

APPETIZERS

SHAREABLES

BAVARIAN PRETZEL -13

Warm, hand-rolled Bavarian pretzel, brushed with butter and sea salt. Served with Limerick beer cheese and honey dijon mustard for dipping.

IRISH NACHOS -12

Thinly sliced fried potatoes topped with bacon, tomatoes, green onions, jalapeños, and Limerick beer cheese. Drizzled with jalapeño ranch.

Add Certified Angus Beef® petite filet* for - 9

JH

BACON-PIMENTO CHEESE BALLS - 13

House-made pimento cheese tossed and fried in a crispy panko crust. Topped with sweet pepper jelly and bacon bits.

CHICKEN WINGS (10pc) -Mrkt

Fresh jumbo wings tossed in your choice of sauce and served with celery and ranch or blue cheese. Get 'em charred at no additional cost.

Hot, BBQ, Sweet Thai Chili, Honey Sriracha, Ginger Sriracha, Boom Boom, Honey Garlic and Garlic Parmesan.

CHICKEN TENDERS -15

Fresh buttermilk fried chicken tenders with skin-on fries and your choice of dipping sauce.

HYDE'S HANGIN' CANDY BACON -14

Smoked, thick-cut bacon sprinkled with black pepper and caramelized brown sugar.

PICKLE SPEARS -9

Crisp dill pickle spears breaded and served with ranch dipping sauce.

*AHI TUNA TOWER -15

Sushi Grade Ahi Tuna and cucumber, dressed with a sesame-ginger dressing. Served with house-made wonton chips.

ZUCCHINI FRITES -9

Sliced zucchini, lightly fried in a crispy panko crust, served with boom boom sauce.

FRIED CHEESE -12

Fresh Mozzarella hand breaded with a blend of Panko and Italian breadcrumbs. Served with marinara sauce.

SHISHITO PEPPERS -10

Pan seared with olive oil, sea salt, soy sauce and fresh lime juice. Topped with sriracha aioli and sesame seeds.

FLATBREADS

STEAK ARUGULA -18

Hand-pulled flatbread, Certified Angus Beef® petite filet, mozzarella, pickled red onion, drizzled with balsamic glaze. Topped with feta cheese and fresh arugula.

WHITE SPINACH & MUSHROOM -13

Hand-pulled flatbread, garlic white sauce, mushrooms, fresh spinach, mozzarella and Asiago cheese. Drizzled with balsamic glaze. Add Chicken -5

CHICKEN-BACON-RANCH -15

Hand-pulled flatbread, fried chicken, applewood-smoked bacon, mozzarella, smoked cheddar and fresh jalapeños. Drizzled with hot sauce and ranch dressing.

*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Parties of 8 or more will be charged an automatic 18% gratuity. Any additional sauces will be a \$.75 upcharge.

SOUPS & SALADS

LIMERICK SOUP -8

Sweet onions in a savory Limerick beer broth with sourdough toast, topped with a bubbling layer of melted Swiss and Asiago cheeses.

IRISH POTATO SOUP -7

Rich and creamy, with chunks of potatoes, bacon crumbles, green onions, and shredded, smoked cheddar cheese

CHOPPED BLT -14

Freshly chopped romaine with applewood-smoked bacon bits, heirloom cherry tomatoes, cucumbers and red onions. Tossed in a Parmesan and peppercorn dressing. Topped with fried onion straws.

*STEAK & ARUGULA SALAD -19

Sliced Certified Angus Beef® petite filet tips served on a bed of arugula and spinach. Tossed in a lemon-basil vinaigrette and topped with fresh strawberries, pickled red onion, and feta cheese.

*SEARED AHI TUNA SALAD -18

Seared Ahi Tuna, crusted with our special spices, sliced and served over a bed of romaine and arcadian lettuce, with cucumbers, sesame seeds and wonton strips. Drizzled with a sesame-ginger dressing.

*SPINACH AND SALMON SALAD -23

Norwegian salmon on a bed of romaine and spinach, feta cheese, cranberries and sliced almonds topped with sauteed spinach and drizzled with thick balsamic vinaigrette.

IRISH COBB SALAD -17

A mix of romaine lettuce, hard boiled eggs, bacon, tomatoes, blue cheese crumbles and seasoned potatoes tossed in a vinegar and oil-dill dressing. Topped with grilled chicken and served with balsamic dressing.

