

Sandwiches or Whole Wheat Wraps

Served with kettle chips and a pickle.

add Fried Egg \$1 add Side of Guacamole \$2
add Steak Fries \$2 add Jug Fries \$2

Make any sandwich a whole wheat wrap for free.

Gluten Free wrap \$1.50 Cauliflower Gluten Free Crust \$3
add Waffle Fries \$3 add Onion Rings \$4

- Tom Brady's Corned Beef Reuben** \$11
Shaved corned beef, sauerkraut, Swiss cheese, thousand island on grilled marble rye.
- Perry's Georgia Reuben** \$11
Shaved turkey breast, Swiss cheese, coleslaw, thousand Island on grilled marble rye.
- Copp's Turkey Club** \$11
The biggest club in Ann Arbor!
Three thick slices of toasted wheat bread, wrapped around ¼ pound of smoked turkey breast, crisp bacon, American cheese, lettuce, ripe tomato, and mayonnaise.
- Digger's Fried Cod Sandwich** \$11
Lightly battered snow white cod fillet, with lettuce, ripe tomato, and mayonnaise. Served on toasted brioche bun.

Warde Manuel's Greek Gyros \$9
Slices of gyro meat or grilled chicken, served in warm pita bread, topped with diced onions, fresh tomatoes, and tzatziki sauce.
Make it into a Platter with petite Greek salad, Jug fries, and tzatziki sauce. \$14

Saddi Washington's Mediterranean Bruschetta Sandwich \$8
Fresh tomato, cucumber, feta, green onion, olive pâté, pesto sauce and herbs on grilled multigrain baguette. Add grilled chicken for \$3.75

Funchess' Grilled Cheese Sandwich \$7
Thick cut Texas toast and your choice of your favorite cheese.
(Ripe tomato and crispy bacon, add \$1.50)

Ed Warinner's BLT \$8
Extra thick slices of crisp bacon, lettuce, tomato, and mayonnaise on Texas toast.

Jon "Wolverine Trooper" Leopold's Meatball Sandwich \$10
Italian meatballs with marinara sauce, and mozzarella cheese.
Served on multigrain French bread.

Shaun Nua's Parmigiana Sandwich \$10
Fried chicken breast, tomato sauce, and mozzarella cheese on French bread.

Ben Herbert's Grilled Caesar Sandwich \$9
Marinated chicken breast topped with Boursin cheese, tomato, romaine lettuce, and Caesar dressing. Served on Ciabatta bread.

Niko's Pesto Chicken \$10
Chicken breast, tomato, pesto sauce, and mozzarella cheese on Ciabatta.

Red's Grilled Chicken Sandwich \$10
Grilled chicken breast topped with lettuce, tomato, and mayo. on Ciabatta bread. Served: Seasoned, Cajun, BBQ, Sesame Teriyaki, Caribbean Jerk, Buffalo-Style, or BBQ Chipotle

Breaston's Pulled Pork Sandwich add cheese \$1 \$9
Open face sandwich with coleslaw on the bun.

Henne's Pulled Chicken Sandwich add cheese \$1 \$9
Open face sandwich with coleslaw on the bun.

Woody's Open-Faced Falafel Sandwich \$9
Fresh made Falafel patties topped with tomato, cucumber, onion, lettuce, & yogurt sauce on a grilled pita.

Charles Woodson's Stacked Ham \$9
Shaved honey smoked ham, grilled with Swiss cheese and onions.
Served on marble rye bread with spicy mustard.

Coach Daley's French Dip \$11
¼ pound shaved U.S.D.A. Choice lean roast beef. Served on a multigrain French bread with horseradish sauce, mozzarella cheese, and hot au jus.

Larkin's Super Hoagie \$11
Choice of shaved roast beef or grilled chicken with onions, mushrooms, green pepper, banana peppers, and side of honey mustard. Topped with melted Swiss cheese. Served on multigrain French bread.

