

JAZZBOLINE

RESTAURANT & BAR

(JAZZ-BOE-LYNN)

BRUNCH MENU

SPRING 2023

CHEF CRAFTED PLATES

Additions: Two Eggs 6 | Bacon 4 | Sausage 4 | Breakfast Potatoes 4

EGGS BENEDICT (NF) 20

Prosciutto, Farm Eggs, Hollandaise, English Muffin, 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

SALMON AVOCADO TOAST WITH SUNNY SIDE-UP FARM EGGS 18

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

JAZZBOLINE CHEDDAR BISCUIT 20

House-Made Cheddar Biscuit, Smoked Bacon, Fried Egg, Swiss Cheese, Chipotle Aioli, Breakfast Potatoes

LILIKOI OVERNIGHT OATS 15

Rolled Oats, Chia Seeds, Hemp Seeds, Lilikoi Juice, Dried Goji, Fresh Berries, Coconut Milk, Crunchy Seeds and Nuts

CHEF'S DAILY WAFFLE 17

Chef's Daily Crafted Creation

FRENCH TOAST 17

Chef's Daily Crafted Creation

JAZZBOLINE BREAKFAST 20

3 Eggs Any Style, Bacon or Sausage, Breakfast Potatoes, Citrus Salad and Toast

CRAB CAKE EGGS BENEDICT (NF) 26

House-Made Crab Cakes, Farm Eggs, Hollandaise, Breakfast Potatoes, Side Citrus Salad

STEAK AND EGGS (GF/NF) 26

8 oz. Filet of Sirloin, Breakfast Potatoes, Choice of Eggs

CROQUE MONSIEUR 20

Bechamel, Ham, Local White Cheddar, Sourdough, Braised Collard Greens, Breakfast Potatoes. *Add an egg \$3*

PRIMAVERA POMODORO (V/NF) 17

Linguine, Shaved Zucchini, Carrots, Squash, Heirloom Tomatoes, Artichokes, Capers, Fresh Basil, Parmesan Reggiano

GARDEN VEGETABLE GRATIN (V) 27

Vegetable Lasagna, Mozzarella, Basil Pesto, San Marzano Sauce

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*

BRICK OVEN FLATBREADS

SUNRISE FLATBREAD (NF) 18

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

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 CAKE 14

Raspberry Coulis, Fresh Berries, Whipped Cream

FRANK & DOLLY'S ICE CREAM (GF) 7

Chocolate, Vanilla, or Chef's Daily Crafted Gelato

WARM BROWNIE A LA MODE 12

With Chocolate Sauce

SIGNATURE BRUNCH BEVERAGE

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

STARTERS AND SOUPS

ARTISAN BREADS AND SPREADS 12

Chef Crafted Artisanal Breadbasket with Seasonal Spreads and Herb Olive Oil

CINNAMON ROLL (V/NF) 13

House-Made, Cream Cheese Icing, Fresh Berries

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

BURRATA SALAD (V/GF) 19

Fresh Herbs, Basil Pesto, Arugula, Fresh Peas, Cucumbers, Tomatoes, EVOO, Aged Balsamic

AHI TUNA TACOS 22

Ahi Tuna Tartare, Spicy Aioli, Avocado Lime Mousse, and Sweet Soy

FRITTO MISTO (GF/NF) 22

Crispy Calamari, Artichokes, Olives, Spanish Paprika, Aioli

PORTOBELLO FRIES (V) 12

Crispy Tempura, Buttermilk Chive Bleu Cheese, and Yellow Curry Dipping Sauces

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 | 8 oz. Filet of Sirloin 13

Seared Ahi Tuna 13

CLASSIC CAESAR SALAD 14

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

YOUNG LETTUCES 16

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

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.

WINE MENU

SPARKLING/ROSÉ

Caposaldo Prosecco, Italy	10, BTL 36
Chandon Brut, California	BTL 52
Chandon Rosé, California	BTL 55
Chateau d'Esclans, Rock Angel, Provence, France, 2019	BTL 87
Chateau d'Esclans, Whispering Angel, Provence, France, 2019	15, BTL 60
Marius by M. Chapoutier, France, 2020	10, BTL 33
Ruinart, Brut Rose, France	BTL 149
Taittinger Reims Brut Champagne 750ml, France	BTL 99
Veuve Clicquot Brut, France	BTL 90
Veuve Clicquot Rose, France	BTL 109

RIESLING

Affentaler, Valley of the Monkey, Germany, 2020	BTL 56
Agness, Finger Lakes, NY, 2018	12, BTL 46
Chateau Ste. Michelle, Columbia Valley, WA, 2018	BTL 36
Dr. Konstantin Frank, Dry Riesling, Finger Lakes, NY, 2021	BTL 48

PINOT GRIGIO

Due Torri, Friuli, Italy, 2020	10, BTL 36
Kettmeir, Alto Adige, 2020	BTL 52
Santa Margherita, Trentino, Italy, 2021	BTL 72
Terlato, Friuli, Italy, 2021	14, BTL 48

SAUVIGNON BLANC

Auspicion, California, 2021	10, BTL 36
Chalk Hill, Sonoma Coast, 2020	14, BTL 52
Cloudy Bay, Marlborough, New Zealand, 2021	BTL 75
Freemark Abbey, Napa Valley, 2020	BTL 52
Robert Mondavi, Napa Valley, 2019	BTL 60
Robert Mondavi, Fume Blanc, Napa Valley, 2018	BTL 54
Trincherio, Napa Valley, 2019	BTL 68
Whitehaven, Marlborough, 2019	13, BTL 48

