



Fresh/fresh/ adj. **a:** not altered by processing; **b:** having it's original qualities unimpaired; **c:** just recently; **d:** producing one's own french fries; **e:** providing freshly baked Great Harvest Bread Company breads; **f:** baking and slicing sandwich meats during morning hours; **g:** preparing one's own batters, dressings and sauces on a daily basis; **h:** daily deliveries, not weekly; **i:** using freezer primarily for ice cream.

(Please see the following pages for more examples and descriptions of the word *fresh!*)

APPETIZERS

Classic Buffalo Wings

Featuring Frank & Teresa's Original Anchor Bar Buffalo Wing Sauce! Jimmy is from Buffalo, so that's how we do 'em!

Served with Bleu cheese dressing and celery sticks. Mild, Medium, Hot or **SUICIDAL!** . . . \$7.75

Mozzarella Sticks

Freshly breaded with a basil garlic breading, lightly fried and served with our own Marinara sauce. \$7.75

Jimchos

Fresh tortilla chips piled high and topped with chili, Monterey Jack, Cheddar, jalapenos, fresh salsa and sour cream.

Small: \$7.25 Large: \$9.50

Artichoke & Spinach Dip

Artichokes, spinach, cream cheese, sour cream, Monterey Jack, and Cheddar, served hot with Tortilla Chips. \$8.25

Potato Skins

Homemade skins smothered with Monterey Jack and Cheddar, topped with bacon and served with sour cream. \$8.25

Poutine

A Canadian specialty featuring Jimmy's fresh cut fries smothered with brown gravy and fresh cheese curds. \$7.25

Chicken Fingers

Served original style with Honey Mustard or BBQ sauce, or *Buffalo style* with

Anchor Bar Wing Sauce and bleu cheese. \$7.75

Onion Rings

A basket of classic beer-battered rings served with a side of our spicy Cajun dipping sauce. \$7.25

Fried Shrimp

Served with cocktail sauce, or *Buffalo* style with Bleu cheese and celery. \$9.50

SOUP, STEW & CHILI

Chicken Stew

A thick, meaty stew in the finest Southern Tradition.

Tavern Chili

Topped with Monterey Jack, Cheddar, and diced onions.

Soup Du Jour

Ask your server for today's selection!

Cup \$3.95 Bowl \$4.95

SALADS

Each salad is accompanied with fresh bread and your choice of dressing.

Jimmy's proudly serves *homemade* Russian, Thousand Island and Honey Mustard.

We also offer Bleu Cheese, Ranch, Creamy Caesar and Italian.

Soup & Salad

A bowl of Sherried Chicken Stew or Soup Du Jour served with a House Salad and Fresh Bread. \$8.25

Grilled Salmon

Fresh Salmon marinated in soy ginger sauce over our salad mix with tomatoes, mushrooms, cucumbers and onions. \$10.50

Grilled Chicken

Your choice of grilled or blackened chicken breast served over our salad mix with Cheddar cheese, tomatoes, onions, cucumbers and mushrooms. \$8.75

Steak*

Marinated, grilled Sirloin steak served over our salad mix with Muenster cheese, tomatoes, mushrooms and onions. \$10.50

House

Our fresh salad mix topped with tomatoes, cucumbers, mushrooms, onions and croutons. \$4.95

Chef

The classic American salad with ham, turkey, Monterey Jack, Cheddar, tomatoes, cucumbers, mushrooms and onions. \$8.75

SANDWICHES

All Sandwiches are made to order and are served with Homemade Fries, Coleslaw and a Kosher Dill Pickle.

Roast Beef

Lean roast beef and Muenster cheese on Honey Whole Wheat with lettuce, tomato, onion and a side of horseradish sauce. \$8.95

Beef on Weck

A Western New York Specialty!
Thinly sliced Roast Beef piled high on a Kummelwick roll, served with au jus and horseradish. \$8.95

Jimmy's Old Town Tavern Burger*

Our 8 oz., lean Angus burger served on a Kaiser roll with BBQ sauce, Cheddar cheese, bacon and a fried onion ring. \$8.95

All American Burger*

Our 8 oz., lean Angus burger served on a Kaiser roll with lettuce, tomato and onion. \$8.50
Add cheese, bacon, chili, sauteed onions, green peppers, or mushrooms for 50 cents each.

Philly Cheesesteak

We serve ours on genuine Amoroso rolls, shipped fresh from Philadelphia! Served with fried onions and your choice of cheese:
Provolone (*North Philly*)
White American (*South Jersey Philly*) \$8.95
Add mushrooms, green peppers or jalapenos for 50 cents each.

Reuben

Lean Corned Beef, smothered with Swiss cheese and Sauerkraut, topped with Russian dressing and served on grilled Classic Rye. \$8.75

Buffalo Wrap

Two chicken fingers tossed in wing sauce and wrapped in a flour tortilla with lettuce, tomato and Bleu Cheese dressing. \$8.75

Grilled Cheese

Old Fashioned White with your choice of cheese. \$7.50
Add bacon for \$1.00.

