

JAZZBOLINE

RESTAURANT & BAR

(JAZZ-BOE-LYNN)

LUNCH MENU

WINTER 2024

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, Braised Fall Vegetable and Potato Hash, 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 9 | 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

TURKEY CLUB SANDWICH 18

Sourdough, House-Roasted Turkey, Applewood Smoked Bacon, Sage Derby Cheese, Tomato, Alfalfa Sprouts, Avocado, Cranberry Aioli

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 WILD GAME BOLOGNESE FLATBREAD 20

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

FRANK & DOLLY'S WAFFLE SUNDAE 14

Praline Caramel Gelato, Seasonal Fruit Preserves

STARTERS AND SOUPS

FRITTO MISTO (GF/NF/LF) 20

Crispy Calamari, Artichokes, Olives, Spanish Paprika, Aioli

PORTOBELLO FRIES (V) 12

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

MIXED OLIVES 12 (V/GF/NF/LF)

Kalamata, Picholine, Castelvetrano

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 Organic 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 and Iceberg, Oven Dried Tomatoes, Diced Cucumber, Chickpeas, Black Olives, House-Made Bleu Cheese Dressing, Crispy Fried Onions

SALMON AND GRAINS (NF/GF) 20

Flaked House Smoked Salmon, Arugula, Crispy Leeks, Red Quinoa, Farro, Aged Feta, Roasted Artichoke Hearts, Red Onion Caper 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) 12

Toasted Almonds, Shaved Manchego, Sherry Vinaigrette

CLASSIC CAESAR SALAD (NF) 12

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.