Matt Dudek's Italian Club \$11
Ham, salami, pepperoni, Mortadella, lettuce, tomatoes, banana peppers, homemade dressing, oregano, with American and Swiss cheeses.
Served on multigrain French bread.

Tony Jones' Tuna Salad Sandwich \$9
Albacore tuna salad with lettuce and tomato on cracked wheat bread.

Graham's Roasted Chicken Salad Sandwich \$9
Slow roasted chicken breast with walnuts, pineapple, coconut, and mayonnaise. Served on Texas toast with lettuce and ripe tomato.

Alan Oaks' Fish Tacos \$13
Three Fried Cod with chipotle aioli, cabbage, and lime on flour tortillas.
Served with chips and salsa.

Maher's Muffaletta \$12
Mortadella, ham, salami, Capicola, pepperoni, spicy olive salad, home-made dressing, Muenster and Swiss cheeses on multi-grain French bread.

New S. Scott Stewart's DC Chicken Sandwich \$11
Grilled chicken breast topped with American cheese and 2 strips of extra thick crisp bacon served on a Brioche bun.

The Road to Burgerville

Our Hamburgers are a full ½ lb. of Prime Angus Ground Beef.
Served on a grilled Brioche bun with lettuce, tomato, pickle spear and chips.
Add raw onion or mayo free upon request.

add Fried Egg.....\$1 add Guacamole.....\$2
add Steak Fries.....\$2 add Jug Fries\$2
add Waffle Fries.....\$3 add Onion Rings ...\$4

Cheeses: add for only \$1 each
American, Swiss, Muenster, mozzarella, pepper jack, cheddar, feta, Boursin cheese, blue cheese, or feisty feta cheese.

Meats: add for only \$2 each
Crisp bacon, honey ham, smoked turkey, gyro meat, Italian sausage, pepperoni.

All the goodies: add for only \$1 each
Sautéed mushrooms, sautéed onions, green or black olives, green peppers, jalapeño peppers, banana peppers, pineapple, sauerkraut, coleslaw, and cajun spice.

The Burger Sauces: add for only 50¢ each
Barbecue, honey mustard, marinara, ranch, buffalo wing sauce, pizza sauce, thousand island, cucumber sauce, horseradish, salsa, or side of au jus.

Jack Harbaugh's Famous Brown Jug Burger * \$11

Shatty's Pizza Burger * \$13
Topped with mozzarella, pepperoni, and pizza sauce.

Taylor Lewan's South Western Burger * \$13
Topped with jalapeños and pepperjack cheese.

Phil Bromley's Hawaiian Burger * \$13
Topped with honey smoked ham, pineapple, and mozzarella cheese.

Hunny's Turkey Burger * \$11
Ground turkey patty with Swiss cheese, grilled onion, and mayonnaise.

Phelp's Vegan Beyond Burger * \$11
All plant-based burger patty with your choice of cheese.

Mike Zordich's Patty Melt * \$13
Served on marble rye bread, with swiss cheese and grilled onions.

Jack Johnson's South U Burger * \$14
Topped with crisp smoked bacon, and American cheese.

BO's Burger * \$13
Served on grilled marble rye bread with grilled onions, boursin cheese.

A. Carter's Mushroom Swiss Burger * \$13
Topped with sautéed mushrooms, onions, and Muenster cheese.

Nystrom's BBQ Bacon Melt Burger * \$14
Topped with crisp smoked bacon, cheddar cheese, and BBQ sauce.

Brian Griese's "O" LINE Burger * \$16
Two ½ lb patties topped with crisp smoked bacon, Muenster, & Swiss.

*Can be cooked to order.

Consuming raw or undercooked meat, may increase your risk of foodborne illness, especially if you have a medical condition.
We cook with Extra Virgin Olive Oil and Sea Salt.

