



THIS IS THE STORE THAT JACK BUILT

THE YEAR WAS 1911 and young Giacomo Andrea, recently arrived from the Italian province of Calabria, set up shop in a piano crate on Holland Avenue, now called 22nd Avenue. He sold tobacco and candies to men and women who stopped by on their way to and from work at the Vincent Springs factory and the other businesses in the area.

In 1915 Jack, as he came to be known, moved his business to a store on 60th street. Fans whirled above the Italian marble soda fountain counter where Jack dispensed ice cream extravaganzas that became Saturday afternoon traditions. In the cool of summer evenings friends would drop in to have sodas, smoke cigars and talk into the small hours of the morning. In the days children would run in to buy penny candies and sugar cones filled with the rich ice cream now made on the premises. It was, in fact, at Jack Andrea's that the rippling process was invented (fudge-ripple ice cream) as Antonio "Tony" Giantonio brought artistry to the manufacture of ice cream.

Today, more than 100 years and four generations after Jack opened his piano crate for business, we are still family owned and value our friendships with the generations of Kenoshans who grew up with us. We're proud to be fueling the future of Kenosha with a new menu focused on Whole Foods, mindful consumption and a cozy atmosphere for sharing a meal with family and friends. We hope that our commitment to service and quality will always make shopping at Jack & Andrea a tradition when you're looking for something special in candy and confections, tobaccos and pipes, and gifts and accessories for the entire house.

We're dedicated to the proposition that the good old days are today at Jack & Andrea...so welcome to Jack's, the old-fashioned cafe, tucked into the corner, surrounded by gifts, in the business and store that Jack built.



COFFEE AND PASTERIES

Served All Day!

PASTERIES

Our pastries come fresh from Troubadour Bakery in Milwaukee. Please note, they may sell out.

- MUFFINS \$3.95
- CINNAMON ROLL \$3.95
- CROISSANT \$3.25
- ALMOND CROISSANT \$3.95
- CHOCOLATE CROISSANT \$3.95
- COCONUT MACARON \$2.95
- CRANBERRY DATE BAR \$3.95
- COOKIE \$2.95

COFFEE

We proudly serve TrueStone coffee and espresso. All of our espresso drinks are made with Whole milk unless otherwise specified. Substitute Almond or Coconut milk for an extra \$1.50.

- 12OZ DRIP \$1.95
- 16OZ DRIP \$2.15
- COLD BREW \$4.00
- AMERICANO \$2.25
12oz, 2 shots of espresso + hot water
- CAPPUCCINO \$2.75
8oz, 2 shots of espresso + steamed milk
- LATTE \$3.00 add ice .50
12oz, 2 shots of espresso + steamed milk
- MOCHA \$3.50 add ice .50
12oz, 2 shots of espresso + steamed milk and chocolate
- CHAI TEA \$4.50 add ice .50 blended \$1.00
12oz blended spices and steamed milk
- COFFEE TONIC \$3.00
16oz mixture of espresso, tonic water, spiced chai tea and a dash of orange extract

SODA FOUNTAIN + DESSERT MENU

Served All Day!

OLD FASHIONED SODAS \$4.25

A deliciously carbonated delight! Every soda is made with 1 scoop of Sassy Cow Ice Cream the old fashioned, Italian way. Add an extra scoop of ice cream for \$1.25
Flavors: Chocolate, Vanilla, Strawberry, Lemon, Coffee, Lavender Vanilla, Chai Tea

SHAKES + MALTS \$4.25

Made the old fashioned way! We want to provide our customers with the perfect blend of Sassy Cow ice cream, ice cold milk and the flavor or your choosing so all of our malts and shakes will now be one size.
Flavors: Chocolate, Vanilla, Strawberry

SELECT FLAVORS \$4.95

Upgrade ya! Oreo, Orange Dream, Mocha Malt, Neopolitan, Rootbeer

SUNDAES

Wisconsin-made Sassy Cow ice cream acts as the base of our traditional sundaes. Served in our old fashioned sundae cups and drizzled with your favorite toppings. Add Chopped Nuts \$6.65

HOT FUDGE \$4.25

Sassy Cow Vanilla ice cream, piping hot fudge, whipped cream

TURTLE \$4.95

Sassy Cow Salted Caramel ice cream, Chocolate syrup, Caramel, whipped cream, chopped nuts.

STRAWBERRY \$4.25

Sassy Cow Vanilla ice cream, house-made strawberry puree, whipped cream

ROOT BEER FLOATS \$4.00

Served with one scoop of Sassy Cow Vanilla Ice Cream.

