

# JAZZBOLINE

RESTAURANT & BAR

(JAZZ-BOE-LYNN)

## BRUNCH MENU

FALL/WINTER 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

#### GARDEN VEGETABLE GRATIN (V/GF/NF) 27

Vegetable Lasagna, Mozzarella, Basil Pesto, San Marzano Sauce

#### 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.*

### 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

#### SPONGE CANDY CHEESECAKE (V) 14

#### PUMPKIN PIE

#### CHEESECAKE TART (V) 12

#### CHOCOLATE RASPBERRY

#### MOUSSE CAKE (V) 14

#### WARM BROOKIE A LA MODE (V) 14

### 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

### BAKERY, STARTERS AND SOUPS

#### BAKERY

#### ARTISAN BAKERY BASKET

#### CHOOSE FOUR 20 | INDIVIDUALLY 6

Plain, Chocolate, Almond, Cinnamon Morning Bun, Cardamom Knot, Muffin, and Seasonal Specialties from our Baker. Great For Sharing!

#### CINNAMON ROLL (V/NF) 10

Local Artisan Crafted, Cream Cheese Icing, Fresh Berries

#### FRESH FRUIT & YOGURT PARFAIT 10

Vanilla Greek Yogurt layered with Fresh Fruit, Berries and Granola served in an Old Fashioned Parfait Glass

#### STARTERS AND SOUP

#### CHARCUTERIE 34

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

#### SOUP OF THE DAY 10

Chef's Daily Crafted Creation

### FROM THE GARDEN

Additions:

Roasted Natural 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

#### FALL HARVEST SALAD (GF) 14

Field Greens, Roasted Butternut Squash, Beets, Maple Mascarpone Spread, Candied Pecans, Blood Orange Beet Sorbet, Apple Cider 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.