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UM Short Code Approved

The Brown Jug

Restaurant ~ Since 1938



1204 South University, Ann Arbor, MI
734.761.3355
www.brownjug-annarbor.com



The Brown Jug's Famous Pizza

Cauliflower Gluten Free - 10" \$8
75¢ Additional Toppings

Cheese / Specialty

- Calzone \$9 / \$12
- Pizza Sub \$8 / \$10
- Thin & Crispy - 12" \$12 / \$17
- Hand Tossed - 12" / 14" \$13 / \$14 or \$18 / \$19
- New** The Big Sicilian Deep Dish \$19 / \$24

Our special recipe is done in the Sicilian tradition, with a sesame seed crust. Enjoy! (30 min. bake time)

Jim & Bev's Pesto Chicken Pizza
Chicken, feta cheese, pesto sauce, roma tomatoes, mozzarella cheese.

Jalen Rose's Chicken Alfredo Pizza
Chicken, alfredo sauce, roma tomatoes, mozzarella cheese.

Don Brown's Brown Jug Special
Pepperoni, ham, mushrooms, Italian sausage, onions & green peppers.

Desmond Howard's Meat Lover's Pizza
Pepperoni, ham, sausage and bacon, topped with cheddar cheese.

Thano's Greek Style Pizza
Tomato, banana peppers, black olives, onions, feta cheese, olive oil, and oregano. Add Gyro meat for \$1.99

Sherrone Moore's BLT Pizza
Crisp smoked bacon, lettuce, tomato, ranch, mozzarella cheese.

Josh Gattis' Double Cheeseburger Pizza
Great as a Calzone! Ground Beef, cheddar & mozzarella cheese. With lettuce, tomato, pickle, and choice of dipping sauce.

Carr's Meatball Pizza
Meatballs, marinara, and mozzarella cheese.

Sean Magee's Mediterranean Pizza
Salami, banana peppers, tomatoes, olive oil and herbs, feta and mozzarella cheeses.

Kovacs' Garden Vegetable Pizza
Fresh summer vegetables including green peppers, onions, tomatoes, olives, mushrooms, spinach and feta cheese.

Additional Pizza Items add \$2

Sauces: Alfredo, Pesto, BBQ, and Ranch. add \$1

Pepperoni, ham, bacon, Italian sausage, ground beef, gyro meat, onions, mushrooms, green peppers, green or black olives, spinach, fresh tomatoes, scallions, feta cheese, cheddar cheese, pepper jack cheese, pineapple, lettuce, jalapeño peppers, banana peppers.

