

Classic Sloppy

Citrus Agave Honey Habanero

Pineapple Bourbon BBQ



**OUR SIGNATURE SAUCES**



# Sloppy's

GOURMET SLOPPY JOES, BBQ & MORE!

Russ and Josie Pangratz opened Sloppy's in November 2016 nearly one year after the opening of The Junction at Monroe. The concept of Sloppy's was the brainchild of Russ' brother Rich (you'll see his caricature in the Sloppy's logo).

For nearly a century, the sloppy joe sandwich has been one of America's favorite simple home meals. Until now, the only way you could experience a sloppy joe was by opening a can of sauce, browning some ground beef on the stove, and piling the combination between two buns. This task was typically performed by everyone's favorite chef - mom.

Here at Sloppy's, we've revived and revitalized this iconic culinary treasure by creating three signature sauces and a variety of ways to experience the Sloppy. Our Classic Sloppy Sauce is tomato based with cumin, paprika, and other spices with a generous amount of Tallahassee's own Proof Brewing Company's Eight-Five-O American Pale Ale. Our Citrus Agave Honey Habanero is a coconut milk base with fresh habanero peppers, fresh lime, honey, and blue agave. Our Pineapple Bourbon Barbecue is the perfect simple flavorful blend of sweet, spice, and smoke all wrapped around a smooth Kentucky bourbon. All of our Sloppy sauces are housemade as well as our coleslaw and pimiento cheese.

Since J@M is primarily a live music showplace, our menu items are named after musical terms and artists. We invite you to relax, have fun, and get Sloppy!

*Josie and Russ*



Philli Manilli



The V'Edge



The Ukelele



Classic Rock



Go Ask Alice



Egg Zeppelin



Sloppy Da Dip



Raspberry Beret

We have a full liquor bar with cocktails, craft beers, and wine

Download the Perka app for savings rewards & discounts

Check our website for upcoming events - [junctionatmonroe.com](http://junctionatmonroe.com)

Come on get Sloppy!

## OPENING ACTS

- \$8 LEGATO** A crock of our housemade pimiento cheese served with gluten-free multigrain crackers.
- \$8 GREECED LIGHTNING** A crock of hummus w/olive oil & paprika served with multigrain crackers.
- \$12 CAPTAIN & TENNILLE** A combo of our above Legato and Greeced Lightning acts.
- \$8 SLOPPY DA DIP** Our Classic Sloppy in a crock with cheddar cheese and sour cream. Served with Fritos.
- \$16 CHEESES TAKE THE WHEEL** Cheese platter with smoked Gouda, Sharp White Cheddar, Brie, Chevre, & Blue served with gluten-free multigrain crackers and chef's choice of accoutrements. Serves 2+

## SLOPPY JOES GROUND SEASONED ANGUS BRISKET OR SHAVED RIBEYE

- \$8 CLASSIC ROCK** Our Classic Sloppy just like mom used to listen to. Beef smothered in housemade Sloppy sauce on a toasted bun or over a bed of Jasmine rice. Served with Fritos and our housemade slaw or baked beans.
- \$10 LITTLE RICHARD** Good Golly! Our Classic Sloppy atop a slab of smoked Gouda on a toasted bun or over a bed of Jasmine rice. Dollop of sour cream rounds the flavor. Served w/Fritos and housemade slaw or baked beans.
- \$11 CHEVREY METAL** Our Classic Sloppy with a generous portion of goat cheese and bacon crumbles on a toasted bun or over a bed of Jasmine rice. Served with Fritos and our housemade slaw or baked beans.
- \$10 WILD HORSES** Muenster & provolone cheese melted on a toasted bun with our Classic Sloppy topped with Roadie Relish\* and lots of creamy horseradish sauce. Served with Fritos and our housemade slaw or baked beans.
- \$13 TENACIOUS BRIE** The Sloppy of Destiny! A grilled slab of brie cheese covered with bacon crumbles, ground Angus Brisket and Classic Sloppy Sauce on a toasted bun or over a bed of Jasmine rice topped with fresh salsa and sour cream. Served with Fritos and our housemade slaw or baked beans. Substitute shaved Ribeye \$4
- \$11 PHILLI MANILLI** Shaved Ribeye topped with melted Provolone cheese, Roadie Relish\* and horseradish sauce on a toasted bun or over a bed of Jasmine rice. Served with Fritos and our housemade slaw or baked beans.

## PULLED PORK SMOKED AND SEASONED PULLED PORK

- \$9 OYE COMO SLAW** Carlos-approved! Pulled pork in our Citrus Agave Honey Habanero sauce over a crock of Jasmine rice or stone ground grits topped with housemade slaw. Served with Fritos. *Make it vegetarian add \$2*
- \$9 MUDDY WATERS** Seasoned pulled pork with our housemade Bourbon Pineapple Barbecue sauce on a toasted bun or over a bed of Jasmine rice. Served w/Fritos & housemade slaw or baked beans. *Add smoked Gouda \$1.50*
- \$10 THE UKELELE** Pulled pork in our Citrus Agave Honey Habanero sauce with grilled pineapple slice on toasted Hawaiian bun w/honey butter or over a bed of Jasmine rice. Served w/Fritos and housemade slaw or baked beans.

## CHEESE, VEG, & BREAKFAST OUR NO-MEAT DISHES AND BREAKFAST ITEMS

- \$7 KENNY CHEESE-NEY** A grilled cheese that's plain and simple - like a good country song. Housemade Pimiento, Muenster, and Provolone cheeses grilled on Texas Toast. Served with Fritos. *Add bacon \$1.50*
- \$10 THE V'EDGE** You too would love our Chipotle black bean and veggie blend smothered with your choice of sauces on a toasted bun or over a bed of Jasmine rice. Side of Hummus and gluten-free multigrain crackers.
- \$10 EGG ZEPPELIN** Two eggs over medium with melted Muenster cheese & bacon crumbles on pressed Texas toast w/mayo and fresh salsa. Served with a side of stone ground grits. *Add shaved Ribeye \$4*
- \$9 GO ASK ALICE** A crock of buttery stone ground grits topped with 2 eggs over medium and bacon crumbles, topped with melted Cheddar, homemade salsa, and a dollop of sour cream. Served with Fritos. *Add shaved Ribeye \$4*

\*Roadie Relish - Our blend of diced tomatoes, green chiles, garlic, and onions. Add to any item at no charge.

## ENCORES

- \$6 RASPBERRY BERET** Dessert fit for a Prince. A slice of New York style cheesecake generously topped with our housemade raspberry glaze and chocolate and caramel drizzle.
- \$8 LADY MARMALADE** Mocha-Choca-Lata flourless chocolate cake. Silky smooth, dense, and oh so tasty. Topped with whipped cream and our housemade raspberry glaze. Rich and satisfying enough to share!

## SOLOS

HOUSEMADE SLAW	\$1.50 4oz.	\$2.75 8oz.	\$5 16oz.
HOUSEMADE PIMIENTO CHEESE	\$3.50 4oz.	\$6.75 8oz.	\$13 16oz.
SIGNATURE SAUCE Sloppy, Habanero, or BBQ	\$2.00 4oz.	\$3.75 8oz.	\$7 16oz.
STONE GROUND GRITS	\$2.00 4oz.	\$3.75 8oz.	\$7 16oz.
SLOPPY BAKED BEANS	\$1.50 4oz.	\$2.75 8oz.	\$5 16oz.

Please tip according to your experience and service. Thanks! We add 20% to tabs left after closing.

PLEASE TIP THE PERFORMERS - THEY ARE THE REASON WE'RE HERE