

A local favorite since its opening in 2010, **JAM Bistro** has been committed to using fresh, organic ingredients that are locally sourced from the finest purveyors that Sussex County has to offer. Our passion is to deliver quality food in a comfortable, casual and friendly bistro setting.



*Now accepting online takeout for each location.
Please visit us at edenrestaurant.com,
jambistro.com or Door Dash Delivery

Happy Hour Daily 5-7pm | Outside Seating | Lunch 12-3pm & Dinner 5pm-close

Open Year Round 302.226.jamm jambistro.com

21 Baltimore Ave. Rehoboth, DE 19971

Jam Bistro Menu

Jam uses organic ingredients that are locally sourced whenever possible

Small Plates

Jam's Lump Crab Deviled Eggs,
candied bacon, jalapeño, old bay dijonaise 13

Edamame Guacamole,
flour tortilla chips 8

Baked Truffle Mac N Cheese,
cheez-it crust 8

Pork Drummets,
pomegranate bbq, buffalo & blue cheese slaw 12

Chicken Wings,
1/2 dozen sweet & spicy garlic or apple bourbon bbq 10

Panko Crusted Fried Calamari,
chimichurri, charred lemon 12

½ Dozen Oysters,
house cocktail sauce 14

Shrimp Cocktail (6),
house cocktail sauce 13

Nachos,
corn chips, melted white cheddar, pickled peppers,
romaine, tomatoes 10

(Add edamame guacamole 3, buffalo chicken 5, short ribs 7)

Chef's Daily Ceviche 12

Soup du Jour

Variations of the French Fry

Hand Cut Fries 6

- Sea Salt & Vinegar 7
- Truffle & Parmesan 7
- Philly Crab Fries 7

Crispy Smashed Fingerlings

- Bacon & Cheddar 8
- Blue Cheese & Buffalo 8

Salads

(Add grilled or blackened chicken 6; fish of the day 7;
grilled or blackened shrimp 8; grilled steak 9; crab cake 12)

Roasted Baby Beet, pecans, raisins, peppadew goat
cheese, microgreens, cider/walnut vinaigrette 13

Classic Caesar, romaine, roasted garlic croutons, parmesan,
creamy caesar dressing 8

The Big Chop, corn, peppers, carrots, cucumbers, tomatoes,
cheddar, buttermilk ranch dressing 10

Broccolini, mixed greens, candied walnuts, crispy
confit potatoes, asiago, carrots, white balsamic vinaigrette 13

Kale Salad, pickled red onions, blue cheese crumbles,
bacon, ranch 12

Sides (Lunch & Brunch) 4

- House Pickles
- House Slaw
- Sautéed Spinach
- Asparagus
- Mushrooms
- Bacon

Chef de Cuisine Gary Johnson

*Please visit our website for the most up-to-date information

*Sample 2020 Menu-Prices and menu items

subject to change based upon availability

* Consuming raw and undercooked meats, poultry, shellfish or
eggs may increase your risk of foodborne illness.

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Brunch (Available Sat/Sun until 3)

Steak & Eggs, 8oz grilled steak, 3 eggs, potato hash 16

Prosciutto, Ham & Egg Sandwich, scrambled eggs, ham, cheese,
texas toast, potato hash 12

Maryland Eggs Benedict, lump crab meat, poached eggs, canadian bacon,
hollandaise, tomato, english muffin, potato hash 15

Pulled Pork Hash, pulled pork, 2 sunny side up eggs, potato hash 13

Brioche French Toast, butter, syrup, bacon 12

Chef's Daily Omelet, potato hash 12

Lunch

(served with hand cut fries or salad *Substitute french fry variations 2 or
smashed fingerlings 3)

Crispy Chicken Sandwich, ham swiss, ranch slaw, mustard aioli 12

Grilled Chicken Sandwich, bacon, cheddar, honey mustard 12

Crab Cake Sandwich, lettuce, tomato, tartar 16

Maine Lobster Roll, celery, onion, bell pepper, capers, chipotle aioli *mkt price

Kobe Beef Burger, caramelized onion jam, aged cheddar 15

Beyond Burger, (vegetarian-gluten & soy free) mushrooms, onion jam, morning
star veggie bacon,swiss, avocado aioli, hand cut fries 17

Shrimp Tacos, grilled shrimp, black bean puree, avocado aioli, pico de gallo 12

Grilled Fish Tacos, daily fish, buffalo slaw, avocado aioli, edamame guacamole 15

Buffalo Chicken Tacos,
romaine, tomatoes, buttermilk ranch, blue cheese crumbles 12

Grilled Chicken Quesadilla, house cheese blend, peppers, onions,
chipotle aioli 14

Local Mushroom Bowl, mushrooms, quinoa, edamame, pickled red onion,
roasted squash & zucchini 16

(Add grilled or blackened chicken 6; fish of the day 8; grilled steak 9)

Grilled Cheese, texas toast, american & cheddar cheese 10
(add bacon or prosciutto 3)

Avocado Toast, avocado, poached egg, siracha, local tomatoes, mozzarella,
micro greens 11 (Add grilled or blackened shrimp 5)

Dinner

(*Substitute any variations of the fry, smashed fingerlings or salad 3)

**Chef's Daily Fish, Everyday our fabulous kitchen staff features the best
local seafood we can find. Always something special!** *mkt price

Steak Frites, 12oz dry aged ribeye, hand cut fries, mixed green salad w/broccolini,
carrots, asiago, candied walnuts, white balsamic vinaigrette 32

Braised Boneless Beef Short Ribs,
heirloom baby carrots, peas, pearl onions, mashed potatoes, braising jus 29

Kobe Beef Burger, bacon, onion jam, cheddar, fries 18

Beyond Burger, (vegetarian-gluten & soy free) mushrooms, onion jam, morning
star veggie bacon,swiss, avocado aioli, hand cut fries 17

Country Chicken Sandwich, ham, swiss, ranch slaw, mustard aioli, fries 16

Jam's Salmon & Salad, edamame guacamole, mixed greens, carrot,
bell pepper, cucumber, tomato, orange mojo 25

Crab Cakes, sweet corn succotash, tomato jam, tartar or cocktail sauce 28

Seared Halibut, lobster & sweet pea risotto 32

Shrimp & Grits, andouille sausage, parmesan grits, sautéed spinach,
shrimp butter 24

BBQ Bone-in Pork Chop, truffled mac n cheese, roasted squash & zucchini 29

Roasted Half Chicken, fingerling potatoes, daily vegetable sauté, veloute 25

Maine Lobster Roll, house made potato chips *mkt price

Local Mushroom Bowl, mushrooms, quinoa, edamame, pickled red onion,
roasted squash & zucchini 21

(Add grilled or blackened chicken 6; fish of the day 8; grilled steak 9)

A la Carte Sides (Dinner) 5

- Mashed Potatoes
- Parmesan Grits
- Broccolini
- Roasted Squash/Zucchini
- Sautéed Spinach
- Sweet Corn Succotash
- Cast Iron Corn Bread
- Lobster Risotto(+10)