Appetizers

- Devin Gardner's Chicken Tenders** with steak or jug fries. **\$10**
- Juwan Howard's Sampler Basket** **\$11**
Jalapeño poppers, chicken tenders, onion rings, fried pickles and cheese sticks with your choice of 2 sauces.
- Shoelace's Famous Jumbo Wings** **1lb \$10 2lb \$17**
Served: Seasoned, BBQ, Sesame Teriyaki, Caribbean Jerk, Buffalo-Style, or BBQ Chipotle with blue cheese dressing, and celery sticks.
- J Long's Potato Skins** **\$9**
Potato skins topped with cheese, scallions and a choice of bacon, BBQ chicken or BBQ pork. Served with sour cream.
- Kendall's Mini Burgers** 2 pack **\$9** with cheese **\$10**
- Ted Spencer's Rib Bites** Appetizer-size ribs with BBQ dipping sauce. **\$9**
- Mel Pearson's Onion Rings** with ranch dressing. **\$7**
- Basket of Fries** Steak **\$5** Jug **\$5** Waffle Fries **\$6**
Add Cheese **\$1.75** Add Chili **\$1.75** or Both **\$3**
- Roy Roundtree's Fried Macaroni Cheese Bites** **\$7**
- Bill Muckalt's Fried Pickles** with chipotle aioli. **\$7**
- James Hall's Fried Cheese Sticks** with marinara. **\$7**
- Ricky B's Jalapeño Poppers** with ranch dressing. **\$8**
- J. Trouba's Cheese Bread Stix** served with pizza sauce. **\$8**
- Camalleri's Fried Calamari** with marinara and lemon. **\$8**
- Phil Johnson's Chips and Salsa** **\$6**
- Ira's Fresh Guacamole and Chips** **\$8**
- Dr. "Taco" Rodriguez's Quesadilla** **\$8** with Chicken **\$10**
Lettuce, tomato, jalapeño, black olives, salsa, and sour cream.
- Eisenberg's Nachos Maximo** **\$10**
Choice of Beef, Chicken, BBQ Pork or BBQ Chicken. Layered with cheddar & mozzarella cheeses, lettuce, tomato, jalapeño peppers, black olives, salsa, and sour cream.
- Porter's Deep Fried Mini Tacos** **\$9**
Mini chicken tacos fried crispy. Served with salsa and sour cream.
- Brock's Feisty Feta** Spicy feta cheese spread, with grilled or fried pita. **\$7**
- Gary Hazelitt's Hummus** with grilled or fried pita bread. **\$7**
- Jon Falk's Tzatziki** (Cucumber Sauce) with grilled or fried pita bread. **\$7**
- Ben McDaniels' Fried Feta** **\$8**
Fried feta topped with sesame seed and tangy cranberry drizzle.
- Ritchlin's Mediterranean Sampler Platter** **\$15**
A combination of hummus, olive pâté, tzatziki, feisty feta cheese, and grilled banana peppers. Served with grilled or fried pita bread.
- Jeff Porter's Falafel Plate** **\$7**
Falafel balls with grilled or fried pita bread. Choice of hummus, tzatziki, or feisty feta.
- Steve Shields' Saganaki** **\$7**
Fried Kasserli cheese sprinkled with lemon with warm pita bread.
- Doug Gnodtke's Greek Sausage** **\$8**
Imported sausage char-grilled with grilled banana peppers and pita bread.
- Percy Bates' Spinach Pie** **\$7**
Spinach, feta, dill, onions, wrapped in layers of Phyllo dough.
- Dave Ablauf's Stuffed Grape Leaves** **\$9**
Ground beef, minced onions, fresh parsley, and dill wrapped in grape leaves. Served with a tangy lemon sauce.
- Tank Wright's Soutzoukasia (Greek Meatballs)** **\$7**
Greek meatballs covered in a tomato sauce and feta with garlic bread.

Soups

- Katie Fraumann's Chicken Lemon Rice** Cup **\$3.50** Bowl **\$4.50**
A blend of chicken, egg, lemon, and rice.
- Howard Easley's Soup of the Day** Cup **\$3.50** Bowl **\$4.50**
- Derrick Walker's Chili** Cup **\$4** Bowl **\$5**

Salads

- Cam Hart's Tossed Salad** **\$4**
Mixed greens, cucumbers, tomatoes and onions, and herbed croutons.
- Jake Ryan's Caesar Salad** **\$9**
Fresh crisp romaine lettuce tossed with herbed croutons, mozzarella and parmesan cheeses.
- Tyrone Wheatley's Greek Salad** **\$12**
Crisp mixed greens with sliced beets, cucumbers, tomatoes, chickpeas, banana peppers, onion, Greek olives, and feta cheese. Served with pita.
- General Grant's Santa Fe Salad** **\$12**
Crisp romaine lettuce with grilled chicken, pepper jack and cheddar cheese, tomatoes, and tortilla chips.
- DeAnna McDaniel's Mediterranean Salad** **\$14**
A special blend of crisp greens with Chicken Kabob, sliced beets, cucumbers, tomatoes, banana peppers, onion, chickpeas, Greek olives, and feta cheese. Served with Greek dressing. Served with pita.
- J. Wangler's Chef Salad** **\$12**
Crisp mixed greens topped with shaved honey ham, mesquite smoked turkey breast, salami, Swiss and cheddar cheese. Garnished with hard-boiled egg, cucumbers and tomatoes.
- Jamie Morris Salad** **\$12**
Mixed greens topped with grilled chicken breast, crisp bacon, red ripe tomatoes, scallions, and cheddar cheese. Served with pita.
- J.Tress & Lock's Fried Chicken Salad** **\$12**
Two chicken tenders, cheddar cheese, tomatoes, and sunflower seeds on a bed of greens. Served with pita.
- Dhani Jones' Taco Salad** **\$12**
Crisp romaine lettuce with grilled chicken or ground beef, tomato, onion, salsa, sour cream, cheddar and mozzarella cheeses. Served in a tortilla bowl.
- Lisa Nicholson's Steak Salad*** **\$16**
Mixed greens topped with 8oz grilled steak, cucumbers, red ripe tomatoes, onions, and blue cheese. Served with pita.
- Turco's Grilled Salmon Salad*** **\$15**
Mixed greens topped with grilled salmon, tomato, cucumber, onion, capers and parmesan cheese. Served with pita.
- Jennifer Klein's Falafel Summer Salad** **\$12**
Falafel balls, tomato, cucumber, onion, chickpeas, Kalamata olives, Feta, banana peppers, capers, oregano, and herbed croutons with Mediterranean dressing.

