

JAZZBOLINE BRUNCH MENU

STARTERS AND SOUPS

JOCKO MONKEY BREAD 6

CALAMARI 14
Goat Horn Peppers, Citrus Dip

CHARCUTERIE 18
Local Jamon, Salumi, Local Cheeses,
Pickled Vegetables, Crispy Crostini

LAMB RIBS 16 GF,LF

Appalachian Root Beer BBQ

JAZZBOLINE WINGS 15
Buffalo Style with Blue Cheese Dressing
and Celery

OYSTERS

Chilled with Classic Sauces 14
or Rockefeller Frank's Red Hot "Caviar" 16

CHICKEN AND CORN CHOWDER 7
Signature Rotisserie Chicken, Fire Roasted Corn

SOUP DU JOUR 7

WELCOME THE DAY

Served with Farm Greens, Citrus Vinaigrette

EGGS BENEDICT 12

Prosciutto, Farm Eggs, Hollandaise, English Muffin

PULLED PORK BENEDICT 14
Farm Eggs, Whole-Grain Mustard Hollandaise,
English Muffin

PULLED PORK HASH 16

Sweet Potato, Poblano Pepper, Smoked Cippolini Onion,
Poached Egg, Whole Grain Mustard Hollandaise

SHRIMP AND LOBSTER HASH 24
Yukon Potato, Fresno Pepper, Sweet Onion, Roasted Corn,
Scrambled Eggs, Lemon-Citrus Hollandaise

CRAB CAKE BENEDICT 24

Lump Blue Crab, Arugula,
Lemon-Citrus Hollandaise, English Muffin

DUCK CONFIT HASH 18

Fingerling Potato, Caramelized Shallot, Shishito Pepper,
Choice of Eggs, Hollandaise

**SALMON AVOCADO TOAST
W/SUNNY SIDE-UP FARM EGG 16**

9-Grain Toast, Avocado, Flaked Salmon,
Pickled Red Onion, Sea Salt, Lime

CHICKEN AND WAFFLES 16

Buttermilk Waffles and Herb Fried Chicken,
Chorizo Gravy, Maple Syrup

RICOTTA PANCAKES 13

Fresh Lemon Basil Ricotta, Chili Infused Apricot,
Local Honeycomb

JAZZBOLINE - INSPIRE YOUR OMELET 14

Choose One - Rotisserie Chicken,
Pulled Pork, Chorizo, or Duck Confit
Choose Two - Kale, Spinach, Onion,
Tomato, Goat Horn Peppers
Choose One - Aged Feta, Tillamook Cheddar,
or Swiss Cheese

BRICK OVEN FLATBREADS

SUNRISE 12

Breakfast Flatbread of the Day

BBQ CHICKEN 14

Appalachian BBQ, Caramelized Onions,
Gouda, Smoked Bacon

MARGHERITA 13 V

Heirloom Tomato, Pesto,
Buffalo Mozzarella, Basil

HANDHELDS

Served with House Made Chips

ROTISSERIE CHICKEN CLUB 15

Smoked Bacon, Avocado, Farm Greens,
Tomato, Wheatberry Bread

JAZZBOLINE BURGER 15

Hand Ground Beef, Bibb Lettuce,
Tomato, Red Onion, Fresh Pickles,
Cheddar, House Sauce, Pretzel Bun

**BLACK BEAN CORN QUINOA
MUSHROOM BURGER 14 V**

Pepitas, Lettuce, Tomato, Avocado, Chipotle Aioli,
Onion, Smoked Gouda, Pretzel Bun

SLIDERS

BEEF SLIDERS 14

House Ground Beef, Vidalia Onion Jam,
Butterkase Cheese

LOBSTER SLIDERS 18 LF

Lobster Roll, Celery Leaf, Citrus Tarragon Aioli,
Tobacco Onions

ROASTED PORK SLIDERS 14 LF

Roasted Pork Shoulder, Apple-Cabbage Slaw,
Tobacco Onions

FROM THE GARDEN

ROASTED BEETS AND STRAWBERRIES 14 V,GF,LF

Farm Greens, Pistachios, Drunken Goat Cheese,
Watermelon Radish, Citrus Vinaigrette

HOUSE FARM GREENS 14 V,GF,LF

Empire State Apples, Gold Raisins, Candied Walnuts,
Grapes, Green Goddess Dressing

SALMON AND GRAINS 16

Smoked Salmon Flakes, Arugula, Leeks, Red Quinoa,
Farro, Aged Feta, Roasted Artichoke,
Red Onion Caper Vinaigrette

CHEF CRAFTED PLATES

GARDEN VEGETABLE GRATIN 18 V,GF

Vegetable Lasagna with Ricotta, Herb Pistou,
San Marzano Sauce

7 OZ. NY STRIP 28 LF

Yukon Potato with Cipollini Onion and Tear-drop
Tomato Hash, Choice of Eggs

ORGANIC CHICKEN BREAST 22

Roasted 1/2 Chicken, Rosemary and
Hint of Garlic Mashed Potatoes,
Haricots Verts, Natural Jus

