

DINNER MENU

STARTERS AND SOUPS

CALAMARI (NF) 16

Fresno Peppers, Citrus Dip

LAMB RIBS (GF, LF, NF) 17

House Root Beer BBQ

JAZZBOLINE WINGS (GF, NF) 17

Buffalo Style, Celery, Bleu Cheese Dressing

FARM SHARE VEGETARIAN CHARCUTERIE (V) 29

Chef's Daily Selection of Local Vegetables and Fruits, Beet Hummus, Stone Fruit Compote, Pistou, Local Honey, Nuts, House Made Bread and Crackers

CHARCUTERIE (NF) 34

Chef's Daily Selection of Artisan Meats and Cheeses, Fresh Berries, Pickled Vegetables, Rhubarb Compote, House-Made Crackers

SHISHITO PEPPERS & CAULIFLOWER (V) 10

Fire Roasted, Cauliflower Puree, Sriracha Dill Cream, Almond Gremolata

WARM OLIVE MEDLEY (GF, V) 8

Sundried Tomatoes, Feta, Caperberries

SHRIMP COCKTAIL (GF, LF, NF) 18

Jumbo Shrimp, Cocktail Sauce, Lemon Twist

LOBSTER & ZUCCHINI

FRITTERS (NF) 18

Jalapeno Aioli, Pickled Green Onion Relish

SWEET POTATO FRIES (V, LF, GF) 9

Hand-cut and served with Honey Cashew Chipotle Dip

GAZPACHO OF THE DAY 9

Chef's Creation Daily

FRENCH ONION SOUP (NF) 11

Classic Preparation with Aged Provolone, Alpine Gruyere and Focaccia Crouton

FROM THE GARDEN

MIXED GREENS SIDE SALAD (GF, LF, NF) 10

Heirloom Tomatoes, Red Onion, Avocado, Cucumber, White Balsamic Dressing

SPINACH SALAD (GF, V) 16

Fresh Strawberries, Pickled Red Onion, Roasted Beets, Toasted Almonds, Goat Cheese, Poppy Seed Dressing

CAESAR SIDE SALAD (NF) 11

Fresh Chopped Romaine, House-Made Croutons, Lemon Parsley Dressing, White Anchovy, Parmesan

ROTISSERIE CHICKEN & MIXED GREENS (GF, LF, NF) 17

Heirloom Tomatoes, Red Onion, Avocado, Cucumber, White Balsamic Dressing

BABY ICEBERG WEDGE (GF) 12

Heirloom Tomatoes, Pickled Red Onion, Crumbled Bacon, Cucumber, Buttermilk Bleu Cheese Dressing

SALMON & GRAINS (NF) 18

Flaked House Smoked Salmon, Arugula, Crispy Leeks, Red Quinoa, Farro, Aged Feta, Roasted Artichoke, Red Onion Capers Vinaigrette

CHEF CRAFTED PLATES

Add a Side to your Entrée:

Sautéed Haricot Vert 7 ◆ Parmesan Risotto 10 ◆ Herbed Mashed Potatoes 6 ◆ Heirloom Carrots 6 ◆ Local Flat #12 Mushrooms 8 ◆ Three Cheese Mac 8

FRESH CATCH OF THE DAY

Chef's Daily Crafted Creation. Market Price.

PAN-SEARED SALMON (GF, NF) 29

Sustainable Faroe Island Salmon, Artichokes, Tomatoes, Smoked Cipollini Onions, Wild Mushrooms, Beurre Blanc, Crispy Leeks

ATLANTIC COD (LF, NF) 23

"Big Ditch" Beer Batter, Apple-Cabbage Slaw, Capers Tartar, Hand-cut Fries

SCALLOPS (GF, NF) 42

Fresh Corn, Zucchini, Summer Squash, Risotto, Chimichurri, Pickled Fresno Jam, Micro Greens

GARDEN VEGETABLE GRATIN (V, GF) 22

Vegetable Lasagna With Ricotta, Basil Pesto, San Marzano Sauce

LOBSTER MAC & CHEESE (NF) 38

Cavatappi, Aged Cheddar and Saffron Béchamel, Lobster Claw, Leg, Tail meat, English Peas, Toasted Focaccia Breadcrumbs

FETTUCCINE PRIMAVERA (V) 22

House Crafted, Artichoke Hearts, Fresh Spinach, Heirloom Cherry Tomatoes, Roasted Mushrooms, Basil Pesto, Toasted Pine Nuts, Shaved Parmesan

JOYCE FARMS ROASTED

CHICKEN BREAST 28

Prosciutto Stuffed, Carrot Puree, Baby Spinach, Yukon & Sweet Potato Hash, Herb Gravy, Pickled Mustard Seeds