Salad Add-Ons

- Chicken **\$4**
- Fried Chicken **\$4**
- Turkey Burger **\$4**
- Gyro Meat **\$4**
- Grilled Shrimp **\$6**
- Salmon **\$7**
- 8oz Sirloin **\$8**

Dressings:

- Ranch, Mediterranean, Caesar, Balsamic Vinaigrette**
- Honey Mustard, Thousand Island, Blue Cheese**

Dinners

- Jim Harbaugh's 8oz Sirloin Steak*** Grilled to order **\$22**
add Grilled Shrimp \$6
Served with garlic mashed potatoes, steamed broccoli with cheesy breadstick.
- Phil Mantelli's Fish & Chips** Golden brown fried fish with steak fries **\$13**
- Kim Barnes Arico's Sweet n' Hot Chicken & Waffles** **\$10**
Two sweet Belgian waffles with three crispy fried chicken tenders drizzled with honey and buffalo sauce.
- Hart's BBQ Ribs** ½ slab **\$16** Full slab **\$22**
Served with steak fries and coleslaw.
- Ruchim's Duet of Chicken Breast** **\$16**
Two chicken breasts broiled with BBQ sauce, lemon pepper, or cajun spice. Served with fries and coleslaw.
- Chris Bryant's Grilled Shrimp Dinner** **\$16**
Served with rice pilaf, steamed broccoli and cheesy breadstick.
- Brian Brewster's Simple Salmon** **\$19**
Grilled tender salmon. Served with rice, and steamed vegetables.
- LaMarr Woodley's Famous Kabob's**
Vegetarian \$12 Chicken \$16 8oz Sirloin* \$19
Green peppers and onions glazed with fresh lemon and extra virgin olive oil. Served over rice with a side of pita bread.
- Jay Harbaugh's Spinach Pie** **\$11**
Spinach and feta cheese baked inside layers of phyllo dough. Served with rice pilaf and grilled tomato.
- Kiero & Rabe's Small's Stuffed Grape Leaves** **\$12**
Ground beef, minced onion, rice, fresh parsley and dill wrapped in leaves. Served over a bed of rice with pita bread.
- Montoya's Fajitas**
Vegetarian \$12 Chicken \$16 8oz Sirloin* \$19
Served with flour tortillas, cheddar cheese, sour cream, salsa, and a side of Spanish rice.
- Sonny Anderson's Burrito** **\$10**
Chicken or beef burrito with tomato, onion, beans, rice and cheese. Served with salsa, sour cream, and tortilla chips.
- Kampfer's Spezia Shrimp Pasta** **\$18**
Linguine pasta with shrimp sautéed in a homemade spicy tomato sauce perfectly seasoned with herbs. Served with cheesy breadstick.
- Bob Shoop's Chicken Parmesan** **\$15**
Chicken breast topped with marinara sauce and mozzarella cheese. Served over linguine. Served with cheesy breadstick.
- Mark Taurisani's Linguine & Bacon Alfredo** **\$13**
with Grilled Chicken \$14 or Grilled Shrimp \$17
Tossed with Alfredo sauce. Served with cheesy breadstick.
- Glen Rice's Pesto Chicken Pasta** **\$18**
Diced chicken breast served over linguine, and tossed with our house made pesto sauce. Served with cheesy breadstick.
- Luke Glendening's Linguine with Marinara Sauce** **\$11**
with Meat Sauce \$14 or with Meatballs \$14
Served with cheesy breadstick.
- Brian Jean-Mary's Homemade Beef Lasagna Al Forno** **\$16**
Pasta sheets layered with a rich meaty perfectly seasoned tomato sauce, ricotta cheese, and lots of creamy, gooey mozzarella cheese. Served with cheesy breadstick.