GNOCCHI 18 V

Goat Horn Peppers, Crushed Tomatoes, Manchego

INDULGENCES

BRICK OVEN STRAWBERRY-RHUBARB CRUMBLE 10

Classic Streusel, Vanilla Bean Ice Cream

ROASTED MISSION FIGS 9

Whiskey Caramel, Honey Mascarpone

FRANK AND DOLLY'S HOUSE-MADE ICE CREAM 6

Flavor of the Daily Churn, Pepita Brittle

POTS DE CRÈME 9

Dark Chocolate, Cinnamon Whipped Cream

NY STYLE CHEESECAKE 10

Graham Cracker Crust, Fresh Berries, Lemon Zest

JAZZBOLINE LUNCH MENU

STARTERS AND SOUPS

SALMON CROSTINI 13

Chipotle Cream, Capers, Pickled Red Onion

CALAMARI 14

Goat Horn Peppers, Citrus Dip

CHARCUTERIE 18

Local Jamon, Salumi, Local Cheeses,
Pickled Vegetables, Crispy Crostini

JAZZBOLINE WINGS 15

Buffalo Style with Blue Cheese Dressing
and Celery

ORGANIC BABY PEPPERS 8 V,GF,LF
Oven Blistered, Tomato Coulis

BRUSSELS SPROUTS 7 LF

Smoked Bacon, Maple Syrup

BRICK OVEN CLAMS 16 GF

Chorizo Stuffing

CHICKEN AND CORN CHOWDER 7

Signature Rotisserie Chicken, Fire Roasted Corn

CANNELLINI BEAN SOUP 7 V,LF

Baby Kale, Fresh Herbs

SOUP DU JOUR 7

BRICK OVEN FLATBREADS

BBQ CHICKEN 14

Appalachian BBQ, Caramelized Onions,
Gouda, Smoked Bacon

CHORIZO 13

Roasted Red Pepper, Manchego,
Arugula, Smoked Paprika

MARGHERITA 13 V

Heirloom Tomato, Pesto,
Buffalo Mozzarella, Basil

COUNTRYSIDE 15

Brie, Apples, Figs,
Duck Confit, Arugula, Parmesan,
Balsamic Reduction

FRESH FROM THE GARDEN 14 V

Artichoke Hearts, Zucchini, Arugula
Pesto, Parmesan, Pine Nuts

HANDHELDS

Served with House Made Chips

ROTISSERIE CHICKEN CLUB 15

Smoked Bacon, Avocado, Farm Greens,
Tomato, Wheatberry Bread

**BLACK BEAN CORN QUINOA
MUSHROOM BURGER 14 V**

Pepitas, Lettuce, Tomato, Avocado, Chipotle Aioli,
Onion, Smoked Gouda, Pretzel Bun

JAZZBOLINE BURGER 15

Hand Ground Beef, Bibb Lettuce, Tomato, Red Onion,
Fresh Pickles, Cheddar, House Sauce, Pretzel Bun

BBQ PULLED PORK TAQUITOS 12

Fire Roasted Salsa, Lime

SALMON BLT 16

Maple Glazed, Bacon, Lettuce, Tomato,
Onion, Lemon Caper, Ciabatta

ROTISSERIE WECK 16

Shaved Prime Rib on Kimmelweck Roll,
Horseradish Cream, Natural Jus

LAMB PASTRAMI 17

Grain Mustard, Gruyère on Pumpnickle

FROM THE GARDEN

PULLED CHICKEN AND MIXED GREENS 14

Avocado, Cherry Tomatoes, Red Onion,
Balsamic Cilantro Dressing

LACINATO KALE 14 GF

Sun Dried Cherries, Pickled Shallots, Orange,
Salted Almonds, Pecorino Romano, White Balsamic

ROASTED BEETS AND STRAWBERRIES 14 V,GF,LF

Farm Greens, Pistachios, Drunken Goat Cheese,
Watermelon Radish, Citrus Vinaigrette

HOUSE FARM GREENS 14 V,GF,LF

Empire State Apples, Gold Raisins, Candied Walnuts,
Grapes, Green Goddess Dressing

BABY ICEBERG WEDGE 13 GF

Tear-drop Tomato, Pickled Red Onions, Bacon,
Cucumber, Buttermilk Blue Cheese Dressing

SALMON AND GRAINS 16

Smoked Salmon Flakes, Arugula, Leeks, Red Quinoa,
Farro, Aged Feta, Roasted Artichoke,
Red Onion Caper Vinaigrette

