

# JAZZBOLINE

RESTAURANT & BAR

(JAZZ-BOE-LYNN)

## LUNCH MENU

SPRING 2023

### CHEF CRAFTED PLATES

#### PRIMAVERA POMODORO (V/NF) 18

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

#### STEAK FRITES (GF/NF) 24

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

#### HOT HONEY CHICKEN 22

Organic Chicken Breast, Roasted Sweet Potatoes, Pork Belly, Braised Collard Greens, Aleppo Pepper, Meyer Lemon Honey Butter

#### JUMBO LUMP CRAB ROLL 22

Brioche Roll, Lemon Aioli, Scallions, Smoked Paprika, served with Citrus Salad

#### RICE BOWL (V) 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 | 8 oz. Filet of Sirloin 13 | Seared Ahi Tuna 13

### HANDHELDS

*All Sandwiches served with House-Cut Seasoned Fries or Fresh Potato Chips and House-Made Coleslaw*

#### B.L.A.S.T. SANDWICH 22

Thick-Cut Applewood Smoked Bacon, Hydroponic Butter Lettuce, Avocado, Grilled Faroe Island Salmon, Tomato, Aioli, Artisan Sourdough

#### HOUSE-MADE PASTRAMI REUBEN (NF) 17

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

#### JOCKO'S CHICKEN SANDWICH (NF) 18

Roasted Organic Chicken Thigh, Herb Aioli, Arugula, House-Made Baguette

#### SIGNATURE JAZZBOLINE BURGER (NF) 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/NF) 13

Tomato, Fresh Mozzarella, Aged Balsamic, Micro Basil

#### FUNGI FLATBREAD (V/NF) 16

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

#### SPICY SAUSAGE & BROCCOLINI (NF) 18

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 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

### STARTERS AND SOUPS

#### FRITTO MISTO (GF/NF/LF) 22

Crispy Calamari, Artichokes, Olives, Spanish Paprika, Aioli

#### PORTOBELLO FRIES (V) 12

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

#### MIXED OLIVES 15 (V/GF/NF/LF)

Kalamata, Picholine, Castelvetro

#### CRISPY MAPLE LEAF FARMS

##### DUCK WINGS (NF) 19

Hibiscus Orange Honey Glaze, Buttermilk, Chive Dipping Sauce

#### CHICKEN CORN CHOWDER 10

Roasted Organic Chicken, Fire Roasted Corn

#### 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

#### STEAK SALAD 24

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

#### NIÇOISE SALAD 24

Seared Tuna, Haricot Verts, Niçoise Olives, Boiled Eggs, Fingerling Potatoes, Capers, Butter Lettuce, Tomato, Red Onion, Radish, Crème Fraiche, Lemon Vinaigrette

#### MAINE LOBSTER COBB SALAD (GF/NF) 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 (V/GF) 16

Toasted Almonds, Shaved Manchego, Sherry Vinaigrette

#### BABY ICEBERG WEDGE SALAD (V/GF) 13

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

#### CLASSIC CAESAR SALAD (NF) 14

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

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 | LF = Lactose-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