Grilled Chicken

Grilled or Blackened chicken breast served on a Kaiser roll with lettuce, tomato, mayo and onion. \$8.50
Add cheese, bacon, sauteed onions, green peppers or mushrooms for 50 cents each.

Turkey Club

Classic club sandwich with bacon, lettuce, tomato and mayo on the bottom and savory turkey breast and American cheese on top. Served on toasted Old Fashioned White. \$9.25

Chicken Dijon

Fried chicken breast topped with ham and Swiss cheese, served on Honey Whole Wheat with lettuce, tomato, onion, and Dijon mustard on the side. \$8.95

Turkey Sandwich

Sliced turkey breast & American cheese served on Old Fashioned White with lettuce, tomato, onion and mayo. \$8.75

Chicken Parm Sub

Fried chicken breast on a delicious Amoroso sub roll, smothered with Provolone and Marinara. \$8.95

Hot Ham & Swiss

Sliced Virginia ham covered with Swiss cheese and served hot on Classic Rye with lettuce, tomato, and onion. Ask for *Weber's* Horseradish mustard. \$8.75

Hot Open-Faced Roast Beef or Turkey

Thin-sliced Roast Beef or Turkey, served on Old-Fashioned White with mashed potatoes, gravy and vegetables. \$9.25

Grilled Salmon

Marinated in soy ginger sauce and served on a Kaiser roll with lettuce, tomato, sauteed onions and Thousand Island Dressing on the side. \$9.50

BLT

Toasted Old Fashioned White piled high with bacon, lettuce, tomato and mayo. \$7.75

Portabello Wrap

Seasoned Portabello mushrooms sautéed with onions and green peppers, then topped with Swiss cheese and wrapped in a soft garlic herb tortilla with lettuce, tomato, and a side of horseradish sauce. \$8.75

Tavern Dog

A huge Dog served on a fresh Amoroso sub roll, with your choice of chili, onions, relish, sauerkraut or Cheddar. \$7.75

Garden Burger

A tasty vegetarian burger topped with fresh lettuce, tomato, and mayo, served on a Kaiser roll. \$7.50

ENTREES

Available All Day

14 oz Rib Eye*

Cut from the Prime Rib, seasoned and grilled to your specifications. Served with chef's veggie, baked potato and choice of soup or salad. \$17.50

Shrimp Platter

Six tender jumbo Shrimp breaded and lightly fried, served with fresh cocktail sauce, coleslaw and fries. \$15.50

Grilled Salmon

Marinated in soy ginger sauce and served with chef's veggie, rice and your choice of soup or salad. \$15.50

Surf-n-Turf*

14 oz Rib Eye grilled the way you like it, along with three Jumbo Fried Shrimp, chef's veggie, baked potato and choice of soup or salad. \$19.95

Jambalaya

A Cajun specialty made with chicken, Tasso ham, Andouille sausage, rice, tomatoes, onions, peppers, celery and spices. Served with choice of soup or salad. \$12.95

BBQ Ribs

Tender St. Louis-style grilled Ribs served up on the platter with fries and coleslaw.
Half Rack \$10.50 Full Rack \$16.25

Buffalo Platter

Our signature Beef-on-Weck, five Anchor Bar Wings, and your choice of our hand-cut fries or pierogies and kielbasa! Served with cole slaw, pickle, celery and bleu cheese. \$11.95

Sausage Lasagna

Homemade Lasagna, topped with Marinara sauce and Parmesan cheese. Served with garlic bread and choice of soup or salad. \$12.95

Broccoli & Mushroom Alfredo

Over pasta, topped with Parmesan and served with garlic bread and your choice of soup or salad. \$10.95
Add grilled or blackened Chicken. \$4.25

Pierogies and Kielbasa

Six potato and Cheddar stuffed Dumplings, sauteed with butter and onions and served with Kielbasa, sour cream, and coleslaw. \$11.75

BBQ Chicken

Chicken breast slow fired over the grill with *Jimmy's* BBQ sauce, served with fries and coleslaw. \$11.95

Jamaican Jerk Chicken

Chicken breast grilled with Jerk seasoning and topped with pineapple. Served with rice, chef's veggie and your choice of a cup of soup or house salad. \$12.95

Friday Night "Fish Fry!"

Jimmy's brings the traditional Northern Fish Fry to Virginia!
Fresh Haddock dipped in beer batter and fried to a golden brown, served with tartar sauce, coleslaw and your choice of hand-cut fries or pierogies and kielbasa.
Served Fridays after 4:00 p.m. \$12.50

Saturday Night Prime Rib*

Served with au jus, baked potato, chef's veggies, a side of horseradish sauce and your choice of soup or house salad.
Available Saturdays after 4:00 p.m.
10-Ounce Cut \$11.95 14-Ounce Cut \$15.25

DESSERTS

Bread Pudding

Homemade Vanilla and Raisin. \$3.95
(Add a dollar for *ala mode*.)
Ask for our Captain Morgan Rum Sauce!

Hot Apple Pie \$3.95
(Add a dollar for *ala mode*.)

