

Brunch Menu

CHEF CRAFTED PLATES

Additions: Two Eggs 7 | Bacon 5 | Sausage 5 | Breakfast Potatoes 4

EGGS BENEDICT (NF) 22

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

SMOKED SALMON BENEDICT (NF) 26

Traditional Smoked Salmon, Poached Farm Eggs, Sliced Avocado, Hollandaise, Freshly Baked Croissant, Breakfast Potatoes, Side Citrus Salad

COPA CROISSANT BENEDICT 24

Freshly Baked Croissant Stuffed with Copa Ham, Poached Farm Eggs, Hollandaise, Breakfast Potatoes, Side Citrus Salad

SOUTHWESTERN EGG WHITE FRITATTA (NF/GF) 20

Avocado Salsa, Breakfast Potatoes, Side Citrus Salad

JAZZBOLINE FLAKY CROISSANT SANDWICH (NF) 21

Artisan Hand-Crafted Croissant, Choice of Smoked Bacon or Chicken Sausage Patty, Fried Egg, Swiss Cheese, Chipotle Aioli, Breakfast Potatoes

CHEF'S DAILY WAFFLE OR FRENCH TOAST 18

Chef's Daily Crafted Creation

Choice of: Smoked Bacon | Pork Sausage Link | Chicken Sausage Patty

JAZZBOLINE BREAKFAST (NF) 22

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

CHORIZO HASH & EGGS (NF) 23

3 Sunny Up Eggs over Hanzlian's Sausage Hash, Freshly Baked Pretzel Croissant

STEAK AND EGGS (GF/NF) 29

8 oz. Sirloin Strip Steak, Breakfast Potatoes, Three Eggs of your Choice, Toast

INDIVIDUAL HAM & GRUYÈRE QUICHE (NF) 20

Served with Breakfast Potatoes, Side Citrus Salad

VEGAN VEGETABLE RAVIOLI BOLOGNESE (V) 30

Featuring Jazzboline's Vegan Bolognese with Mushroom, Tomato & Mediterranean Grilled Vegetables, Nutritional Yeast

SIGNATURE JAZZBOLINE BRUNCH BURGER (NF) 23

8 oz. Local Plato Dale Farm Ground Beef, Sunny Up Egg, Smoked Bacon, Arugula, Cheddar, Tomato Aioli, Toasted Croissant Bun, House-Cut Fries

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 AND SOUPS

BAKERY

ARTISAN BAKERY BASKET

CHOOSE FOUR 20 | INDIVIDUALLY 6

Plain, Chocolate, Cinnamon Morning Bun, Muffin. Great For Sharing!

CINNAMON ROLL (V/NF) 10

Local Artisan Crafted, Cream Cheese Icing, Fresh Berries

SOUP

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

ROQUETTE SALAD (NF/GF/V) 15

Baby Arugula, Fresh Sliced Strawberries, Shaved Regiano Parmigiano, Almonds, Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Black Pepper

CAPRESE (NF/GF/V) 19

Heirloom Tomato Wedges, Fresh Local Field Greens, Burrata, Lemon Basil Sorbet, Basil Oil, Cracked Black Pepper, Sea Salt, Balsamic Reduction

BRICK OVEN FLATBREADS

SUNRISE FLATBREAD (NF) 19

Smoked Bacon, Ham & Chorizo Sausage, Carmelized Onion, Cheddar, 2 Sunny Up Eggs

CAPRESE FLATBREAD (V/NF) 16

Roasted & Fresh Tomato, Fresh Mozzarella, Aged Balsamic, Fresh Basil

V = Vegetarian | GF = Gluten-Free | NF = Nut-Free | LF = Lactose-Free

When dining at Jazzboline, you are supporting our locally sourced purveyors including Flat #12 Mushrooms, Plato Dale Farms, From this Valley Farm, and Artigiana 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

- SPRING/SUMMER 2025 -