

APPETIZERS

SHAREABLES

BAVARIAN PRETZEL 13

Warm, hand-rolled Bavarian pretzel brushed with butter and sprinkled with sea salt. Served with a side of creamy Limerick beer cheese and tangy honey Dijon mustard for the perfect dipping experience.

IRISH NACHOS 12

Crispy, thinly sliced fried potatoes piled high with crispy bacon, fresh tomatoes, green onions, zesty jalapeños and melted Limerick beer cheese. Drizzled with creamy jalapeño ranch for an extra kick.

Add Certified Angus Beef® petite filet* +9

BACON-PIMENTO CHEESE BALLS 13

House-made pimento cheese, perfectly tossed in a crispy panko crust and fried to golden perfection. Topped with house made pepper jelly and savory bacon bits for a delightful, flavorful start.

CHICKEN WINGS (10PC) -Mrkt

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

Choose from: Hot, BBQ, Lemon Pepper Dry Rub, Honey Sriracha, Ginger Sriracha, Boom Boom, Honey Garlic, or Garlic Parmesan.

CHICKEN TENDERS 15

Crispy, buttermilk-battered chicken tenders, perfectly fried and served with skin-on fries. Choose from a variety of dipping sauces for the perfect bite.

HYDE'S HANGIN' CANDY BACON 14

Smoked, thick-cut bacon generously sprinkled with black pepper and caramelized brown sugar, creating a perfect balance of savory and sweet.

PICKLE SPEARS 9

Crisp dill pickle spears, breaded to golden perfection and served with a creamy ranch dipping sauce for the ultimate crunch.

AHI TUNA TOWER* 15

Sushi-grade ahi tuna and crisp cucumber, delicately dressed in a sesame-ginger vinaigrette and sesame seeds. Served with crispy, house-made wonton chips for the perfect balance of flavors and texture.

ZUCCHINI FRITES 9

Crispy, panko-crusted zucchini slices, lightly fried to perfection and served with a tangy boom boom sauce for dipping.

FRIED CHEESE 12

Crispy, gooey, cheesy perfection! Hand-breaded fresh mozzarella, fried golden with panko and Italian crumbs. Dunk it in our zesty marinara.

FLATBREADS

WHITE SPINACH & MUSHROOM 13

Crisp hand-stretched flatbread layered with garlic white sauce, mushrooms, fresh spinach and a blend of mozzarella and Asiago cheeses. Finished with a touch of balsamic glaze.

Add grilled chicken +5

STEAK ARUGULA* 18

Crisp hand-stretched flatbread layered with tender slices of Certified Angus Beef® petite filet and melted mozzarella. Topped with crumbled goat cheese, a handful of fresh arugula and a balsamic glaze for a bold finish.

CHICKEN-BACON-RANCH 15

Hand-pulled flatbread with crispy fried chicken, applewood-smoked bacon, melted mozzarella and smoked cheddar, with a kick of fresh jalapeños. Finished with a drizzle of zesty hot sauce and cool ranch.

*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.



-House Favorite

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

SOUPS & SALADS

Dressing Choices:

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

Salad Additions:

Certified Angus Beef® Sirloin* +12 / Chicken +5 / Tuna* +8 / Salmon* +9 / Shrimp +8

STEAK & ARUGULA SALAD* 19

Certified Angus Beef® sirloin over a bed of arugula and spring mix, with grilled caramelized onions, heirloom tomatoes and bleu cheese crumbles. Tossed in lemon vinaigrette and finished with a balsamic reduction.

SEARED AHI TUNA SALAD* 18

Sesame-encrusted ahi tuna, seared to perfection and served over snap peas, crisp cucumbers, sliced almonds and crunchy wonton strips. Tossed in a sesame ginger vinaigrette and finished with a sprinkle of toasted sesame seeds.

SPINACH & SALMON SALAD* 21

Flame-seared Norwegian salmon over a bed of spinach and romaine, with crumbled goat cheese and sweet Peppadew peppers. Tossed in a warm bacon vinaigrette for a rich, savory finish.

