

BRUNCH MENU

SUMMER 2024

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

SALMON AVOCADO TOAST WITH SUNNY SIDE-UP FARM EGGS (NF) 18

Artisan Sourdough Toast, Avocado, Traditional Smoked Salmon, Pickled Red Onion, Sea Salt, Lime, Breakfast Potatoes, Side Citrus Salad

JAZZBOLINE FLAKY CROISSANT SANDWICH 20

Artisan Hand-Crafted Croissant, 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 (NF) 20

3 Eggs Any Style, Bacon or Hanzlian's Sausage, Breakfast Potatoes, Citrus Salad, Toast

SMOKED SALMON BENEDICT (NF) 24

Traditional Smoked Salmon, Farm Eggs, Hollandaise, English Muffin, Breakfast Potatoes, Side Citrus Salad

STEAK AND EGGS (GF/NF) 26

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

COUNTRY HAM & GRUYÈRE QUICHE (NF) 18

Mornay Sauce, Chives, Side Citrus Salad

PRIMAVERA POMODORO (V/NF) 17

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

SIGNATURE JAZZBOLINE BURGER (NF) 21

8 oz. Signature Ground Beef Blend, Caramelized Onion, Gruyère Cheese, Roasted Flat #12 Mushrooms, Arugula, Toasted Brioche, Served with Hand-Cut Fries. *Substitute Marinated Lion's Mane Mushroom as vegetarian option.*

SIGNATURE BRUNCH BEVERAGE

JAZZBOLINE MIMOSA SERVICE

HALF BOTTLE 34 | FULL BOTTLE 60

A chilled bottle of Sparkling Wine or Bubbly paired with a carafe of the juice of your choice. Choose your juice: Orange, Cranberry, Peach Nectar, Apple

STARTERS AND SOUPS

ARTISAN CROISSANT BASKET

BASKET OF FOUR 20 | INDIVIDUALLY 6

Plain, Chocolate, Almond, and Cinnamon Morning Bun. Great For Sharing!

CINNAMON ROLL (V/NF) 10

Local Artisan Crafted, Cream Cheese Icing, Fresh Berries

INDIVIDUAL ARTISAN MUFFINS (V) 6

Please ask your server for today's featured flavor.

CHARCUTERIE 34

Chef's Daily Crafted Selection of Locally Produced Cured Meats and Artisan Cheese, with Seasonal Accompaniments and Local Artisan Crafted Breads

BURRATA CAPRESE (NF) 19

Heirloom Tomatoes, Baby Arugula, Basil Oil, Aged Balsamic, Lemon Basil Sorbet, Grilled Crostini

SOUP OF THE DAY 10

Chef's Daily Crafted Creation

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

INDULGENCES

VANILLA BEAN CRÈME BRÛLÉE (V/GF) 10

WARM SEASONAL FRUIT CRUMBLE (V/GF) 11

FRANK & DOLLY'S ICE CREAM (V/GF) 7

ESPRESSO CHEESECAKE (V) 14

LEMON BLUEBERRY MERINGUE CAKE (V) 12

LAYERED CHOCOLATE RASPBERRY MOUSSE CAKE (V) 14

WARM BROOKIE A LA MODE (V) 14

FROM THE GARDEN

Additions:

Roasted Organic Chicken 9 | 8 oz. Filet of Sirloin 13

JAZZBOLINE CAESAR (NF) 15

Little Gem Spears, Chopped Romaine, Focaccia Croutons, White Anchovy, Parmesan Tuille, Creamy Caesar Dressing

SPRING LETTUCES (V/GF) 14

Candied Walnuts, Chevre, Mixed Berries, Strawberry White Balsamic Vinaigrette

When dining at Jazzboline, you are supporting our locally sourced purveyors including Flat #12 Mushrooms, Plato Dale Farms, Herb 'n Garden Farm, From this Valley Farm, Hanzlian's Sausage, and Anastasia's Artisan Breads.

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.