CHARDONNAY

Auspicion, California, 2020	10, BTL 36
Cakebread, Napa Valley, 2020	BTL 82
Duckhorn, Napa Valley, 2020	BTL 68
Ferrari Carano, Sonoma, 2020	BTL 62
La Crema, Monterey, 2021	14, BTL 48
Louis Jadot, Burgundy, France 2020	13, BTL 48
Hartford Court, Russian River 2019	BTL 42
Jayson by Pahlmeyer, Napa Valley, 2018	BTL 90

OTHER REDS

Chateau Les Trois Croix, Merlot, Bordeaux, France, 2016	BTL 96
C&B Merlot, California, 2020,	10, BTL 36
Mount Peak, Rattlesnake, Zinfandel, Sonoma, 2019	BTL 79
Orin Swift, 8 Years in the Desert, Zinfandel, California 2020	BTL 80
Saldo by The Prisoner, Zinfandel, California, NV	BTL 68
Shatter, Grenache, Languedoc Roussillon, France, 2018	BTL 60
Rutherford Hill, Merlot, Napa, 2019	BTL 65

PINOT NOIR

Erath, Oregon, 2020	13, BTL 48
Etude, Carneros, 2018	BTL 85
Flowers, Sonoma, 2021	BTL 105
Hartford Court, Russian River, 2019	BTL 75
Joel Gott, Oregon, 2020	BTL 59
Julia James, California, 2020	10, BTL 36
La Crema, Sonoma, 2021	BTL 62
Martin Ray, Sonoma Coast, 2021	14, BTL 52
Penner Ash, Williamette Valley, 2018	BTL 68

CABERNET SAUVIGNON

Don Melchor, Puento Alto, Maipo Valley, Chile, 2019	BTL 240
Auspicion, California, 2020	10, BTL 36
Banshee, Sonoma, 2021	14, BTL 52
Cakebread, Vine Hill, 2018	BTL 150
Chimney Rock, Stags Leap District, Napa, 2018	BTL 169
Col Solare, Red Mountain, Washington, 2016	BTL 120
Daou, Paso Robles, 2021	BTL 62
Duckhorn Decoy, Napa, 2021	BTL 60
Far Niente, Napa Valley, 2018	BTL 180
Faust, Napa Valley, 2018	BTL 72
Groth, Oakville - Napa Valley, 2017	BTL 125
Hess Collection, Iron Corral, Napa Valley, 2019	BTL 95
Hess, Maverick Ranch, Paso Robles, 2020	15, BTL 58
Jordan, Alexander Valley, 2017	BTL 126
Mount Peak, Sentinel, Sonoma, 2015	BTL 90
Mount Veeder, Napa, 2019	BTL 79
Nickel and Nickel, Branding Iron, Napa Valley, 2018	BTL 185
Orin Swift, Palermo, Napa, 2019	BTL 92
Silver Oak, Alexander Valley, 2017	BTL 145
Subsoil, Horse Heaven Hills, Columbia Valley, 2020	12, BTL 46
Stag's Leap, Artemis, Napa Valley, 2019	BTL 135

RED BLENDS / MALBEC

Andeluna 1300, Malbec, Mendoza, Argentina, 2021	12, BTL 46
Estancia, Meritage Reserve, Paso Robles, 2019	BTL 62
Inglenook, Rutherford Rubicon, Napa Valley, 2015	BTL 279
Jayson by Pahlmeyer, Napa Valley, 2017	BTL 108
Joseph Phelps, Insignia, Napa Valley, 2018	BTL 350
Justin, Isosceles, Paso Robles, 2018	BTL 130
Mullan Road by Cakebread, Red Blend, Columbia Valley, 2016	BTL 78
Orin Swift, Abstract, California, 2019	BTL 80
Orin Swift, Machete, California, 2018	BTL 87
Orin Swift, Papillon, Bordeaux, Napa Valley, 2019	BTL 120
Pahlmeyer Proprietary Red, Bordeaux, Napa Valley, 2017	BTL 239
Ruca Malen, Malbec, Mendoza, Argentina, 2018	BTL 46
The Prisoner, Red Blend, Napa, 2019	BTL 106
The Seeker, Red Blend, Mendoza, Argentina, 2020	12, BTL 40

OLD WORLD RED

Allegrini Amarone Della Valpolicella Classico, Veneto, Italy, 2018 ..	BTL 110
Brancaia Ilatria, Tuscany, Italy, 2016	BTL 108
Carpineto Dogajolo Russo, Tuscany, Italy, 2019	12, BTL 46
Carpineto Vino Nobile di Montepulciano Riserva, Tuscany, Italy, 2016	BTL 72
Clarendelle by Chateau Haut-Brion, Bordeaux, Bordeaux, France, 2016	13, BTL 48
El Coto Crianza, Rioja, Spain, 2018	10, BTL 36
Ruffino, Chianti Classico Reserva Ducale, Gold, Tuscany, Italy 2016..	BTL 90
Louis Jadot Bourgogne, France, 2018	BTL 56
Masi Costasera Amarone, Veneto, Italy, 2013	BTL 130
Ratti Barolo Marcanesco, Piedmont, Italy, 2018	BTL 95
Renieri Invetro, Sangiovese, Rosso Di Montalcino, Italy, 2018	14, BTL 52
Riunite Lambrusco, Puglia, Italy, NV	BTL 30
Tenuta Sette Ponti Crognolo Toscana, Tuscany, Italy, 2019	BTL 70
Terra di Monteverro, Tuscany, Italy, 2015	BTL 80
Viberti Barolo Nebbiolo, Piedmont, Italy, 2017	BTL 85