

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 3-5pm | Outside Seating | Brunch Sat & Sun 11-3pm | Lunch 12-3pm & Dinner 5-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

Lobster Dip, 3 cheeses, corn tortillas

Edamame Guacamole, flour tortilla chips

Baked Truffle Mac N Cheese, cheez-it crust

Korean BBQ Chicken Egg rolls, buffalo, blue cheese slaw

Chicken Wings (6), sweet & spicy garlic or apple bourbon bbq

Landfood Sampler, 6 wings, 1 Korean BBQ chicken eggroll, mac-n-cheese fritters

Seafood Sampler, 3 oysters, 3 shrimp cocktail, 3 crab deviled eggs

Panko Crusted Fried Calamari, chimichurri, charred lemon

½ Dozen Oysters, house cocktail sauce

Shrimp Cocktail (6), house cocktail sauce

Nachos, corn chips, melted white cheddar, pickled peppers, romaine, tomatoes (Add edamame guacamole (xtra), buffalo chicken (xtra), blackened shrimp (xtra), short ribs (xtra))

Jam's Cast Iron Corn Bread, basket for four, whipped maple butter

Tomato Bisque, house croutons

Chef's Daily Ceviche

Soup du Jour

Variations of the French Fry

Hand Cut Fries

- Plain Janes
- Sea Salt & Vinegar
- Truffle & Parmesan
- Philly Crab Fries

Crispy Smashed Fingerlings

- Bacon & Cheddar
- Blue Cheese & Buffalo

Salads

(Add grilled or blackened chicken (xtra); fish of the day (xtra); grilled or blackened shrimp (xtra); grilled steak & crab cake (xtra))

Roasted Baby Beet, cashews, raisins, peppadew goat cheese, cider/walnut vinaigrette

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

The Big Chop, corn, avocado, carrots, cucumbers, tomatoes, white cheddar, buttermilk ranch dressing

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

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.**



Lunch

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

Grilled Chicken Sandwich, bacon, cheddar, honey mustard, lettuce, tomato, red onion

Crab Cake Sandwich, lettuce, tomato, tartar

Kobe Beef Burger, caramelized onion jam, aged cheddar, lettuce, tomato

Beyond Burger, (burger "meat" is vegetarian-gluten & soy free) mushrooms, onion jam, morning star veggie bacon, swiss, avocado aioli, lettuce, tomato

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

Short Rib Cheesesteak, house made cheese sauce, caramelized onions

Grilled Cheese, texas toast, american & cheddar cheese (add tomato, bacon xtra)

Avocado Toast, avocado, poached egg, spinach pesto, tomatoes, mozzarella, micro greens, drop of sriracha, mixed green salad, balsamic vinaigrette (Add grilled or blackened shrimp (xtra))

Brunch

(Available Sat/Sun 11-3pm in addition to the lunch menu)

Breakfast Sandwich, every week Chef creates something spectacular and new, choice of potato hash or parmesan grits

Maryland Eggs Benedict, lump crab meat, poached eggs, Canadian bacon, hollandaise, tomato, English muffin, choice of potato hash or parmesan grits

French Toast, strawberry maple syrup, blueberries, fresh whipped cream

Chef's Daily Omelet, potato hash

Dinner

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

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

Chef's Hand Cut Steak, Everyday our fabulous kitchen staff features the best local steak we can find. Always something special! *mkt price

Steak Frites, gluten free - daily steak selection, hand cut fries, mixed green salad with balsamic vinaigrette

BBQ Braised Boneless Beef Short Ribs, truffle mac-n- cheese, broccolini, cast iron cornbread, braising jus

Kobe Beef Burger, (substitute chicken) - bacon, onion jam, cheddar, fries

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

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

Crab Cakes, green apple, fennel, golden raisin slaw, truffle parmesan crispy fingerling potatoes, lemon vinaigrette

Caribbean Seasoned Mahi Mahi, baby carrots, beets, baby squash, pineapple bake, pineapple vinaigrette

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

Roasted Pork Chop, creamed corn, stone fruit sauté, green beans, stone fruit gastric

Chicken Under the Brick, house herb pasta, asparagus, red bell peppers, shallot, lemon parmesan vinaigrette

Maine Lobster Roll, lobster salad, light mayo, celery, lemon, herbs *mkt price

Orecchiette Pasta, fresh veggies, EVOO, parmesan cheese

Zoodle Bowl, (vegetarian-gluten free) squash/zucchini noodles, sundried tomato pesto, farm fresh veggies

(Add grilled or blackened chicken (xtra); fish of the day (xtra); grilled steak (xtra) shrimp (xtra); crab cake (xtra))

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