

BRUNCH MENU

WELCOME THE DAY

EGGS BENEDICT 18

Prosciutto, Farm Eggs, Hollandaise, English Muffin,
Breakfast Potatoes, Side Citrus Salad

SMOKED SALMON BENEDICT 22

Flaked House Smoked Salmon, Farm Eggs, Saffron-Hollandaise,
Breakfast Potatoes, Side Citrus Salad

SALMON AVOCADO TOAST WITH SUNNY SIDE-UP FARM EGGS 18

9-Grain Toast, Avocado, Flaked House Smoked Salmon,
Pickled Red Onion, Sea Salt, Lime, Breakfast Potatoes, Side Citrus Salad

SHRIMP AND LOBSTER HASH (GF) 29

Shrimp and Lobster Meat, Yukon Gold and Sweet Potatoes, Poblano Peppers,
Sweet Onions, Fire Roasted Salsa, Scrambled Eggs, Saffron Hollandaise

STEAK AND EGGS (GF, LF) 26

7oz. New York Strip, Breakfast Potatoes, Choice of Eggs

CHEF'S DAILY WAFFLE 15

Chef's Daily Crafted Creation

FRENCH TOAST 15

Chef's Daily Crafted Creation

BRICK OVEN FLATBREADS

SUNRISE FLATBREAD 16

Scrambled Eggs, Chopped Bacon,
Caramelized Onions, Cheddar Cheese,
Roasted Red Peppers, Chives, Chipotle Aioli

FUNGI FLATBREAD (V) 19

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

CAPRESE FLATBREAD (V) 16

Tomato, Fresh Mozzarella,
Aged Balsamic, Micro Basil

JAZZBOLINE FLATBREAD 18

Prosciutto, Caramelized Onions,
Parmesan Garlic Cream,
Fresh Mozzarella, Arugula

HANDHELDS

BEEF ON WECK 20

House Roasted Beef, Kimmelweck Roll, Rosemary Au Jus, Jocko's Horseradish Sauce
Served with Hand-Cut Fries

SIGNATURE JAZZBOLINE BURGER 21

8oz. Signature Ground Beef Blend, Caramelized Onion Jam, Gruyère Cheese,
Roasted Flat #12 Mushrooms, Arugula, Toasted Brioche,
Served with Hand-Cut Fries

Substitute Marinated Portobello Mushroom as vegetarian option

INDULGENCES

FRANK & DOLLY'S ICE CREAM (GF) 7

Chocolate, Vanilla, or
Chef's Daily Crafted Gelato

VANILLA BEAN CRÈME BRÛLÉE (GF) 10

Chef's Daily Crafted Creation

WARM BREAD PUDDING 11

Vanilla Bean Gelato

WARM SEASONAL FRUIT CRUMBLE (GF) 11

Streusel Topping, Frank and Dolly's
Vanilla Ice Cream

LAYERED CHOCOLATE AND RASPBERRY CAKE 14

Raspberry Coulis, Fresh Berries,
Whipped Cream

STARTERS AND SOUPS

ARTISAN BREADS AND SPREADS 10

Chef Crafted Artisanal Breadbasket with
Seasonal Spreads and Herb Olive Oil

CHARCUTERIE 34

Chef's Daily Crafted Selection of Locally
Produced Cured Meats and Artisan Cheese,
with Seasonal Accompaniments and
House-Made Breads

CINNAMON ROLL (V/NF) 11

House-Made, Cream Cheese Icing, Fresh Berries

BURRATA CAPRESE (V/GF) 19

Farm Fresh Tomatoes, Burrata, Aged Balsamic,
Pistachio Pesto, Spring Pea Shoots, Basil Oil,
Fresh Cracked Black Pepper

LAMB RIBS 20

Appalachian Craft Root Beer BBQ

ROASTED BRUSSELS SPROUTS (GF) 9

Smoked Pork Belly Lardons,
Local Honey Butter

CALAMARI 19

Fresno Peppers, Citrus Dip, Sweet Chili Dip

COLOSSAL SHRIMP COCKTAIL (GF) 21

Angry Cocktail and Lime Basil Sauces

SOUP OF THE DAY 10

Chef's Daily Crafted Creation

FROM THE GARDEN

Add to any Salad:

Roasted Chicken 9

Flaked House Smoked Salmon 9

Chilled Shrimp 13

CLASSIC CAESAR SALAD

Starter 10 | Entrée 17

Romaine Hearts, Focaccia Croutons, Lemon
Parsley Dressing, White Anchovy, Parmesan
Cheese, Fresh Cracked Black Pepper

MIXED GREENS SALAD (V/GF)

Starter 10 | Entrée 17

Fresh Farm Greens, Heirloom Grape Tomatoes,
Raspberry Pickled Red Onion, Avocado,
Cucumber, White Balsamic Vinaigrette

SALMON AND GRAINS 22

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

We ask that you do not separate checks more than 2 per table. Gratuity of 18% will be added to parties of 6 or larger.

V = Vegetarian | GF = Gluten-Free | NF = Nut-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.