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APPLE-PECAN SALAD -18

Sliced grilled chicken on top of a bed of romaine and arcadian lettuce with dried cranberries, freshly sliced apples, candied pecans and blue cheese crumbles. Served with a walnut-raspberry vinaigrette.

DRESSING CHOICES:

Balsamic Vinaigrette, Ranch, Blue Cheese, Walnut-Raspberry Vinaigrette, Lemon-Basil Vinaigrette, Honey Dijon Mustard, Parmesan & Peppercorn, Thousand Island, Sesame-Ginger and Jalapeño Ranch

SALAD ADDITIONS:

*Certified Angus Beef® Petite Filet -9
 Chicken -5 / *Tuna -8
 *Salmon -9 / Shrimp -8

JH



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You deserve the very best steaks, so we only serve the *Certified Angus Beef®* brand. Our steaks are aged for a minimum of 30 days.

All steaks topped with garlic herb butter and served with a choice of two sides.

Add a side salad for \$4

SIRLOIN -Mrkt

7 oz. Lean and Tender Center-Cut Sirloin. Dry-Aged.

RIBEYE -Mrkt

12 oz. Traditional, Center-Cut Ribeye. Dry-Aged.

FILET MIGNON -Mrkt

6 oz. Center-Cut Filet. Dry-Aged.

ADD

Sautéed Mushrooms -2 / Blue Cheese Crumbles -2 / Fried Onion Straws -2 / Shrimp Skewer -8

STEAK DONENESS CHART



Rare:
Cool red center



Medium Rare:
Warm red center



Medium:
Warm pink center



Medium Well:
Slightly pink center



Well: No pink,
cooked throughout



ENTRÉES

FISH & CHIPS -18

Beer-battered North Atlantic cod fried to perfection over a pile of skin-on fries. Served with slaw and tartar sauce.

HYDE'S SHEPHERD'S PIE -17

Certified Angus Beef® short rib with traditional vegetables prepared in a delicious house-made brown gravy. Topped with skin-on whipped potatoes and smoked cheddar cheese.

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BANGERS & MASH -14

Irish sausages smothered in brown gravy, served over skin-on whipped potatoes. Topped with fried onion straws.

LIMERICK BEER-GLAZED SALMON* -23

Grilled Norwegian salmon drizzled with Limerick glaze. Served over skin-on whipped potatoes and broccoli.

MARINATED HALF ROASTED CHICKEN -21

Marinated half roasted chicken with a honey-garlic glaze, pan-seared roasted red potatoes and green beans.

CHICKEN & RISOTTO -18

Tender grilled chicken served over a creamy risotto made with mushrooms, cream, garlic and Asiago cheese. Drizzled with balsamic glaze.

CAJUN ALFREDO -15

Penne pasta with diced tomatoes and broccoli tossed in a house-made Alfredo sauce. Topped with green onions.

Add Chicken -5 Shrimp -8

FISH TACOS -16

Tempura-battered North Atlantic cod and slaw mix, with a sriracha aioli drizzle.

Sub Grilled Shrimp -3

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BURGERS AND HANDHELD S

*All burgers are fresh, hand-pattied, half-pound *Certified Angus Beef*® patties, cooked to order. Your choice of side. LTO upon request.

Sub Chicken or Veggie Burger to Any Burger

JACK THE RIPPER BURGER -21

Two half-pound patties with applewood-smoked bacon, provolone cheese, sautéed onions, banana peppers and jalapeños. Drizzled with our house-made Limerick Beer Cheese sauce.

1885 CHICKEN SANDWICH -16

Buttermilk fried chicken breast, drizzled in hot-honey sauce with pickles and piled high with slaw.

*STEAK SANDWICH -18

Tender, hand-sliced *Certified Angus Beef*® petite filet, sautéed onions, mushrooms, Swiss cheese and house-made brown gravy. Served on a fresh baguette.

OOEY-GOOEY GRILLED CHEESE SANDWICH -15

Swiss, provolone, American, smoked cheddar and mozzarella cheeses melted together with freshly sliced tomatoes and applewood-smoked bacon.

