



205-823-7524

<http://www.thetakeoutbham.com>

John's City Diner

Drinks provided by The TakeOut Bham

Bottles of soda, water.

Bottles

All Soda are 20 ounce bottles not including Red Bull and Tea

WE WILL SUSPENDING DRINKS SALES FOR THE FORESEEABLE FUTURE IN ORDER TO PROTECT OUR DRIVER PARTNERS
SORRY FOR THE INCONVENIENCE

Pepsi	\$2.49
Diet Pepsi	\$2.49
12oz Red Bull	\$5.29
12oz Sugar Free Red Bull	\$5.29
Dr. Pepper	\$2.49
Coke	\$2.49
Diet Dr. Pepper	\$2.49
Diet Coke	\$2.49
Sprite	\$2.49
Mountain Dew	\$2.49
Diet Mountain Dew	\$2.49
Bottle Water	\$1.99
20 ounce bottle	

Lunch Entrees

Famous Meatloaf (Lunch)	\$15.00
<i>Our B'ham famous meatloaf with all natural Creekstone farms beef, Fudge Farms pork with red wine mushroom gravy, crispy onions, smashed potatoes</i>	
Shrimp and Grits (Lunch)	\$15.00
<i>Alabama Gulf shrimp seasoned and seared, our signature roasted corn grits, Fudge Farms breakfast sausage gravy</i>	
Pecan Crusted Trout (Lunch)	\$15.00
<i>Farm raised fully sustainable North Carolina trout, pecan-panko crust, roasted corn grits, garlicky spinach</i>	
Fish & Chips (Lunch)	\$15.00
<i>Fresh Alaskan cod, Good People Beer batter, beer battered fries, homemade tartar</i>	
Herb Crusted Chicken (Lunch)	\$15.00
<i>Springer Mountain Farms chicken, slow roasted with fresh herbs, roasted corn grits, garlicky spinach</i>	
The Standard Chicken & Waffles	\$15.00
<i>Cheddar cheese waffle, deep fried Springer Mountain Farms chicken, balsamic spiked 100% maple syrup</i>	

Not Your Mama's Macaroni & Cheese (Lunch)

Original Mac & Cheese (Lunch)	\$10.00
<i>Wow! Our original homemade macaroni and cheese with imported cheeses and prosciutto. Sorry, Kraft.</i>	
Three Little Pigs Mac & Cheese	\$15.00

#GETSOME-thing started

Sweet Heat Pork Skins	\$7.50
<i>All natural, fried to order, sweet and spicy BBQ dusted</i>	
Pimento Cheese	\$10.00
<i>Tillamook white and yellow cheddar cheeses, crunchy bread</i>	
Roasted Garlic Hummus	\$10.00
<i>Simple roasted garlic chickpea dip</i>	
Fancy Bacon	\$11.50
<i>Slow braised Fudge Farms pure pork belly, Bourbon Maple glaze, roasted corn grits. Get Some!!</i>	
Smokey Blue Potato Chips	\$12.50
<i>Homemade chips, smoked Rogue Creamery bleu cheese sauce & crumbles, green onions</i>	
"Seoul" Wings	\$13.00
<i>Crispy Korean Style Spicy-Sweet Springer Mountain Farms Chicken, ginger, garlic, green onions</i>	

Between Bread

All sandwiches served with fries and house made pickles

The JCD Burger	\$12.50
<i>All natural, grass fed beef fresh ground in house daily, seared to order, toasted brioche bun, organic lettuce, tomato, and pickled onion</i>	
White BBQ Chicken Sandwich	\$11.50
<i>Springer Mountain Farms pulled chicken, tangy white BBQ sauce, organic greens and crispy onions.</i>	
Turkey Club	\$12.00
<i>All natural hickory smoked turkey breast topped with swiss, caramelized onions, romaine, Fudge Farms bacon and sun dried tomato mayo.</i>	
Castro's Cubano	\$13.50
<i>Slow braised Fudge Farms Alabama pork, Fudge Farms ham smoked in house, pickles, cilantro-herb aioli, swiss and caramelized onions, pressed. No cigar.</i>	
Farmer's Melt	\$12.00
<i>Sauteed mushrooms, roasted red peppers, pesto, organic spinach, cheddar, pressed flatbread</i>	

From The Garden

House Made Dressings: Ranch, Maytag Blue Cheese, Creole Honey Mustard, Olive Oil & Red Wine Vinegar, Apple Cider Vinaigrette, Creamy Greek, Spicy Peanut Ginger

Mary Lou Salad (Small)	\$6.50
<i>Local lettuces, carrots, chick peas, tomatoes, pickled onions, sunflower seeds, Tillamook cheddar cheese</i>	
Mary Lou Salad (Entree)	\$10.00
<i>Local lettuces, carrots, chick peas, tomatoes, pickled onions, sunflower seeds, Tillamook cheddar cheese</i>	
The Greek Salad (Small)	\$6.50

