

## 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 FRITATA (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 Tulle, 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.