

# Brunch Menu

## CHEF CRAFTED PLATES

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

### EGGS BENEDICT (NF) 22

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

### SMOKED SALMON BENEDICT (NF) 26

Traditional Smoked Salmon, Poached Farm Fresh Eggs, Sliced Avocado, Hollandaise, Freshly Baked Croissant, 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-side Up Eggs over Chorizo Sausage Hash, Freshly Baked 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

### SIGNATURE JAZZBOLINE BRUNCH BURGER (NF) 23

8 oz. Local Plato Dale Farm Ground Beef, Sunny-side 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

#### ARTISANAL BAKERY BASKET

CHOOSE FOUR 20 | INDIVIDUALLY 6

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

### SOUP

SOUP OF THE DAY 10

Chef's Daily Crafted Creation

## 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

### HARVEST SALAD 16

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

### BURRATA SALAD (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 PIZZA

### SUNRISE PIZZA (NF) 19

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

### CAPRESE PIZZA (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.

- WINTER 2025 -