



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

Served with Bleu cheese dressing and celery sticks. Mild, Medium, Hot or **HEAT RUSH!** . . . \$14.00

Mozzarella Sticks

Freshly breaded with a basil garlic breading, lightly fried and served with our own marinara sauce. \$11.50

Jimchos

Fresh tortilla chips piled high and topped with chili, Monterey Jack, Cheddar, jalapenos, fresh salsa and sour cream.
Small: \$11.50 Large: \$14.00

Artichoke & Spinach Dip

Artichokes, spinach, cream cheese, Monterey Jack and Cheddar, served hot with Tortilla Chips. \$11.50

Potato Skins

Homemade skins smothered with Monterey Jack and Cheddar, topped with bacon and served with sour cream. \$11.75

Poutine

A Canadian specialty featuring Jimmy's fresh cut fries smothered with brown gravy and fresh cheese curds. \$11.25

Chicken Fingers

Served original style with Honey Mustard or BBQ sauce, or **Buffalo style** with Bleu cheese. \$11.50

Onion Rings

A basket of classic beer-battered rings served with a side of our spicy Cajun dipping sauce. \$10.25

JOTT Tots

Tater Tots smothered with melted Monterey Jack and Cheddar and topped with bacon bits with a side of sour cream. \$11.25

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 \$6.25 Bowl \$7.25

Chili-Mac

Our homemade Chili over pasta with Monterey Jack, Cheddar and diced onions.
Served with sour cream and garlic bread. \$13.25

SALADS

Each salad is accompanied with fresh bread and your choice of dressing:
Russian, Thousand Island, Balsamic Vinagrette, Honey Mustard,
Bleu Cheese, Ranch, Creamy Caesar or Italian.

Soup & Salad

A bowl of Chicken Stew, Chili or Soup *du jour* served with a House Salad and Fresh Bread. \$11.75

Grilled Salmon

Fresh Salmon marinated in soy ginger sauce over our salad mix with tomatoes, mushrooms, cucumbers and onions. \$14.00

Grilled Chicken

Your choice of grilled, Buffalo style or blackened chicken breast served over our salad mix with Monterey Jack and Cheddar, tomatoes, onions, cucumbers and mushrooms. \$12.25

House

Our fresh salad mix topped with tomatoes, cucumbers, mushrooms, onions and croutons. \$6.75

Steak*

Marinated, grilled Sirloin steak served over our salad mix with Muenster cheese, tomatoes, mushrooms, cucumbers and onions. \$13.75

Chef

The classic American salad with ham, turkey, Monterey Jack, Cheddar, tomatoes, cucumbers, mushrooms and onions. \$12.00

SANDWICHES

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

Brooklyn John's

Hot Pastrami topped with Swiss cheese,
coleslaw and Russian dressing,
served on Swedish Rye. \$12.50

Jimmy's Old Town Tavern Burger*

Our 8 ounce lean Angus burger
served on a Kaiser roll with BBQ sauce, Cheddar cheese,
bacon and a fried onion ring. \$13.00

Philly Cheesesteak

We serve ours on genuine Amoroso rolls shipped fresh from
Philadelphia! Served 'wit' fried onions and your choice of cheese:

Cheese Whiz (*South Philly*) Provolone (*North Philly*)

White American (*South Jersey Philly*) \$13.50

Add mushrooms, green peppers or jalapenos for \$1.00 each.

Buffalo Wrap

Two chicken fingers tossed in mild wing sauce and wrapped
in a flour tortilla with lettuce, tomato and Bleu cheese dressing. \$12.25

Grilled Chicken

Grilled, Buffalo style or blackened chicken breast served on a
Kaiser roll with lettuce, tomato, mayo and onion. \$12.00

Add cheese, bacon, sauteed onions, green peppers,
jalapenos or mushrooms for \$1.00 each.

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. \$14.00

Chicken Parm Sub

Fried chicken breast on a delicious
Amoroso sub roll, smothered with
Provolone and marinara. \$13.50

Vegetarian Portabello Wrap

Seasoned Portabello mushrooms sautéed with onions and
green peppers, topped with Swiss cheese and wrapped in a flour
tortilla with lettuce, tomato and a side of horseradish sauce. \$12.25

Garden Burger

Our locally made whole grain vegetarian burger
on a Kaiser roll, topped with fresh lettuce,
tomato, onion and mayo. \$11.00

Beef on Weck

A Western New York Specialty!

Thinly sliced Roast Beef piled high on a Kummelwick roll,
served with au jus and horseradish. \$12.50

All American Burger*

Our 8 oz., lean Angus burger served on
a Kaiser roll with lettuce,
tomato and onion. \$12.00

Add cheese, bacon, chili, sauteed onions,
green peppers, jalapenos or mushrooms for \$1.00 each.

Reuben

Lean Corned Beef smothered with Swiss cheese
and Sauerkraut, topped with Russian dressing
and served on toasted Classic Rye. \$12.50

Grilled Cheese

Old-Fashioned White with your choice of cheese. \$11.00
Add bacon for \$1.00.

