

# JAZZBOLINE

RESTAURANT & BAR

(JAZZ-BOE-LYNN)

## BRUNCH MENU

FALL 2023

### CHEF CRAFTED PLATES

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

#### EGGS BENEDICT (NF) 20

Canadian Bacon, Farm Eggs, Hollandaise, English Muffin, Breakfast Potatoes, Side Citrus Salad

#### CHORIZO SHAKSHUKA 24

Poached Farm Eggs, Piquillo Pepper and Tomato Ragout, Feta, Naan

#### 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

#### 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, Toast

#### SALMON GRAVLAX BENEDICT 24

House-Cured Salmon, Farm Eggs, Hollandaise, Breakfast Potatoes, Side Citrus Salad

#### STEAK AND EGGS (GF/NF) 26

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

#### COUNTRY HAM & GRUYÈRE QUICHE 18

Mornay Sauce, Chives, Young Lettuces

#### 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

#### SPICY WILD GAME BOLOGNESE FLATBREAD 20

Elk, Venison, Bison, Spicy Italian Pork Sausage, Basil, Ricotta Salata, Mozzarella

#### 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

#### FRANK & DOLLY'S WAFFLE SUNDAE 14

Praline Caramel Gelato, Seasonal Fruit Preserves

### 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 10

Chef Crafted Artisanal Breadbasket with Seasonal Spreads and Herb Olive Oil

#### CINNAMON ROLL (V/NF) 13

House-Made, Cream Cheese Icing, Fresh Berries

#### TRUFFLE TOTS (GF) 16

Truffle Aioli, Parmesan

#### DEVILED EGGS THREE WAYS 18

B.L.T., Smoked Salmon and Caviar, Buffalo Wing

#### DUCK CRÊPE 16

Duck Confit, Cornmeal Crepe, Mascarpone Whip, Apple Slaw, Blackberry Preserve

#### 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 CAPRESE 18

Heirloom Tomatoes, Burrata, Aged Balsamic, Pistachio Pesto, Wild Arugula, Basil Oil, Fresh Cracked Black Pepper

#### 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 Organic Chicken 9

Flaked House-Smoked Salmon 9 | Chilled Shrimp 13

8 oz. Filet of Sirloin 13 | Seared Ahi Tuna 13

#### CLASSIC CAESAR SALAD 12

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

#### YOUNG LETTUCES 12

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.