

# TO-GO MENU

## FRANK'S DINNER

\$34.99 per person

Choice of Salad: Caesar or Mixed Greens  
Choice of House Made Soup: Broccoli Cheddar, Chicken Corn Chowder, Minestrone, or Tuscan White Bean  
Breadsticks  
Choice of Entrée: Spaghetti Bolognese, Chicken & Spinach Fettucine Alfredo, or Penne Pesto Primavera  
Choice of Dessert: Tiramisu or Cannoli

## THE VAUDEVILLE

\$39.99 per person

Choice of Salad: Caesar or Mixed Greens  
Choice of House Made Soup: Broccoli Cheddar, Chicken Corn Chowder, Minestrone, or Tuscan White Bean  
Choice of Meat: Half Roasted Chicken with Gravy or Beef Pot Roast  
Accompanied with Rosemary Mashed Potatoes, Broccolini, and Breadsticks  
Choice of Dessert: Traditional Cheesecake or Chocolate Cake

## JAZZBOLINE HOUSE CRAFTED BURGER PACK

4 people \$56 or 6 people \$80

House Crafted Blend of Brisket, Chuck, and Short Rib (Quinoa Burger Substitution Available)  
Choice of Bread: Costanzo or Pretzel Roll  
Choice of Cheese: American, Swiss, Provolone, or Cheddar  
Condiments Included: Bibb Lettuce, Tomato, Red Onion, House Pickles,  
Ketchup, Mustard, Mayo, House Sauce, and House Made Chips

## DRINKS TO-GO

**COCKTAILS | 4oz. \$12 OR 12oz. \$34**

Negroni, New Fashioned, Reikart Manhattan,  
Bourbon Sour, Bees Knees or Sazerac

**BOTTLE OF WINE | \$24**

*(Ask Charlie for a Recommendation From Our Wine Cellar)*

La Vieille Ferme Rose, The Seeker Red Blend, Duckhorn Decoy Cabernet,  
Antucura Malbec, Julia James Pinot Noir, Bonterra Sauvignon Blanc,  
Maschio Prosecco, Due Torri Pinot Grigio, El Coto Rioja Crianza Tempranillo

**ASSORTED 6-PACK OF BIG DITCH BEER | \$12**

Hayburner, Low Bridge, Cinnamon Apple, Berry Vision, and Make Me Wanna Stout

# TO-GO MENU

**HOUSE MADE SOUP | BOWL 7, QUART 22**

Minestrone (LF, NF, V), Chicken and Corn Chowder, Broccoli Cheddar (V), or Tuscan White Bean (GF, LF)

**CALAMARI (NF) 14**

Fresno Peppers, Citrus Dip

**CRAB CAKE APPETIZER (NF, LF) 18**

Two Lump Crab Cakes, Sriracha Aioli, Lemon

**HARVEST SALAD (NF, V) 14 (Add Chicken 6)**

Field Greens, Roasted Squash, Dried Cranberry, Crumbly Goat Cheese, Toasted Pepitas with Apple Cider Vinaigrette

**CAESAR SALAD (NF) 10 (Add Chicken 6)**

Fresh Chopped Romaine, House Made Croutons, Lemon Parsley Dressing, White Anchovy, Parmesan

**MIXED GREENS SALAD**

(GF, NF, LF, V) 10 (Add Chicken 6)

Heirloom Tomatoes, Red Onions, Avocado, Cucumbers, Balsamic Dressing

**JAZZBOLINE WINGS (GF, NF) 15**

Buffalo Style, Celery, Bleu Cheese Dressing

**BRUSSELS SPROUTS (GF, LF, NF) 8**

Roasted Brussels Sprouts, Local Maple, Smoked Pork Belly Lardons

**MARGHERITA FLATBREAD (V) 13**

Heirloom Tomato, Pesto, Fresh Mozzarella, Basil

**BBQ CHICKEN FLATBREAD (NF) 14**

Appalachian BBQ, Caramelized Onions, Cheddar, Smoked Bacon

**JAZZBOLINE BURGER 16**

House Ground Beef, Bibb Lettuce, Tomato, Red Onion, Fresh Pickles, Cheddar, House Sauce, Pretzel Bun. Served with House Made Chips (Substitute Fries 2)

**VEGETARIAN BURGER (NF, V) 14**

Black Bean, Corn, Quinoa, Mushroom and Pepitas Burger, Lettuce, Tomato, Avocado, Chipotle Aioli, Onion, Pretzel Bun. Served with House Made Chips (Substitute Fries 2)

**ROTISSERIE WECK (NF) 16**

Shaved Prime Rib on Kimmelweck Roll, Horseradish Cream, Natural Jus. Served with House Made Chips (Substitute Fries 2)

**STEAK SANDWICH "FILET IN THE GRASS" (NF) 22**

Rosemary Focaccia, 4oz. Grilled Filet, Garlic Wilted Spinach, Caramelized Onions, Provolone, Balsamic Reduction. Served with House Made Chips (Substitute Fries 2)

**8 OZ. BLACK ANGUS FILET MIGNON (GF, NF) 44**

Rosemary Mashed Potatoes, Broccolini, Peppercorn Cognac Demi

**ATLANTIC COD (LF, NF) 22**

"Big Ditch" Beer Batter, Apple-Cabbage Slaw, Caper Tartar, Fries

**PUMPKIN RAVIOLI (V, NF) 22**

Sage, Brown Butter, Sherry Cream, Cranberries, Pepitas

**SLIDER 3-PACK (CHOOSE FROM ONE OF THE FOLLOWING)**

**Beef (NF) 14:** Three House Crafted Blend Beef Sliders, Caramelized Onions, Swiss Cheese

**Pork (NF, LF) 14:** Three Appalachian BBQ Braised Pork Shoulder Sliders, Apple-Cabbage Slaw

**Mushroom (V) 12:** Three Grilled Cremini Mushroom Sliders, Spinach, Goat Cheese, Roasted Red Pepper, Pesto

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

Please Call for Your To-Go Order: 716-839-2220 | Hours: Tues-Sat, 4pm - 8pm