CHOPPED BLT SALAD 14

Crisp, freshly chopped romaine tossed with applewood-smoked bacon bits, heirloom cherry tomatoes, cucumbers and red onions. Dressed in a creamy Parmesan and peppercorn dressing, then topped with crispy fried onion straws for a satisfying crunch.

IRISH COBB SALAD 17

A fresh mix of romaine lettuce, hard-boiled eggs, crispy bacon, juicy tomatoes and crumbled blue cheese. Topped with tender grilled chicken and served with a balsamic dressing for the perfect balance of flavors.



APPLE-PECAN SALAD 18

Grilled chicken sliced and served atop a bed of romaine and Arcadian lettuce, with dried cranberries, crisp apple slices, candied pecans and crumbled blue cheese. Drizzled with a walnut-raspberry vinaigrette for a sweet and tangy finish.



LIMERICK SOUP 8

Sweet caramelized onions simmered in a rich Limerick beer broth, topped with sourdough toast and a bubbling blend of melted Swiss and Asiago cheeses.

IRISH POTATO SOUP 7

A rich and creamy blend of tender potatoes, crispy bacon crumbles and green onions, topped with melted shredded smoked cheddar cheese.



-House Favorite

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STEAKS*

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 +\$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.

Steak Additions:

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



-HOUSE FAVORITE

ENTRÉES

FISH & CHIPS 18

Beer-battered North Atlantic cod, fried to golden perfection and served over a bed of crispy, skin-on fries. Accompanied by creamy slaw and a side of tangy tartar sauce.

HYDE'S SHEPHERD'S PIE 17

Tender Certified Angus Beef® short rib, simmered with traditional vegetables and bathed in a rich house-made brown gravy. Topped with creamy skin-on whipped potatoes and melted smoked cheddar cheese for the perfect finish.



PAN SEARED SCALLOPS 27

Succulent scallops, perfectly pan-seared, served atop a rich, house-made bacon risotto with sweet green peas. Finished with a drizzle of our velvety lemon butter sauce for a bright, savory finish.

FLAME-SEARED SALMON 23

Flame-seared Norwegian salmon topped with a silky, classic lemon beurre blanc sauce. Served alongside truffled gratin potatoes and tender broccolini for an elegant and indulgent plate.

MARINATED HALF ROASTED CHICKEN 21

A tender half chicken marinated to perfection and roasted with a sweet honey-garlic glaze. Served alongside fresh green beans for a delicious, flavorful meal.

CHICKEN & RISOTTO 18

Grilled tender chicken served atop a creamy risotto made with mushrooms, garlic and Asiago cheese. Drizzled with balsamic glaze for the perfect balance of flavors.

CAJUN ALFREDO 15

Penne pasta, diced tomatoes and tender broccolini tossed in a rich, house-made Alfredo sauce with a Cajun kick. Finished with a sprinkle of fresh green onions.

KICKIN' BOURBON BBQ RIBS

Slow-cooked pork ribs slathered in our bold, kickin' bourbon BBQ sauce, flame-finished for a smoky char. Served with crispy skin-on fries.

Half Rack - 21 | Full Rack - 35



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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 juicy half-pound patties stacked high with applewood-smoked bacon, melted provolone, sautéed onions, sweet Peppadew peppers and fiery jalapeños. Drizzled with our rich house-made Limerick beer cheese sauce.

BREKKIE BURGER 17

A decadent combination of candied bacon, English bacon, smoked cheddar and provolone cheese, all crowned with a sunny-side-up egg. Finished with a sprinkle of fresh green onions for the perfect breakfast-inspired bite.



JEKYLL BURGER 17

A bold twist on a classic—topped with a house-made fried pimento cheese ball, crispy candied bacon and our signature scratch-made pepper jelly.



BOURBON-BACON BURGER 16

A savory blend of melted Swiss and smoked cheddar cheeses, topped with our house-made bourbon-bacon jam for a sweet and smoky finish.