*Can be cooked to order.

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Desserts

- Jay Smith's Rice Pudding** **\$5**
House made with a hint of cinnamon.
- Bakich's Strawberry Shortcake** **\$6**
Pound cake topped with strawberries, ice cream, and whipped cream.
- Werenski's Loukoumades** **\$6**
Fresh deep fried dough. Topped with honey, cinnamon, and powdered sugar.
- Ronni & Morty's Hot Brownie Sundae** **\$6**
Hot brownie topped with ice cream, chocolate sauce, whipped cream and a cherry.
- Scott Goldschmidt's Churro** **\$6**
A traditional Mexican desert. Fried dough sticks dusted in cinnamon sugar with chocolate dipping sauce.
- Adam Scheffer's Fried Ice Cream** **\$6**
Crispy coated deep fried ice cream. Topped with whipped cream and cherry.
- Kris Mayotte's Yogurt Parfait** **\$5**
Greek yogurt with walnuts and honey or strawberries.

Beverages

- Coffee, Hot or Iced Tea, or Hot Chocolate** **\$2.50**
- Orange, Cranberry, or Pineapple Juice (no refills)** **\$2.50**
- IBC Root Beer Bottle** **\$3**
- Regular or Sugar Free Red Bull** **\$4**
- Coke, Diet Coke, Sprite, Pibb Xtra, Ginger Ale** (free refills) **\$2.50**
- 2% Milk or Chocolate Milk (no refills)** **\$3**

Sides

- Garlic Mashed Potatoes, Rice Pilaf, or Steamed Broccoli** **\$3.50**
- Bacon (2 slices thick cut)** **\$2**
- White, Wheat or Rye Toast** **\$2**
- Pita Bread** **\$2**

Famous Omelets & Breakfasts

- Aaron Bills' Meat Lovers Omelet** **\$10**
Ham, sausage, bacon, and American cheese.
- Abigail O'Connor's Jug Special Omelet** **\$10**
Ham, sausage, mushrooms, onion, green peppers, and cheddar cheese.
- Peter Niedbala's Garden Veggie** **\$10**
Tomato, onion, spinach, black olives, mushrooms, and feta cheese.
- Steve Casula's Pancakes** with bacon and syrup. **\$9**
- Mary Stewart's French Toast** with bacon and syrup. **\$10**

Build your Own Omelet

- Bradley James' 3 Egg Omelet** **\$8**
Served with choice of toast (rye, wheat, or white).

Choose your ingredients:

- Veggies** **add 75¢ each**
Tomato, potato, spinach, onion, green pepper, mushrooms, olives, banana peppers, jalapeños, scallions.

- Cheeses & Meats** **add \$1.25 each**
Swiss, American pepper jack, feta, cheddar, mozzarella, Muenster, ham, Italian sausage, gyro meat, smoked turkey, ground beef, bacon, pepperoni.

Parties of 8 or more will be ON ONE TAB with 20% gratuity added. We are sorry we cannot accept personal checks. We accept Visa, Master Card, and American Express.