

Bar Menu

WINGS AND RIBS

TRADITIONAL BUFFALO WINGS 18 | 33

Tossed in Hayburner IPA Wing Sauce with Bleu Cheese. Heat Level: Hot, Medium, or Mild.

SINGLE ORDER 10 WINGS | DOUBLE ORDER 20 WINGS

JAZZBOLINE BOURBON-GLAZED WINGS 18 | 33

Tossed in Jazzboline Bourbon Wing Sauce with Bleu Cheese

SINGLE ORDER 10 WINGS | DOUBLE ORDER 20 WINGS

CRISPY DUCK WINGS (NF) 20

Five Crispy Duck Wings Tossed in Hibiscus BBQ Glaze, with Buttermilk Chive Dipping Sauce

LAMB RIBS (GF/NF/LF) 22

Five Lamb Ribs Tossed in Appalachian Craft Root Beer BBQ

SIGNATURE HANDHELDS

BEEF ON WECK (NF) 20

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

SIGNATURE JAZZBOLINE BURGER (NF) 24

8 oz. Signature Ground Beef Blend, Caramelized Onion, Gruyère Cheese, Roasted Flat #12 Mushrooms, Arugula, Toasted Brioche, House-Cut Fries. *Substitute Marinated Lion's Mane Mushroom as vegetarian option.*

JAZZBOLINE BUTTER BURGER (NF) 28

8 oz. Signature Ground Beef Blend, Jazzboline Steakhouse Butter, Baby Arugula, Spicy Pickle Onion Relish, Trio Cheese Blend, Croissant Bun, House-cut Fries

STONE-FIRED PIZZAS

CAPRESE PIZZA (V/NF) 16

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

FUNGI PIZZA (V/NF) 19

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

DIAVOLA PIZZA (V/NF) 17

Spicy Italian Pepperoni, Tomato Sauce, Mozzarella Cheese

SHAREABLES

CHARCUTERIE MINI 20 | FULL 34

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

CALAMARI (GF/NF/LF) 20

Lightly Breaded and Golden Fried Calamari Rings with Sweet Chili Sauce

COLOSSAL SHRIMP COCKTAIL (GF) 21

Angry Cocktail Sauce

Happy Hour

Monday - Thursday | 4pm - 6pm

FOOD & DRINKS 20% OFF

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, and From This Valley Farm.

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.