

# LUNCH MENU

## CHEF CRAFTED PLATES

### PRIMAVERA POMODORO 17

Linguine, Chef's Fall Vegetables, Pecorino Romano, Roasted Garlic Tomato Basil Sauce

### STEAK FRITES 22

8 oz. Filet of Sirloin, House-Cut Fries, Jazzboline Steak Sauce, Sautéed Broccolini

### RICE BOWL 15

Brown Rice, Avocado, Roasted Pepper, Cucumbers, Broccoli, Crispy Fried Onions, Asian Spicy Sweet & Sour Sauce

*Add to your Rice Bowl:*

Pan Roasted Salmon 9 | Roasted Organic Chicken 8

### SEARED BREAST OF ORGANIC CHICKEN 20

Braised Fall Vegetable and Potato Hash, Bourbon & Local Apple Cider Demi-Glace

## HANDHELDS

*All Sandwiches served with House-Cut Seasoned Fries & House-Made Coleslaw*

### BBQ BEEF SHORT RIB SANDWICH 18

Thick Sliced Sourdough, Appalachian BBQ Sauce, Caramelized Onions and Manchego Cheese

### HOUSE-MADE PASTRAMI REUBEN 17

Griddled House-Made Rye Bread, Gruyère Cheese, Sauerkraut, House-Made Thousand Island Dressing

### JOCKO'S CHICKEN SANDWICH 18

Roasted Organic Chicken Thigh, Maple Cayenne Mayo, Arugula, House-Made Baguette

### SIGNATURE JAZZBOLINE BURGER 17

8 oz. Signature Ground Beef Blend, Caramelized Onion Jam, Gruyère Cheese, Roasted Flat #12 Mushrooms, Arugula, Toasted Brioche

## BRICK OVEN FLATBREADS

### CAPRESE FLATBREAD (V) 10

Tomato, Fresh Mozzarella, Aged Balsamic, Micro Basil

### FUNGI FLATBREAD (V) 12

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

### SPICY SAUSAGE & BROCCOLINI 13

Roasted Garlic Tomato Basil Sauce, Sautéed Broccolini, Locally Produced Spicy Italian Sausage, Shaved Parmesan, Fresh Mozzarella

## INDULGENCES

### WARM BREAD PUDDING 11

Served with Frank and Dolly's  
Vanilla Ice Cream

### VANILLA BEAN CRÈME BRÛLÉE (GF) 10

Traditional Vanilla

### 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

### FRANK & DOLLY'S ICE CREAM (GF) 7

Chocolate, Vanilla, or  
Chef's Daily Crafted Gelato

## STARTERS AND SOUPS

### FRITTO MISTO 22

Crispy Calamari, Artichokes, Olives,  
Spanish Paprika, Aioli

### BUFFALO CAULIFLOWER 12

Crispy Tempura Cauliflower, Buffalo Sauce,  
New York Bleu Cheese

### BURRATA CAPRESE (V/GF) 12

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

### MAINE LOBSTER SLIDER 16

Traditional New England Recipe on a Grilled  
House-Made Butter Roll with a side of House  
Pickles and House-Made Coleslaw

### CHICKEN CORN CHOWDER 9

Roasted Organic Chicken, Fire Roasted Corn

### SOUP OF THE DAY 9

Chef's Daily Crafted Creation

## FROM THE GARDEN

### STEAK SALAD 19

Sliced Filet of Sirloin, Chopped Romaine &  
Iceberg, Oven Dried Tomatoes, Diced Cucumber,  
Chickpeas, Black Olives, House-Made Bleu Cheese  
Dressing, Crispy Fried Onions

### MAINE LOBSTER COBB SALAD 28

Poached Lobster, Chopped Romaine & Iceberg,  
Applewood Smoked Bacon, Cucumber & Tomato,  
Pickled Red Onion, Hardboiled Egg, New York  
Bleu Cheese, Avocado, Herbed Vinaigrette

### YOUNG LETTUCES 18

Toasted Almonds, Shaved Manchego,  
Sherry Vinaigrette

### BABY ICEBERG WEDGE SALAD 13

Smoked Bacon, Raspberry Pickled Red  
Onion, New York Bleu Cheese Crumbles,  
House-Made Bleu Cheese Dressing,  
Fresh Cracked Black Pepper

### CLASSIC CAESAR SALAD

#### Starter 10 | Entrée 18

Romaine Hearts, Focaccia Croutons, Classic  
Creamy Caesar Dressing, White Anchovy,  
Parmesan Cheese, Fresh Cracked Black Pepper

#### *Add to any Salad:*

Grilled 8 oz. Filet of Sirloin 12

Roasted Organic Chicken Breast 9

Flaked House Smoked Salmon 8

Chilled Shrimp 13

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.