HOMEMADE PIES \$4.95

Our pies change seasonally to offer the freshest ingredients. Add a scoop of Sassy Cow Ice Cream \$1.00

COOKIE \$2.95

MACARON \$2.95

DRINKS + KIDS

Served All Day!

DRINKS

FOUNTAIN SODA \$1.50

Coke, Diet Coke, Sprite, Root Beer

ICE TEA \$2.15

Bold black tea, slice of fresh lemon

HOT TEA \$2.00

Proudly serving a variety of flavors from Republic of Tea.

TONIC OF THE DAY \$3.50

Featuring a blend of spices and flavors focused on health and healing

KID'S MENU

Comes with chips and a pickle

PB-J \$4.00

Sourdough Bread smeared with Stonewall Jam. Substitute Honey. Bzzzz!

TURKEY + CHEESE \$4.00

Sourdough Bread, turkey, cheddar cheese

HAM + CHEESE \$4.00

Sourdough Bread, ham, cheddar cheese

GRILLED CHEESE SANDWICH \$4.50

Toasted Sourdough Bread, cheddar cheese

KIDS DRINKS

12oz kids milk \$2.15 add chocolate .50

BREAKFAST

Served 8 am to 11 am

THE USUAL \$6.00

Two eggs your way, choice of toast, jam, side of bacon or housemade maple sage sausage

BACON CHEDDAR EGG SANDWICH \$7.25

Two fried eggs, cheddar cheese, bacon bourbon jam, slow-roasted tomato, Sriracha mayo on multi-grain bread

CROISSANT EGG SANDWICH \$7.25

Scrambled eggs, havarti cheese, ham, stonewall cranberry orange jam, arugula

SAUSAGE EGG SANDWICH \$8.95

Homemade sage sausage, egg, and cheese sandwich on grilled breadour sweet bun with caramelized onion and pear jam. Served with a side of fruit.

NEW AVOCADO TOAST \$7.50

Smashed avocado, hot honey candied bacon, goat cheese crumble, sunnyside up egg, pickled red onion

BREAKFAST BANANA SPLIT \$5.95

Sliced banana, Greek yogurt, honey, berries, granola, and chocolate chips

GREEK GRAIN BOWL \$8.95

Two sunnyside up eggs served over warm quinoa, slow-roasted tomatoes, wilted kale and mediterranean feta. Served with a slice of toasted sourdough bread

STUFFED FRENCH TOAST \$7.95

Sourdough bread, chocolate, brie and rasperry jam

MULTIGRAIN BUTTERMILK PANCAKES

Served with real butter and Wisconsin Grade A Maple Syrup

Short Stack \$5.75

Stack of 3 \$6.95

HONEY + DATE OATMEAL \$5.50

We've jazzed up Scott's famous recipe using steel cut oats and topped it with chopped dates, walnuts, honey and goat cheese. The breakfast combination you didn't know you needed!

PROTEIN BREAKFAST BOWL \$7.50

Two eggs your way, sliced avocado, grilled ham and brie cheese

LEAN GREEN MACHINE SMOOTHIE \$5.25

Kale, apple, parsley, ginger, honey and coconut milk blended and served over ice.

BREAKFAST SIDES

BACON \$3.00

four pieces

SAUSAGE PATTY \$3.00

TOAST \$2.25

Two slices served with side of Stonewall jam. Choose between sourdough, multi-grain or honey wheat.

MINI YOGURT + GRANOLA \$3.00

Greek Yogurt With Scott's Homemade Granola

FRUIT CUP \$3.00

Apples, Srirawberries, Bananas

SALADS

Served 11 am to 2 pm

ADD CHICKEN FOR \$3.00 ADD AVOCADO FOR \$1.00

HOUSEMADE DRESSINGS

.50 cents for an extra side.
Maple Thyme Vinaigrette (Veg, GF, DF) • Carrot Ginger (Veg, DF, GF) • Green Goddess Ranch (Veg)

ASIAN KALE SALAD \$8.95

Kale, shredded carrots, chopped broccoli, toasted almonds, red cabbage, Carrot Ginger Dressing (GF, Vegan, DF)

FARMER'S MARKET GARDEN SALAD \$6.95

Romaine lettuce, cherry tomatoes, broccoli, carrots, red cabbage (DF, GF, V)

SOUTHWEST BLT CHOPPED SALAD \$8.95

Romaine and mixed greens, tomatoes, corn, bacon, avocado and mediterranean feta served with a side of housemade dressing

ORANGE QUINOA BOWL \$8.95

Quinoa, roasted chickpeas, mandarin oranges, chopped dates, parsley, lemon vinaigrette, and pomegranate arils (Veg, GF)

SALAD PLATES

Choose one of our famous salads and make them a plate. Served on a bed of mixed greens with tomato wedges and crackers.