Add 2 Bacon Strips +3

OOEY-GOOEY

GRILLED CHEESE SANDWICH 15

A melty blend of Swiss, provolone, American, smoked cheddar and mozzarella cheeses, paired with freshly sliced tomatoes and crispy applewood-smoked bacon. All grilled to perfection for an irresistible, gooey experience.

1885 CHICKEN SANDWICH 16

Crispy buttermilk-fried chicken breast, drizzled with sweet and spicy hot-honey sauce. Topped with tangy pickles and piled high with crunchy slaw for the perfect balance of flavors and textures.

STEAK SANDWICH* 18

Tender, hand-sliced Certified Angus Beef® petite filet, sautéed onions, mushrooms and melted Swiss cheese, all smothered in rich house-made brown gravy. Served on a fresh, crusty baguette for the ultimate sandwich experience.

REUBEN SANDWICH 16

Hand-sliced corned beef piled high with tangy sauerkraut, Swiss cheese and creamy Thousand Island dressing, all served on toasted marble rye bread for a perfect taste of tradition.



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

SIDES -6

BAKED POTATO / LOADED +2

Available after 4pm

BROCCOLINI with garlic butter

CRISPY BRUSSELS SPROUTS with balsamic glaze

HOUSE SALAD +2.50

MAC & CHEESE +2

MASHED POTATOES / LOADED +2

TRUFFLE FRIES +1.50

ONION RINGS

SKIN-ON FRIES

SAUTÉED GREEN BEANS

SWEET WAFFLE FRIES

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BRUNCH MENU

Sunday: Served 10 a.m. – 3 p.m.

APPETIZERS

HYDE'S HANGIN' CANDY BACON 14

Thick-cut smoked bacon, generously sprinkled with black pepper and caramelized brown sugar, creating the perfect balance of sweet, savory and smoky flavors.



PIMENTO CHEESE & BISCUITS 9

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

AVOCADO TOAST 12

Grilled sourdough topped with creamy avocado smash, a sunny-side-up egg, sweet Peppadew peppers and fresh arugula. Finished with a hint of red pepper flakes and a splash of fresh lemon juice for a bright, flavorful bite.

SOUTHERN BISCUIT & GRAVY BITES 10

Flaky buttermilk biscuits smothered in rich, house-made sausage gravy. Perfectly portioned for sharing and packed with down-home comfort.

FRENCH TOAST STICKS 10

Golden, grilled Texas toast sticks dipped in our homemade crème brûlée batter and topped with a dusting of powdered sugar. Served with a side of rich homemade anglaise dipping sauce for the perfect sweet treat.

ENTRÉES

STEAK & EGGS* -Mrkt

Your choice of Certified Angus Beef® steak cooked to order, served with two farm-fresh eggs any style, crispy sliced potatoes and golden onion straws for the perfect savory start.

CHICKEN & BACON BISCUITS 10

Buttermilk fried chicken tossed in honey sriracha, served on our fluffy, made-to-order biscuits and topped with homemade bourbon-bacon jam. Served with your choice of side for a perfect balance of sweet, spicy and savory.

BREAKFAST PIZZA 14

Hand-pulled flatbread layered with creamy white gravy, fluffy scrambled eggs, roasted red peppers and applewood-smoked bacon. Topped with melty mozzarella and smoked cheddar.



CROQUE MADAME 13

A decadent combination of ham, Swiss cheese, honey Dijon mustard and crispy applewood-smoked bacon, sandwiched between two slices of crème brûlée French toast. Topped with a perfectly fried sunny-side-up egg for a savory-sweet masterpiece.

EGGS BENEDICT 12

Fluffy, made-to-order biscuits topped with savory English bacon, two perfectly poached eggs and smothered in rich hollandaise sauce. Served with your choice of side for a classic, indulgent breakfast.

