

JAZZBOLINE

RESTAURANT & BAR

(JAZZ-BOE-LYNN)

BRUNCH MENU

WELCOME THE DAY

EGGS BENEDICT (NF) 18

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

SMOKED SALMON BENEDICT (NF) 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/NF) 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/NF) 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

STARTERS AND SOUPS

ARTISAN BREADS AND SPREADS 12

Chef Crafted Artisanal Breadbasket with Seasonal Spreads and Herb Olive Oil

JOCKO'S GRAND SEAFOOD TOWER (GF/NF)

Serves Two 52 | Serves Four 90

A Towering Assortment of Colossal Shrimp, Oysters, Jonah Crab Claws and Lobster Tails. Served on Ice with Mignonette and Cocktail Sauce

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 (GF/NF) 22

Appalachian Craft Root Beer BBQ

CRISPY MAPLE LEAF FARMS

DUCK WINGS (NF) 23

Hibiscus Orange Honey Glaze, Buttermilk, Chive Dipping Sauce

ROASTED BRUSSELS SPROUTS (GF) 10

Smoked Pork Belly Lardons, Local Honey Butter

FRITTO MISTO (GF/NF) 22

Crispy Calamari, Artichokes, Olives, Spanish Paprika, Aioli

COLOSSAL SHRIMP COCKTAIL (GF/NF) 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 18

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

YOUNG LETTUCES 18

Toasted Almonds, Shaved Manchego, Sherry Vinaigrette

SALMON AND GRAINS 24

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

BRICK OVEN FLATBREADS

SUNRISE FLATBREAD (NF) 16

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

CAPRESE FLATBREAD (V/NF) 16

Tomato, Fresh Mozzarella, Aged Balsamic, Micro Basil

FUNGI FLATBREAD (V/NF) 19

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

JAZZBOLINE FLATBREAD (NF) 18

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

HANDHELDS

BEEF ON WECK (NF) 20

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

SIGNATURE JAZZBOLINE BURGER (NF) 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

CHEF CRAFTED PLATES

SLOW ROASTED PRIME RIB (GF/NF) 42

12 oz. Prime Rib, Rosemary Jus, Horseradish, Home Fries

LAMB BOLOGNESE (NF) 34

Ground Lamb and Spicy Italian Pork Sausage, Rigatoni, Basil, Chianti, Ricotta Salata

GARDEN VEGETABLE GRATIN (V) 27

Vegetable Lasagna, Mozzarella, Basil Pesto, San Marzano Sauce

SIGNATURE BRUNCH BEVERAGES

UNLIMITED BLOODY MARY STATION 14

Unlimited trips to the station for a variety of Juices, Olives, Fruit and Other Delights to add to your Bloody Mary.

Spirit of your choice \$4 per glass

JAZZBOLINE MIMOSA SERVICE

Half Bottle 34 | Full Bottle 60

A chilled bottle of Champagne paired with a carafe of the juice of your choice.

Choose your juice:

Orange, Cranberry, Peach Nectar, Apple

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.