CHICKEN SALAD PLATE \$8.50 | EGG SALAD PLATE \$7.25 | TUNA SALAD PLATE \$7.95

CHICKPEA SALAD PLATE \$7.95

SALAD TRIO PLATE \$7.95

Choice of 3: Chicken, Tuna, Egg and Chickpea Salads with arugula, cherry tomatoes, crackers

LUNCH SIDES

BAG OF CHIPS \$1.25

SMALL FARMER'S MARKET SALAD \$4.95

SANDWICHES

Served 11 am to 2 pm

All of our scrumptious sandwiches are served with a bag of chips and pickles. Bread is baked fresh by Troubadour Bakery in Milwaukee. Substitute Mixed Greens for \$.75. Gluten-Free Bread available for an additional \$1.00

CHICKEN SALAD SANDWICH \$7.25 Half Sandwich \$4.50

Celery, parsley, sourdough, arugula, tomato

EGG SALAD SANDWICH \$6.25 Half Sandwich \$4.00

Celery, fresh dill, sourdough, arugula, tomato

TUNA SALAD SANDWICH \$6.75 Half Sandwich \$4.25

Dill relish, celery, sourdough, arugula, tomato

TUNA MELT \$7.50

Tuna salad, tomato, melted cheddar cheese, on grilled sourdough

HAM APPLE BRIE SANDWICH \$8.95

Honey ham, brie, sliced apples, Stonewall cherry berry jam, dijon mustard, arugula

BRUSSELS SPROUT GRILLED CHEESE \$8.95

Shaved Brussels sprouts, Stonewall bacon & bourbon jam, caramelized onions, goat cheese, havarti

GRILLED TURKEY + SWISS WITH A TWIST \$8.95

All natural turkey breast, pear bourbon onion jam, swiss and blue cheese, arugula and pickled red onion on grilled sourdough

NEW AVOCADO TOAST \$7.50

Smashed avocado, hot honey candied bacon, goat cheese crumble, sunnyside up egg, pickled red onion

TURKEY CLUB \$8.95

Sliced turkey, bacon, cheddar, Oven-roasted tomatoes, lettuce, Green Goddess Ranch*, sourdough bread

CHICKPEA SALAD SANDWICH \$7.95

Chickpeas, dill, red onion, Green Goddess Ranch*, shredded carrots, arugula, tomato, multigrain bread

JACK SMASH BURGER \$9.95

Cheddar cheese, lettuce, tomato, onion, pickle, secret sauce*

JACK'S COMBO CHOOSE TWO \$7.25

Choose from our house-made daily soups, fresh salads or favorite salad sandwiches.

Salads: Asian Kale or Garden
Sandwiches: Chicken Salad, Egg Salad, Tuna Salad, Chickpea Salad

SOUPS

Made fresh daily.

CUP \$3.25 BOWL \$4.25

Find quarts of our homemade soups in our Nash + Nourish cooler.

CATERING

From important office meetings to treating your employees, our easy peasy catering menu allows you to order simple sandwiches and soup or beautiful platters to impress. Don't see what you're looking for? Inquire at the order or email our cafe manager Amy Sichelmer at amy@jackandrea.com.

BREAKFAST PLATTERS

CLASSICALLY CONTINENTAL \$42.95

A variety of our artisanal baked goods from Troubadour Bakery. (10 baked goods)
May include chocolate, almond and ham and cheese croissants, muffins, & scones.
Each platter comes with whipped butter, and Stonewall jam.
Serves 10-12

FRUIT, YOGURT AND GRANOLA PARFAITS \$59.95 for a dozen

Greek yogurt, fresh fruit and house made granola. Served in individual cups.

COFFEE TO GO \$16.95

96oz container of our Truestone Coffee, Regular or Decaf. Comes with cream and a variety of sugars.
Serves 8-10

LUNCH PLATTERS

SANDWICH VARIETY \$72.95

Large platter of half sandwiches on a variety of breads. Includes 12 bags of chips and pickles on the side. Recommended for 10-12 people.

BOX LUNCHESES \$10.95 each

Includes a half sandwich, choice of mixed greens salad or cup of soup, bag of chips, pickle and a large Troubadour Bakery cookie. Sandwich Choices: Chicken Salad, Tuna Salad, Egg Salad or Chickpea Salad, Turkey club, or Ham apple brie.

QUARTS OF SOUP \$8.95

Selection changes daily. Please contact us for more details.
Serves 4-6