BREAKFAST SANDWICH 9

Two eggs cooked to your liking, crispy bacon and served on toasted sourdough bread. Served with your choice of side. **Add Cheese +2**

CORNEBEEF HASH 13

Savory corned beef, smoked cheddar cheese, seasoned potatoes, sautéed onions and roasted red peppers, all topped with two perfectly sunny-side-up eggs for a satisfying, flavorful breakfast.

BREAKFAST BURRITO 10

Scrambled eggs, grilled chicken, sautéed onions, red peppers and melted cheddar cheese, all wrapped up and topped with fresh pico de gallo. Served with your choice of side for a satisfying breakfast.

CHICKEN & WAFFLES 14

Crispy buttermilk-fried chicken breast served atop a fresh, house-made Belgian waffle, finished with a fresh strawberry garnish. A perfect harmony of savory crunch and sweet comfort.

CRÈME BRÛLÉE

FRENCH TOAST 10

Grilled Texas toast dipped in our homemade crème brûlée batter, dusted with powdered sugar and served with your choice of side for a sweet, indulgent start to your day.



-HOUSE FAVORITE

BELGIAN WAFFLE 9

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

HOUSE BREAKFAST* 10

Two eggs cooked to your liking, crispy bacon, toasted sourdough bread and hearty sliced potatoes for a classic, comforting breakfast.

KIDS MENU 8 10 & Under

2 eggs, bacon, toast

1 pancake, 2pc bacon

Half waffle, 2pc bacon

French toast sticks, 2pc bacon

SIDES 3.49

Sliced Potatoes

2 Slices of Bacon

1 Pancake

1 Egg

2 Slices of Toast

1 Biscuit

Seasonal Fruit +.50

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LUNCH MENU

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



CLASSIC BURGER* 14

A freshly pattied half-pound Certified Angus Beef® burger, cooked to perfection.

Served with your choice of fries or onion rings. LTO available upon request.

Add Cheese +1 / Add Bacon +3



ASIAGO STEAK BOWL* 17

Tender Certified Angus Beef® petite filet, served over creamy risotto with melted Asiago cheese, roasted red peppers, sautéed onions and mushrooms for a satisfying, hearty bowl.

BLACKENED CHICKEN BOWL 14

Spicy blackened chicken breast served over creamy risotto, with grilled broccolini and roasted heirloom cherry tomatoes for a savory, satisfying bowl.

GRILLED CHICKEN WRAP 14

Tender grilled chicken wrapped with crisp lettuce, juicy tomato, red onions and shredded cheddar cheese. Served with your choice of ranch or blue cheese dressing on the side and accompanied by fries or onion rings.

BLT 12

Crispy applewood-smoked bacon, fresh romaine lettuce, juicy tomato and creamy mayo, piled high on toasted sourdough bread. Served with your choice of fries or onion rings.

Add Chicken +5

FISH TACOS 16

*Tempura-battered North Atlantic cod topped with a zesty slaw mix and drizzled with sriracha aioli for a perfect balance of crunch and heat. **Sub Grilled Shrimp +3***

GRILLED CHICKEN SALAD 12

Tender sliced grilled chicken atop a crisp bed of romaine and Arcadian lettuce, with diced tomatoes, crunchy cucumbers, smoked cheddar cheese and crumbled bacon.

GRILLED CHICKEN SANDWICH 15

Marinated grilled chicken breast topped with melted Swiss cheese, crispy applewood bacon and a drizzle of hot bacon dressing, all served on a toasted baguette.



REUBEN SANDWICH 16

Hand-sliced corned beef, tangy sauerkraut, creamy Thousand Island dressing and melted Swiss cheese, all piled on toasted bread. Served with your choice of fries or onion rings.



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



**HOUSE
FAVORITE**

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DESSERTS

Add Ice Cream To Any Dessert +2



CHEESECAKE OF THE DAY

Creamy, light and decadent. 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

Fried 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, bruléed 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 4 great locations: Belmont, NC, Matthews, NC, Waxhaw, NC and Fort Mill, SC. Don't forget to visit the library!



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