

BAR OFFERINGS

Served at Bar Seating Only

CHARCUTERIE 34

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

CALAMARI (GF/NF/LF) 20

Lightly Breaded and Golden Fried Calamari Rings, Served with Sweet Chili Sauce

LAMB RIBS (GF/NF/LF) 22

Appalachian Craft Root Beer BBQ

CRISPY DUCK WINGS (NF) 20

Hibiscus BBQ Glaze, Buttermilk Chive Dipping Sauce

SPICY WILD GAME BOLOGNESE PIZZA (NF) 20

Elk, Venison, Bison, Spicy Italian Pork Sausage, Basil, Shaved Reggiano Parmigiano, Mozzarella

CAPRESE PIZZA (V/NF) 16

Tomato, Fresh Mozzarella, Aged Balsamic, Basil

FUNGI PIZZA (V/NF) 19

Local Flat #12 Mushrooms, Caramelized Onions, Roasted Garlic, Ricotta, Truffle Oil, Shaved Parmesan

SIGNATURE JAZZBOLINE BURGER (NF) 24

8 oz. Signature Ground Beef Blend, Caramelized Onion, Gruyère Cheese, Roasted Flat #12 Mushrooms, Arugula, Toasted Brioche, Hand-Cut Fries.

*Substitute Marinated Lion's Mane Mushroom
as vegetarian option*

BEEF ON WECK (NF) 20

House Roasted Prime Rib, Kimmelweck Roll, Rosemary Au Jus, Jocko's Horseradish Sauce, Pickles

COLOSSAL SHRIMP COCKTAIL (GF) 21

Angry Cocktail Sauce

MIXED OLIVES (V/GF/NF) 12

Served Warm

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 Artigiana Artisan Breads.

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.