARMER'S FRITTO
fresh local and seasonal tempura battered vegetables with matching dip $5

GRILLED FLATBREAD with hummus $5

ENTRÉES

CHEESE PIZZA
with tomato sauce and choice of sourdough or gluten free crust $5

CHICKEN STRIPS
house made free range chicken tenders, hand breaded with a cornflake crust and served with French fries $6

HAMBURGER OR CHEESE BURGER
custom blended beef patty served plain or with melted cheddar on a toasted challah roll with French fries $6

DAILY SPECIALS
choose an entrée from our extensive list of daily specials. Smaller portions at half the price!

DESSERTS

CHOCOLATE CAKE
served with a scoop of dark chocolate coconut milk based "ice cream" $5

SEASONAL RUSTIC FRUIT PIE
with a scoop of vanilla bean coconut milk "ice cream" $5

SIMPLE SCOOP
choice of dark chocolate or vanilla bean coconut milk based "ice cream" $4

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**Appetizers**

**WARM MARINATED OLIVES** $6

**SOUPTHE DAY** ask your server $5

**SNACK BOARD TWO WAYS**

**GARDNER’S**— beer friendly cheeses with roasted & marinated vegetables and fresh breads $13

**BUTCHER’S**— cured meats, cheeses, roasted & marinated vegetables and fresh breads $15

**FARMER’S FRITTO**

fresh, local and seasonal tempura battered vegetables with matching dip $8

**GRILLED FLATBREAD WITH THREE SPREADS**

hummus, edamame, and red pepper walnut $11

**TOFU CRACKLINGS**

with cashews, scallions and chile dipping sauce $7

**TRUFFLED FRENCH FRIES**

fried crisp, with truffle salt and fresh rosemary $5

**GRILLED OYSTERS**

with spiced butter $12

**Salads**

**GRILLED ROMAINE WITH WARM POTATO CROUTONS**

with grilled free range chicken, dried figs, toasted nuts and roasted garlic dressing $13 / $11

**SMOKED TOFU**

with wilted organic spinach, wild mushrooms, grape tomatoes, shaved broccoli, and sesame dressing $11 / $9

**ASIAN LAYERED**

rice noodles, shredded cabbage, carrot & daikon pickles, cucumbers, cilantro, mint, scallions, tofu and cashews, with ginger lime dressing $12 / $10

**SALUMIST’S CHOPPED**

cured meats and cheeses with local greens, roasted peppers, olives, white beans and red wine vinaigrette $13 / $11

**PRIME STEAK SALAD**

grass fed flat iron steak sliced over romaine with tomatoes, fingerling potatoes, basil vinaigrette and Maytag blue cheese $14 / $12

**Sandwiches**

all served with French fries

**JP BURGER**

custom ground grass fed beef with melted cambozola cheese, crinini mushrooms and thick cut Berkshire bacon on a toasted challah roll $13 / $11

**RED CHILE TOFU**

grilled sesame and Thai chile marinated tofu with house made kimchrei, cilantro-green onion relish and shaved radishes on toasted farm bread $11 / $9

**SMASHED CHICK PEANUT PANINI**

crushed chickpea salad with cucumber yogurt dressing, grilled eggplant, and arugula on rustic Italian bread $11 / $9

**GOLDEN GRILLED CHEESE**

tallegio cheese and balsamic roasted yellow peppers grilled on house made focaccia in a sage infused olive oil $11 / $9

**PORCHETTA**

slow roasted herb and garlic infused pork shoulder on a ciabatta roll with salsa verds, house made fennel sauerkraut and organic spinach $13 / $11

**SIMPLE CHICKEN SALAD**

on multigrain bread with toasted walnuts, roasted tomato, pickled red onion and local greens $12 / $10

**SWEET AND SPICY COBIA**

par-seared ocean fish on a fresh baguette with sambal mayonnaise, carrot & daikon pickles, cucumbers and cilantro $14 / $12

**Granite Baked Pizza**

on your choice of sourdough or gluten-free crust

**CARVING**

pepperoni, sweet Italian sausage, slab bacon, charred tomato sauce and mozzarella $12 / $11

**FIRE AND SMOK**

smoked free range chicken, charred sweet peppers, scallions, chipotle tomato sauce, smoked mozzarella and fresh basil $11 / $10

**THREE CHEESE**

herb flaked ricotta, parmesan and gruyere cheeses, with shaved broccoli, caramelized onions and salsa verde $10 / $9

**MARGHERITA**

oven dried cherry tomatoes, house-made fresh mozzarella and fresh basil $10 / $9

**TRUFFLE**

creamed shitake mushrooms, goat, parmesan and house-made mozzarella cheeses, truffle oil and arugula dressed with red wine vinaigrette $11 / $10

**MEDITERRANEAN**

glazed eggplant, herbed goat cheese, preserved lemon, red onions, kalamata olives and fresh mint $10 / $9

**SOUTH PACIFIC**

honeyed bacon, dried pineapple, mozzarella, charred tomato sauce and scallions, with sesame seed garnish $12 / $11

**WHITE AND GREEN**

preserved lemon, roasted garlic, ricotta cheese, arugula and parmesan $10 / $9

**Desserts**

**PUMPKIN-BAY POTS DE CRÈME**

with almond shortbread cookie $6

**CHOCOLATE TASTING**

a selection of “bean to bar” artisan chocolates paired with seasonal fruits, just ask us what’s cookin’ today

**VEGAN CHOCOLATE CAKE**

with mocha frosting and a scoop of dark chocolate coconut milk *ice cream* $7

**SEASONAL RUSTIC FRUIT PIE**

with a scoop of vanilla bean coconut milk *ice cream* $7

**SIMPLE SCOOP**

choice of dark chocolate or vanilla bean coconut milk based *ice cream* with almond shortbread cookie garnish $5

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NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Items are cooked to guest specification.

Menu items and pricing may change seasonally.

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