JCD Classics

Famous Meatloaf	\$17.00
<i>Our B'ham famous meatloaf with all natural Creekstone farms beef, Fudge Farms pork with red wine mushroom gravy, crispy onions, smashed potatoes</i>	
Fudge Farms Pork Chop	\$21.00
<i>Truly all natural, Alabama raised, grilled Bourbon-maple glaze, Alabama sweet potatoes, garlicky spinach. Real pigs have real fat!</i>	
Crispy Duck	\$21.00
<i>Maple Leaf Farms Duck first roasted then crisped in oil, topped with honey-soy glaze, cilantro, sesame seeds, Alabama sweet potatoes, garlicky spinach</i>	
Herb Crusted Chicken	\$17.50
<i>Springer Mountain Farms chicken, slow roasted with fresh herbs, roasted corn grits, garlicky spinach</i>	
Pecan Crusted Trout	\$19.00
<i>Farm raised fully sustainable North Carolina trout, pecan-panko crust, roasted corn grits, garlicky spinach</i>	
Fish & Chips	\$17.00
<i>Fresh Alaskan cod, Good People Beer batter, beer battered fries, homemade tartar</i>	
Shrimp and Grits	\$17.50
<i>Alabama Gulf shrimp seasoned and seared, our signature roasted corn grits, Fudge Farms breakfast sausage gravy</i>	

Not Your Mamas Macaroni and Cheese (Dinner)

Original (Mac & Cheese)	\$10.00
<i>Wow! Our original homemade macaroni and cheese with imported cheeses and prosciutto. Sorry, Kraft</i>	
Three Little Pigs	\$15.00
<i>Prosciutto, Fudge Farms bacon and pulled pork, crispy fried onions</i>	
Tree Hugger	\$13.50
<i>Vegetarian, with organic spinach, roasted red peppers, mushrooms and feta</i>	

Chicken & Waffles (Dinner)

The Standard (Chicken & Waffles)	\$17.00
<i>Cheddar cheese waffle, deep fried Springer Mountain Farms chicken, balsamic spiked 100% maple syrup</i>	
Hong Style	\$20.00
<i>Alabama honey-soy sauce syrup, crystalized ginger waffle, Asian herbs, sesame seeds</i>	
Hangover	\$22.00
<i>Fudge Farms bacon waffle, sausage gravy, fried farm egg</i>	
Extra Syrup	\$1.25
Extra Gravy	\$1.25

Southern Sides

(Lunch)
*Prosciutto, Fudge Farms bacon
 and pulled pork, crispy fried onions.*
Treehugger Mac & Cheese \$13.50

(Lunch)
*Vegetarian, with organic spinach,
 roasted red peppers, mushrooms and
 feta.*

*Organic greens with feta, roasted
 garlic, bell peppers, tomatoes,
 calamata olives, pickled onions &
 creamy greek dressing*
The Greek Salad (Entree) \$10.50

*Organic greens with feta, roasted
 garlic, bell peppers, tomatoes,
 calamata olives, pickled onions &
 creamy greek dressing*
Organic Spinach & Mushroom \$7.00

*Warm bacon vinaigrette, sauteed
 shrooms, roasted red peppers, boiled
 egg, pickled onions*
Salad (Small)

*Warm bacon vinaigrette, sauteed
 shrooms, roasted red peppers, boiled
 egg, pickled onions*
Organic Spinach & Mushrooms \$10.50

*Warm bacon vinaigrette, sauteed
 shrooms, roasted red peppers, boiled
 egg, pickled onions*
Salad (Entree)

*Organic Lettuces, spicy peanut
 ginger vinaigrette, carrots, roasted
 red peppers, sesame tomatoes, won
 tons, sesame seeds, cilantro and
 sweet soy glazed chicken. served
 with Italian dressing.*
South Pacific Chicken Salad \$12.50

*Organic Lettuces, spicy peanut
 ginger vinaigrette, carrots, roasted
 red peppers, sesame tomatoes, won
 tons, sesame seeds, cilantro and
 sweet soy glazed chicken. served
 with Italian dressing.*
(Entree)

*Organic Lettuces, spicy peanut
 ginger vinaigrette, carrots, roasted
 red peppers, sesame tomatoes, won
 tons, sesame seeds, cilantro and
 sweet soy glazed grilled shrimp.
 Served with Italian dressing.*
South Pacific Shrimp Salad \$15.00

*Organic Lettuces, spicy peanut
 ginger vinaigrette, carrots, roasted
 red peppers, sesame tomatoes, won
 tons, sesame seeds, cilantro and
 sweet soy glazed grilled shrimp.
 Served with Italian dressing.*
(Entree)

Roasted Corn Grits (Side) \$4.00
Garlicky Spinach (Side) \$4.00
Butterbeans (Side) \$4.00
Skillet Corn (Side) \$4.00
Smashed Potatoes (Side) \$4.00
Collard Greens (Side) \$4.00
Alabama Sweet Potatoes (Side) \$4.00
Beer Battered French Fries \$4.00
(Side)
Side Salad \$4.00

Sweets

Dark Chocolate Bread Pudding \$7.50
*Belgian Dark Chocolate, chocolate
 bread, local farm eggs, dark
 chocolate ganache*

White Chocolate Bread \$8.00
 pudding

*Our signature dessert with local
 farm eggs, golden raisins, candied
 pecans and white chocolate ganache*

Red Velvet Ice Cream \$6.50
Sammich

*Red velvet cookie, Haagen Dazs
 vanilla ice cream, Belgian chocolate
 chips*

Peanut Butter Cream Pie \$7.50

*All natural chunky peanut butter,
 pretzel crust, chocolate ganache,
 vanilla salt*

Frozen Lemonade Pie \$7.00
*Quite possibly the best lemon pie
 known to man*