REUBEN SANDWICH -16

Hand-sliced corned beef, sauerkraut, Thousand Island dressing and Swiss cheese.

JH

BREKKIE BURGER -17

Candied bacon, English bacon, smoked cheddar, provolone cheese, and a sunny-side-up egg. Topped with green onions.

BOURBON-BACON BURGER -16

Melted Swiss and smoked cheddar topped with house-made bourbon-bacon jam. Add 2 bacon strips for -3

JALAPEÑO BURGER -16

Fried jalapeños, provolone cheese, fried onion straws and sriracha aioli.



JEKYLL BURGER -16

Housemade fried pimento cheese ball smashed with candied bacon.

JH

SIDES -6

BAKED POTATO (LOADED ADD -2)

Available After 4pm

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CRISPY BRUSSELS SPROUTS

HOUSE SALAD (ADD -2.50)

MAC & CHEESE (ADD -2)

MASHED POTATOES (LOADED ADD -2)

TRUFFLE FRIES (ADD -1.50)

ONION RINGS

SKIN-ON FRIES

SAUTÉED GREEN BEANS

SWEET POTATO FRIES



Parties of 8 or more will be charged an automatic 18% gratuity.

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The *Certified Angus Beef*® brand: the only beef certified to always be juicy, tender and delicious.

If it's not *Certified*, it's not the best.®

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BRUNCH MENU

Saturday: Served 11 a.m. — 3 p.m.

Sunday: Served 10 a.m. — 3 p.m.

BRUNCH APPETIZERS

PIMENTO CHEESE AND BISCUITS -9

House made pimento cheese dip served with warm fluffy made to order biscuits.

FRENCH TOAST STICKS -10

Grilled Texas toast sticks dipped in our homemade crème brûlée batter topped with powdered sugar. Served with homemade anglaise dipping sauce.

HYDE'S HANGIN' CANDY BACON -14

Smoked, thick-cut bacon sprinkled in black pepper and caramelized brown sugar.

AVOCADO TOAST -10

Smashed avocado with red pepper flakes and fresh lemon juice over sourdough bread. Topped with heirloom cherry tomatoes and a sunny side up egg.

*STEAK & EGGS -Mrkt

Your choice of Certified Angus Beef® steak, two eggs and sliced potatoes with toast.

CHICKEN & WAFFLES -14

Buttermilk fried chicken breast on a fresh, house-made Belgian waffle.

BELGIAN WAFFLE -9

Traditional Belgium waffle topped with whipped cream. Choice of side.

JH

CRÈME BRÛLÉE FRENCH TOAST -10

Grilled Texas toast dipped in our homemade crème brûlée batter, topped with powdered sugar and choice of side.

*HOUSE BREAKFAST -10

Two eggs any style, bacon, toast and sliced potatoes.

CHICKEN & BACON BISCUITS -10

Buttermilk fried chicken tossed in honey sriracha, placed on our fluffy made-to-order biscuits, with homemade bourbon-bacon jam and choice of side.

SIDES -3.49

SLICED POTATOES
2 SLICES OF BACON
1 PANCAKE
1 EGG

SEASONAL FRUIT
.50 UPCHARGE
2 SLICES OF TOAST
1 BISCUIT

BREAKFAST BURRITO -10

Scrambled eggs, buttermilk fried chicken, onions, red peppers and cheddar cheese. Topped with fresh pico de gallo. Choice of side.

CROQUE MADAME -13

Ham, Swiss cheese, honey dijon mustard and applewood-smoked bacon sandwiched between two pieces of creme brûlée French toast. Topped with a sunny-side-up egg.

EGGS BENEDICT -12

Fluffy, made-to-order biscuits topped with English bacon, two poached eggs and smothered in hollandaise sauce. Choice of side.

BREAKFAST SANDWICH -9

Two eggs any style and bacon served on sourdough toast and choice of side. Add Cheese -2

CORNED BEEF HASH -13

Corned beef, smoked cheddar cheese, seasoned potatoes, sautéed onions and roasted red peppers. Topped with two sunny-side-up eggs.

BANGER BOWL -13

Irish Bangers, seasoned fried potatoes, roasted red peppers, sautéed onions, smoked cheddar cheese & fresh jalapeños. Topped with two sunny-side-up eggs.