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. \$13.50

Hot Ham & Swiss

Sliced Virginia ham covered with
Swiss cheese and served hot on Classic Rye with
lettuce, tomato, and onion. Served with
Weber's Horseradish mustard. \$12.50

BLT

Toasted Old-Fashioned White piled high with
bacon, lettuce, tomato and mayo. \$11.50

Chili Dogs

Two grilled dogs topped with chili,
cheese and onions. 10.75

Hot Open-Faced Roast Beef

Thin-sliced Roast Beef served on
Old-Fashioned White with
mashed potatoes, gravy and vegetables. \$12.50

ENTREES

Available All Day

Ribeye Steak*

A 14-ounce cut, seasoned and grilled to your specifications.
Served with chef's veggie, baked potato and choice of soup or salad. \$24.00

Grilled Salmon

Marinated in soy ginger sauce and served with
chef's veggie, rice and your choice of soup or salad. \$18.50

Buffalo Platter

Our signature Beef-on-Weck, five
wings and pierogies and kielbasa.
Served with coleslaw, pickle, celery and Bleu cheese. \$17.75

Pierogies and Kielbasa

Six potato and Cheddar stuffed dumplings sauteed with butter and
onions and served with kielbasa, sour cream and coleslaw. \$15.00

Chicken Parmesan

Fried chicken breast smothered with provolone and
marinara, served with pasta, chef's veggie, garlic bread
and choice of soup or salad. \$16.75

Pasta with Marinara

Fresh pasta with our homemade marinara sauce
topped with Parmesan, served with garlic bread
and your choice of soup or salad. \$14.50

SIDES

French Fries, Onion Rings, Tater Tots, Steamed Broccoli,
Chef's Veggies, Wild Rice, Coleslaw, Baked Potato, Mashed Potatoes. \$3.50

Friday Night "Fish Fry!"

Jimmy's brings the traditional Northern Fish Fry to NoVA!

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 starting at 4:00 p.m. \$15.75

Saturday Night Prime Rib*

Served with au jus, baked potato, chef's veggies,
a side of horseradish sauce
and your choice of soup or salad.

Available Saturdays starting at 4:00 p.m.

10-Ounce Cut \$16.00 14-Ounce Cut \$19.00

DESSERTS

Bread Pudding

Homemade Vanilla and Raisin served
with our Captain Morgan Rum Sauce. \$7.00
(Add a dollar for *ala mode*.)

Hot Apple Pie \$6.50
(Add a dollar for *ala mode*.)

Vanilla Ice Cream
Cup \$5.00 Bowl \$6.50

Brownie Sundae

A ginormous *homemade* brownie topped with ice cream,
chocolate syrup, whipped cream and a cherry. \$8.00

Jimmy's Root Beer Float

A mug of vanilla ice cream and a
bottle of Abita Root Beer. \$6.75

Seasonal Dessert

Ask your server about today's selection.

*These items may contain raw or undercooked items.

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

KID'S MENU

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

Served with Tater Tots

(Pasta served with garlic bread) \$6.75

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

SOFT DRINKS & BEVERAGES

Pink Lemonade, Iced Tea, Coca-Cola,
Diet Coke, Birch Beer, Sprite, Ginger Ale,
Coffee and Hot Tea \$2.50 *(Unlimited Refills)*

Milk, Chocolate Milk, Hot Cocoa, Hot Spiced Cider,
Orange Juice, Cranberry Juice and Pineapple Juice \$2.75

Abita Root Beer with pure Louisiana Sugar Cane \$3.00

Red Bull Energy Drink or Red Bull Sugar Free \$4.00

HAPPY HOUR

Monday through Friday from 4 to 8 pm!

**Specials on House Wines,
Rail Drinks and a variety of Brews!
Please ask your server for details.**

WINES

House Selections

Chardonnay, Merlot,

Cabernet Sauvignon, White Zinfandel

Glass \$7.00 ♦ Half Carafe \$12.50 ♦ Full Carafe \$20.25

White

	<u>Glass</u>	<u>Bottle</u>
Mezza Corona Pinot Grigio (Italy)	\$8.00	\$24.25
Chateau St. Michelle Riesling (WA)	\$8.75	\$27.75
Kendall Jackson Chardonnay (CA)	\$8.75	\$27.75
Cupcake Sauvignon Blanc (CA)	\$8.50	\$27.75
Folie à Deux Chardonnay (CA)	\$11.00	\$33.75

Red

Clos du Bois (CA)	\$8.00	\$24.25
Diseno Malbec (Argentina)	\$8.50	\$24.75
Mark West Pinot Noir (CA)	\$8.50	\$24.75
7 Moons Red Blend (CA)	\$8.75	\$27.75

Sparkling

Sparkling J. Roget Brut (split) (NY)	\$7.00
Ruffino Prosecco (Italy)	\$26.75

Thank you for visiting Jimmy's!

Follow us on Facebook at facebook.com/jimmystavern

On the web at jimmystavern.com

Owned and operated by the Cirrito Family since 1997!

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.

The Buffalo Wing and Beer Garden!

Our good neighbors at Tele-Fix TV repair service retired in 2013 after 43 years in business, leaving us with an opportunity to expand our dining area, build a new kitchen and open an outdoor beer garden. We completed the project in 2018 and have aptly named the new dining room “The Buffalo Wing!” We also occupy the building next door to us on Spring Street, formally “Hazel’s Diner.” Our future plans include renovating “Hazel’s” into a small microbrewery!

We thank you for choosing Jimmy’s and for helping keep the dream alive!