

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

CHARCUTERIE (NF) 34
Chef's Daily Selection of Artisan Meats and Local Cheeses, Fresh Grapes, Pickled Vegetables, Poached Pear, Orange Marmalade, House-Made Crackers

BRUSSELS SPROUTS (NF) 9
Roasted Brussels Sprouts, Local Maple, Smoked Pork Belly Lardons

WARM OLIVE MEDLEY (GF, V) 8
Sundried Tomatoes, Feta, Capers

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

BREADS & SPREADS 8
Chef Crafted Artisanal Breadbasket

FRENCH ONION SOUP (NF) 11
Classic Preparation with Aged Provolone, Alpine Gruyere and Focaccia Crouton

SOUP OF THE DAY
Chefs Daily Creation. Market Price.

FROM THE GARDEN

MIXED GREENS SIDE SALAD (GF, LF, NF) 10
Heirloom Tomatoes, Red Onion, Avocado, Cucumber, White Balsamic Dressing

SPINACH SALAD 15
6 Minute Egg, Grilled Poached Pear, Toasted Pine Nuts, Bacon, Flat #12 Mushrooms, Warm Bacon Vinaigrette

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

CITRUS FENNEL SALAD (NF, GF, V) 16
Radicchio, Shaved Fennel, Pomegranate, Orange and Grapefruit Supreme, Crispy Chickpeas, Crumbled Feta, Citrus Mint Vinaigrette

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:

Broccolini 8 ◊ Parmesan Risotto 10 ◊ Herbed Mashed Potatoes 6 ◊ Local Flat #12 Mushrooms 10 ◊ 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

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

WILD MUSHROOM RAVIOLI (V) 29
Browned Butter Sherry Cream, Crispy Sage, Sautéed Local Flat #12 Mushrooms, Preserved Lemon, Shaved Parmesan, Hazelnuts

JOYCE FARMS ROASTED CHICKEN BREAST (NF) 28
Prosciutto Stuffed, Carrot Puree, Baby Spinach, Root Vegetable, Herb Gravy, Pickled Mustard Seeds

LAMB SHEPHERDS PIE (NF) 28
Braised Leg, English Peas, Root Vegetables, Herb Whipped Potatoes and Mint Gremolata

8oz. BLACK ANGUS FILET MIGNON (NF) 52
Truffle Potato Croquette, Garlic Scented Broccolini, Sauce Bordelaise, Rosemary Butter

BRICK OVEN FLATBREADS

WINTER COUNTRYSIDE 17
Onion Jam, Coppa Piccante, Arugula, Red Wine Poached Pear, Local Bleu Cheese, Toasted Pecans

FUNGI (V) 17
Local Flat #12 Mushrooms, Caramelized Onions, Roasted Garlic, Ricotta, Truffle Oil, Shaved Parmesan, Preserved Lemon

KIPPERED SALMON (NF) 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 and Pickles

Upgrade with a Side of: Hand-cut Fries 4 ◊ Sweet Potato Fries or Truffle Fries 6

JAZZBOLINE BURGER (NF) 18
Craft Blended, Lettuce, Tomato, Red Onion, 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

CRÈME BRULEE 10
Chef's Daily Creation.

CHOCOLATE DECADENCE (GF) 10
Rich Chocolate Flourless Torte, Topped with Orange Chocolate Ganache

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

V = Vegetarian | GF = Gluten-free | LF = Lactose-free | NF = Nut-free

Call to Place Your To-Go Order: 716-839-2220

Dinner Hours: Tues - Thurs, 5pm - 9pm; Fri - Sat, 5pm - 10pm | Sunday Jazz Brunch: 10am - 2pm | Happy Hour: Tues - Fri, 4pm - 6pm

WINE LIST

SPARKLING/ROSÉ

Chandon Brut 375ml, California	BTL 25
La Vieille Ferme Sparkling, France	9, BTL 34
M. Chapoutier Marius, France, 2018	9, BTL 34
Caposaldo Prosecco, Italy	10, BTL 36
Chandon Brut 750ml, California	BTL 40
Chandon Rosé, California	BTL 48
Taittinger Reims Brut Champagne 375ml	BTL 59

MOSCATO/RIESLING

Agness, Finger Lakes, NY, 2018	11, BTL 40
Chateau Ste. Michelle, Columbia Valley, WA, 2018	BTL 32
Dr. Konstantin Frank, Dry Riesling, Finger Lakes, NY, 2020	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, 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
Carmel Road, Chardonnay, Monterey	9, BTL 32
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
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, 2019	BTL 72
Mount Peak, Rattlesnake, Sonoma, 2015	BTL 48

MERLOT

C&B Merlot, California, 2019,	10, BTL 36
Markham, Napa Valley, 2016	BTL 42
Rutherford Hill, Napa, 2015	15, BTL 45
Trefethen, Napa, 2016	BTL 73

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
J Vineyards, Pinot Noir, Monterey, 2019	9, BTL 34
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

CABERNET SAUVIGNON

Auspicion, California, 2018	8, BTL 30
Chimney Rock, Stags Leap District, Napa, 2018	BTL 140
DAOU, Paso Robles, 2018	15, BTL 56
Duckhorn Decoy, Napa, 2018	14, BTL 52
Josh Cellars, California, 2018	11, BTL 40
Louis M. Martini, Sonoma, 2016	BTL 65
Mount Veeder, Napa, 2017	BTL 79
Orin Swift, Palermo, Napa, 2019	BTL 68
Provenance, Napa, 2015	BTL 76
Stonestreet, Alexander Valley, 2016	BTL 75

RED BLENDS / MALBEC

Antucura, Malbec, Argentina, 2018	12, BTL 44
Estancia, Paso Robles, 2016 Meritage Reserve	BTL 54
Orin Swift, Locations, Red Blend, California	8, BTL 32
Paraduxx, Napa, 2016	BTL 85
Ruca Malen Malbec, Mendoza, Argentina, 2018	BTL 40
The Prisoner, Red Blend, Napa, 2018	BTL 88
The Seeker, Red Blend, Mendoza, Argentina, 2019	10, BTL 36

OLD WORLD RED

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
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

RESERVE WINES BY THE GLASS (4oz. CORAVIN POURS)

Faust, Napa, Cabernet Sauvignon 2017	20	Jordan Alexander, Sonoma, 2015	21
Orin Swift, Mercury Head, Napa Cabernet Sauvignon 2017	22	Allegrini Amarone, Valpolicella, Italy, 2015	18
Mount Veeder, Napa, Cabernet Sauvignon 2017	16	Col Solare, Red Mountain Washington 2016	20
		Flowers, Sonoma, 2018	17