Vanilla Ice Cream
Cup \$2.95 Bowl \$4.50

Brownie Sundae

A homemade brownie topped with ice cream, chocolate syrup, whipped cream and a cherry! \$4.95

Jimmy's Root Beer Float!
A mug of vanilla ice cream and a bottle of *Dominion Honey Brewed Root Beer!* \$4.50

Seasonal Dessert

Ask your server about today's selection!

*consuming raw or undercooked meat may increase your risk of food born illness

KID'S MENU

**Hamburger, Cheeseburger, Hot Dog,
Chicken Nuggets, Grilled Cheese
or Peanut Butter & Jelly**

Served with Smilin' Kid Fries. \$4.25

*All kid's meals include choice of soft drink,
juice, lemonade, milk or chocolate milk.*

SOFT DRINKS & BEVERAGES

Iced Tea, Coke, Diet Coke, Sprite, Ginger Ale,
Coffee and Hot Tea. \$2.00 (Unlimited Refills)

Milk, Chocolate Milk, Hot Cocoa, Hot Spiced Cider,
Lemonade, Orange Juice, Cranberry Juice
and Pineapple Juice. \$2.00

Dominion Honey Brewed Root Beer \$2.50

TAVERN SPECIALTY HOT DRINKS

Tavern Coffee

A delicious blend of Kahlua & Grand Marnier,
topped with whipped cream. \$8.75

Captain Spiced Cider

Spiced Captain Morgan Rum blended
with Spiced Cider. \$7.00

Mint Hot Chocolate

Peppermint Schnapps with hot chocolate
and whipped cream. \$7.00

Jimmy's Favorite

Bailey's Irish Cream, Kahlua and coffee, topped
with whipped cream. \$7.75

HAPPY HOUR

*Monday through Friday from 4 to 8 pm!
Northern Virginia's Longest Happy Hour!*

Yuengling Lager, Blue Moon,	
Red Hook IPA, Molson Canadian	\$4.50
Budweiser Draft, Miller Lite Draft	\$2.75
House Wines	\$3.75
Well Drinks	\$3.75



BREWS

16 oz. Drafts

Budweiser, Miller Lite	\$4.75
Yuengling, Blue Moon, Redhook IPA, Molson Canadian	\$5.50
Harp	\$6.25

Guinness Draught or Black & Tan

20 oz. "Perfect Pint" \$6.75

Jimmy's "Beer of the Month" on Tap

Ask your bartender or server for details!

Domestic Bottles

O'Doul's Amber (non-alcoholic)	\$4.25
Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra	\$4.75
22 oz. Icehouse <i>Jimmy's Special!</i> Only...	\$5.25

Imported Bottles

Heineken, Amstel Light, Corona, Labatt Blue, Labatt Blue Light	\$5.50
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Micro Bottles

Sam Adam's Lager, Sierra Nevada Pale Ale, Dominion Ale, Hard Core Cider	\$5.50
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WINES

House Selections

White Zinfandel, Chardonnay,
Cabernet Sauvignon, Merlot

Glass...\$5.25 ♦ Half Carafe\$10.50 ♦ Full Carafe ...\$17.75

White

	<u>Glass</u>	<u>Bottle</u>
Mezza Corona Pinot Grigio (Italy)	\$6.50	\$22.25
Calina Charonnay (Chile)	\$7.00	\$22.25
Kendall Jackson Chardonnay (CA)	\$7.25	\$26.25

Red

Bogle Merlot (CA)	\$6.50	\$22.25
BV Coastal Cabernet (CA)	\$6.50	\$22.25
Alamos Malbec (Argentina)	\$7.00	\$23.25
Wyndam Pinot Noir (Australia)	\$7.00	\$23.25
Dancing Bull Zinfandel (CA)	\$7.00	\$23.25

Sparkling

Sparkling J. Roget Brut (split) (New York)	\$5.50
Domaine Ste. Michelle Extra Dry (Washington)	\$24.50

Drink prices include Virginia State Sales Tax and Herndon Meals Tax

A Little History!

The town of Herndon sits on land that once belonged to Robert "King" Carter, Jr. and Thomas Barnes through King's grants. Originally a small crossroads and farming community, it began to grow in importance as the port city of Alexandria was looking to expand the Loudon and Hampshire railroad during the mid 1850s. The rail depot was built in 1857 and the rail lines reached Herndon in 1859. More buildings and stores were built as people moved into the area. Soon a small town developed with dairy farming as the main industry.

On July 13, 1858, the town was named Herndon after Captain William Lewis Herndon, a Naval hero who went down with his ship, the Central America, on September 12, 1857.

The building you are in is believed to have been built in 1897 and was originally both a Tavern and General Store. Many tenants and businesses have come and gone since 1897, including a grocery store, sporting goods store, and a butcher shop! Some local residents will tell you the story of Walter, a friendly ghost who resides here at *Jimmy's!*

After signing the lease on November 11th, 1996, and after countless hours of planning and renovating, proprietors Jimmy, Maureen and Kelsey Cirrito opened *Jimmy's* doors on May 29th, 1997, and are happy to have become a part of Herndon's rich and diverse history. We at *Jimmy's* sincerely hope you'll enjoy the oak, brass and antiques, as well as our commitment to impeccable service and products.