BBQ BRISKET BENNY -14

Fluffy made to order biscuits topped with pulled brisket, 2 poached eggs and smothered in BBQ hollandaise sauce. Choice of side.

CHICKEN FRIED STEAK AND GRAVY -16

Certified Angus Beef® chateau filet breaded and pan fried served with a creamy brown gravy and choice of side.

KIDS BRUNCH -8 10 & UNDER

2 EGGS, BACON, TOAST

1 PANCAKE, 2PC BACON

HALF WAFFLE AND 2PC BACON

FRENCH TOAST STICKS AND 2PC BACON

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LUNCH MENU

Served Monday – Friday 11 a.m. to 3 p.m.



We serve the very best: the Certified Angus Beef® brand.

*CLASSIC BURGER -14

Half-pound, freshly pattied Certified Angus Beef® burger. Choice of fries or onion rings.
LTO upon request. Add cheese - 1 • Add bacon - 3

*ASIAGO STEAK BOWL -17

Certified Angus Beef® petite filet, creamy risotto, Asiago cheese, roasted red peppers, sautéed onions and mushrooms.

BLACKENED CHICKEN BOWL -14

Blackened chicken breast, creamy risotto, grilled broccoli, and roasted heirloom cherry tomatoes.

GRILLED CHICKEN WRAP -14

Grilled chicken, lettuce, tomato, red onions and shredded cheddar cheese. Served with your choice of ranch or blue cheese dressing on the side. Choice of fries or onion rings.

BLT -12

Applewood smoked bacon, Romaine lettuce, tomato, and mayo piled high on sourdough bread. Choice of fries or onion rings.
Add Chicken -5 • Add Smoked Salmon- 8

VELVET TACOS -15

Two blackened grilled shrimp tacos with slaw mix and diced cucumbers. Drizzled in boom boom sauce.

GRILLED CHEESE AND SOUP -10

Provolone and American cheese sandwich served with Irish potato soup. Sub Limerick soup -2.

SOUP AND SALAD -10

Irish potato soup and a small house salad.
Add chicken -5. Sub Limerick soup -2.

REUBEN SANDWICH -16

Hand-sliced corned beef, sauerkraut, Thousand Island dressing and Swiss cheese.
Choice of fries or onion rings.

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Desserts

ADD ICE CREAM TO ANY DESSERT 2



CHEESECAKE OF THE DAY

Creamy, light and decadent, made in-house. Please ask your server for rotating seasonal flavors.

BIG CHOCOLATE CAKE

Colossal...layer upon layer of dark moist chocolate cake, sandwiched with our silkiest, smoothest chocolate filling, piled high with chunks of cake.



HOMEMADE BREAD PUDDING with ice cream

Sugar and spice and everything nice, served warm with house-made crème anglaise and vanilla bean ice cream.

DONUT HOLE PARFAIT

Fresh donut holes layered in marshmallow fluff and fudge topped with whipped cream and chocolate syrup.



CRÈME BRÛLÉE

A light custard with a hint of vanilla served in a clay crock topped with a thin, brûléed sugar garnish.

Our Story

Jekyll & Hyde is a family owned and operated steampunk inspired taphouse, grill, brewery and distillery. Our goal is to offer our guests an experience not available anywhere else!

Jekyll's grill offers traditional (and not so traditional) English/Irish/American plates. All our tasty dishes are made from scratch and cooked to order to make every meal an amazing experience. Did you know we serve the *Certified Angus Beef*® brand? We only offer our guests the finest cuts of beef which include hand-cut steaks, hand-pattied burgers and freshly sliced short rib and chateau filet.

Love craft beer? Hyde's taphouse features more than 50 taps of craft beer from around the country, including our very own brews made at Jekyll & Hyde Brewing Co. in Belmont, NC. Waxhaw is home to Jekyll & Hyde Distilling Co. We offer guests the opportunity to taste some of Union County's best distilled spirits. In the mood for something special? Choose from one of our hand-crafted cocktails or a select bottle of wine.

From our family to yours, we would like to thank you for visiting one of our 3 great locations: Belmont, NC, Matthews, NC, and Waxhaw, NC. Don't forget to visit the library!



Menu Design by Certified Angus Beef (12/23). CertifiedAngusBeef.com

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