14oz. FRENCHED PORK CHOP 34

Savory Corn-Bread Pudding, Peach Bourbon Compote, Haricot Vert Almondine

8oz. BLACK ANGUS FILET MIGNON (NF) 49

Herb Whipped Potatoes, Market Vegetables, Sauce Bordelaise, Bleu Cheese Butter

BRICK OVEN FLATBREADS

PEACH & PROSCIUTTO 17

Goat Cheese, Arugula, Toasted Almonds, Balsamic Reduction

SUMMER GARDEN (V) 16

Heirloom Tomato, Sweet Corn, Zucchini, Fresh Mozzarella, Basil Pesto, Pine Nuts

FUNGI (V) 17

Local Flat #12 Mushrooms, Caramelized Onions, Roasted Garlic, Ricotta, Truffle Oil, Shaved Parmesan, Preserved Lemon

KIPPERED SALMON 18

Dough Baked with Everything Seasoning, Flaked House Smoked Salmon, Arugula, Lemon Dill Cream Cheese, Capers, Pickled Red Onion

HANDHELDS

Served With House-Made Chips

Upgrade with a Side of: Hand-cut Fries 4 ◆ Sweet Potato Fries or Truffle Fries 5

JAZZBOLINE BURGER (NF) 18

Craft Blended, Lettuce, Tomato, Red Onion, Fresh Pickles, Cheddar, House Sauce, Brioche Bun

VEGETARIAN BURGER (V, NF) 16

Black Bean, Corn, Quinoa, Mushroom and Pepitas Burger, Lettuce, Tomato, Avocado, Lime Crema, Onion, Brioche Bun

ROTISSERIE WECK (NF) 19

Shaved Prime Rib on Kimmelweck Roll, Horseradish Cream, Natural Jus

INDULGENCES

BRICK OVEN SEASONAL CRUMBLE 10

Classic Streusel, Vanilla Bean Ice Cream, Mint

KEY LIME PIE (GF) 11

Almond Crust, Black Cherry Coulis, Whipped Cream, Lime Zest

NY STYLE CHEESECAKE (NF) 11

Berry Coulis, Fresh Berries, Whipped Cream

FRANK AND DOLLY'S

HOUSE-MADE ICE CREAM (GF) 6

Chocolate or Vanilla

LAYERED CHOCOLATE

& RASPBERRY CAKE (NF) 12

Layered Chocolate Cake with Raspberry Coulis, Fresh Berries, Whipped Cream

WINE LIST

SPARKLING/ROSÉ

Chandon Brut 375ml, California	BTL 25
La Vieille Ferme Sparkling, France	9, BTL 34
M. Chapoutier Belleruche, France, 2018	9, BTL 34
Caposaldo Prosecco, Italy	10, BTL 36
Chandon Brut 750ml, California	BTL 40
Veuve Clicquot 375ml, France	BTL 40
Chandon Rosé, California	BTL 48
Veuve Clicquot Brut, France	BTL 90
Veuve Clicquot Rosé, France	BTL 109
Ruinart Brut Rose, France	BTL 149
Dom Perignon, France, 2008	BTL 249

MOSCATO/RIESLING

Agness, Finger Lakes, NY, 2018	11, BTL 40
Chateau Ste. Michelle, Columbia Valley, WA, 2018	BTL 32
Dr. Konstantin Frank, Finger Lakes, NY, 2017	BTL 46
Seven Daughters, Moscato, 2019	9, BTL 32

PINOT GRIGIO

Cavit, Trentino, Italy, 2019	BTL 36
Due Torri, Friuli, Italy, 2018	8, BTL 30
Livio Felluga, Friuli, Italy, 2016	BTL 58
Santa Margherita, Trentino, Italy, 2019	BTL 62
Terlato, Friuli, Italy, 2016	11, BTL 40

SAUVIGNON BLANC

Auspicion, California, 2018	8, BTL 30
Groth, Napa Valley, 2018	BTL 44
Jean-Paul Balland Sancerre, Loire, France, 2019	BTL 44
Stonestreet, Alexander Valley, 2018	BTL 44
La Poussie Sancerre, Loire, France, 2017	BTL 67
Trinchero, Napa Valley, 2018	BTL 48
Whitehaven, Marlborough, 2019	12, BTL 42

CHARDONNAY

Auspicion, California, 2018	8, BTL 30
Cakebread, Napa Valley, 2018	BTL 82
De Loach, Russian River, 2018	BTL 42
Duckhorn, Napa Valley, 2017	BTL 50
Ferrari Carano, Sonoma, 2018	BTL 48
La Crema Monterey, Monterey, 2018	13, BTL 48
Louis Jadot, Burgundy, France 2018	11, BTL 40
Meiomi, California, 2018	11, BTL 40
Hartford Court, Russian River 2019	BTL 42
Rodney Strong, Sonoma, 2016	BTL 48
Saintsbury, Carneros, 2015	BTL 73
William Fèvre Chablis, Burgundy, France, 2018	BTL 57

ZINFANDEL

Duckhorn, Decoy, Napa Valley, 2017	BTL 52
Ghost Block, Oakville, 2016	BTL 52
Orin Swift, 8 Years in the Desert, California, 2018	BTL 72
Mount Peak, Rattlesnake, Sonoma, 2015	BTL 48

PINOT NOIR

Clos Du Val, Carneros, 2016	BTL 68
David Bruce, Russian River, 2017	BTL 80
Erath, Oregon, 2018	11, BTL 40
Etude, Carneros, 2017	BTL 70
Flowers, Sonoma, 2018	BTL 95
Julia James, California, 2019	8, BTL 30
La Crema, Sonoma, 2017	BTL 44
MacMurray Ranch, Central Coast, 2017	13, BTL 48
Joel Gott, Oregon 2018	BTL 59
Penner Ash, Willamette Valley, 2016	BTL 68
Talbott Kali Hart, Monterey, 2017	BTL 50
Hartford Court, Russian River 2019	BTL 69

MERLOT

Cline, Sonoma Coast, 2018	10, BTL 36
Markham, Napa Valley, 2016	BTL 42
Rutherford Hill, Napa Valley, 2015	15, BTL 45
Trefethen, Napa Valley, 2016	BTL 73

CABERNET SAUVIGNON

Auspicion, California, 2018	8, BTL 30
Cakebread, Vine Hill, Napa, 2017	BTL 180
Chimney Rock, Stags Leap District, Napa, 2018	BTL 140
DAOU, Paso Robles, 2018	15, BTL 56
Duckhorn Decoy, Napa Valley, 2018	14, BTL 52
Far Niente, Napa, 2018	BTL 180
Faust, Napa Valley, 2017	BTL 129
Groth, Reserve, Napa	BTL 195
Jordan, Alexander Valley, 2015	BTL 106
Josh Cellars, California, 2018	11, BTL 40
Louis Martini, Sonoma, 2016	BTL 65
Mount Veeder, Napa Valley, 2017	BTL 79
Nickel and Nickel, Napa, 2018	BTL 185
Orin Swift, Palermo, Napa Valley, 2017	BTL 68
Orin Swift, Mercury Head, Napa Valley, 2017	BTL 135
Penfolds, Bin 407, South Australia, 2017	BTL 110
Provenance, Napa Valley, 2015	BTL 76
Silver Oak, Alexander Valley, 2015	BTL 147
Stag's Leap, Artemis, Napa Valley, 2017	BTL 135
Stonestreet, Alexander Valley, 2016	BTL 75

RED BLENDS / MALBEC

Antucura, Malbec, 2018	12, BTL 44
Col Solare, Red Mountain Washington 2016	BTL 105
Estancia, Paso Robles, 2016	BTL 54
Ingelhook, Rutherford Rubicon, Napa, 2015	BTL 279
Jayson by Pahlmeyer, Red Blend, Napa Valley, 2017	BTL 84
Joseph Phelps, Insignia, Napa, 2017	BTL 350
Justin, Isosceles, Paso Robles, 2017	BTL 115
Orin Swift, Machete, California, 2017	BTL 87
Orin Swift, Papillon, Napa Valley, 2017	BTL 90
Paraduxx, Napa Valley, 2016	BTL 85
Ruca Malen Malbec, Mendoza, Argentina, 2018	BTL 40
The Prisoner, Napa Valley, 2018	BTL 88
The Seeker, Mendoza, Argentina, 2019	10, BTL 36

OLD WORLD RED

Allegrini Amarone, Valpolicella, Italy, 2015	BTL 99
Allegrini Palazzo della Torre, Vento, Italy 2015	BTL 48
Banfi Chianti Superiore, Tuscany, Italy, 2017	9, BTL 32
Brancaia Ilatria, Tuscany, Italy, 2016	BTL 72
Carpineto Dogajolo Russo, Tuscany, Italy, 2018	10, BTL 36
El Coto Crianza, Rioja, Spain, 2016	10, BTL 36
Ruffino, Chianti Classico Reserva Ducale, Gold, Tuscany, Italy 2016	BTL 79
Louis Jadot Bourgogne, France, 2016	BTL 49
Masi Costasera Amarone, Veneto, Italy, 2013	BTL 130
Ratti Barolo Marcanesco, Piedmont, Italy, 2016	BTL 60
Riunite Lambrusco, Puglia, Italy, NV	BTL 30
Terra di Monteverro, Tuscany, Italy, 2012	BTL 69
Viberti Barolo Nebbiolo, Piedmont, Italy, 2015	BTL 74

SELECT WINES BY THE GLASS (4oz. Coravin Pours)

Faust, Napa, Cabernet Sauvignon 2017	20
Orin Swift, Mercury Head, Napa Cabernet Sauvignon 2017 ..	22
Mount Veeder, Napa, Cabernet Sauvignon 2017	16
Jordan Alexander, Napa 2015	21

Vintages and availability subject to change.

Call to Place Your To-Go Order: 716-839-2220
Dinner Hours: Tues-Sat, 5 pm - 9 pm | Sunday Brunch: 11 am - 2 pm