CHEF CRAFTED PLATES

GARDEN VEGETABLE GRATIN 18 V,GF

Vegetable Lasagna with Ricotta, Herb Pistou,
San Marzano Sauce

ATLANTIC COD 22 LF

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

GNOCCHI 18 V

Goat Horn Peppers, Crushed Tomatoes, Manchego

7 OZ. NY STRIP 28 LF

Roasted Fingerling Potatoes, Grilled Asparagus,
Red Wine Demi

ORGANIC CHICKEN BREAST 22

Roasted 1/2 Chicken, Rosemary and
Hint of Garlic Mashed Potatoes,
Haricots Verts, Natural Jus

JAZZBOLINE DINNER MENU

STARTERS AND SOUPS

BBQ PULLED PORK TAQUITOS 12

Fire Roasted Salsa, Lime

SALMON CROSTINI 13

Chipotle Cream, Capers, Pickled Red Onion

OYSTERS

Chilled with Classic Sauces 14
or Rockefeller Frank's Red Hot "Caviar" 16

CALAMARI 14

Goat-horn Peppers, Citrus Dip

CHARCUTERIE 18

Local Jamon, Salumi, Local Cheeses,
Pickled Vegetables, Crispy Crostini

LAMB RIBS 16 GF,LF

Appalachian Root Beer BBQ

JAZZBOLINE WINGS 15
Buffalo Style with Blue Cheese Dressing
and Celery

BRICK OVEN CLAMS 16 GF

Chorizo Stuffing

ORGANIC BABY PEPPERS 8 V,GF,LF

Oven Blistered, Tomato Coulis

WARM OLIVE MEDLEY 8 GF

Sun Dried Tomatoes, Feta, Caperberries

BRUSSELS SPROUTS 7 LF

Smoked Bacon, Maple Syrup

CHICKEN AND CORN CHOWDER 7

Signature Rotisserie Chicken, Fire Roasted Corn

CANNELLINI BEAN SOUP 7 V,LF

Baby Kale, Fresh Herbs

SOUP DU JOUR 7

BRICK OVEN FLATBREADS

BBQ CHICKEN 14

Appalachian BBQ, Caramelized Onions,
Gouda, Smoked Bacon

CHORIZO 13

Roasted Red Pepper, Manchego,
Arugula, Smoked Paprika

MARGHERITA 13 V

Heirloom Tomato, Pesto,
Buffalo Mozzarella, Basil

COUNTRYSIDE 15

Brie, Apples, Figs,
Duck Confit, Arugula, Parmesan,
Balsamic Reduction

FRESH FROM THE GARDEN 14 V

Artichoke Hearts, Zucchini, Arugula,
Pesto, Parmesan, Pine Nuts

HANDHELDS

Served with House Made Chips

ROTISSERIE CHICKEN CLUB 15 LF

Smoked Bacon, Avocado, Farm Greens,
Tomato, Wheatberry Bread

**BLACK BEAN CORN QUINOA
MUSHROOM BURGER 14 V**

Pepitas, Lettuce, Tomato, Avocado, Chipotle Aioli,
Onion, Smoked Gouda, Pretzel Bun

JAZZBOLINE BURGER 15

Hand Ground Beef, Bibb Lettuce,
Tomato, Red Onion, Fresh Pickles,
Cheddar, House Sauce, Pretzel Bun

ROTISSERIE WECK 16

Shaved Prime Rib on Kimmelweck Roll,
Horseradish Cream, Natural Jus

BEEF SLIDERS 14

House Ground Beef, Vidalia Onion Jam,
Butterkase Cheese

LOBSTER SLIDERS 18 LF

Lobster Roll, Celery Leaf, Citrus Tarragon Aioli

ROASTED PORK SLIDERS 14 LF

Roasted Pork Shoulder, Apple-Cabbage Slaw,
Tobacco Onions

SLIDERS

FROM THE GARDEN

PULLED CHICKEN AND MIXED GREENS 14

Cherry Tomatoes, Red Onion, Balsamic Cilantro Dressing,
Great for sharing or as an entrée.

LACINATO KALE 16 GF

Sun Dried Cherries, Pickled Shallots, Orange,
Salted Almonds, Pecorino Romano, White Balsamic

ROASTED BEETS AND STRAWBERRIES 14 V,GF,LF

Farm Greens, Pistachios, Drunken Goat Cheese,
Watermelon Radish, Citrus Vinaigrette

HOUSE FARM GREENS 14 V,GF,LF

Empire State Apples, Gold Raisins, Candied Walnuts,
Grapes, Green Goddess Dressing

BABY ICEBERG WEDGE 13 GF

Tear-drop Tomato, Pickled Red Onions, Bacon,
Cucumber, Buttermilk Blue Cheese Dressing

ROASTED BEETS AND STRAWBERRIES 14 V,GF,LF

Farm Greens, Pistachios, Drunken Goat Cheese,
Watermelon Radish, Citrus Vinaigrette

HOUSE FARM GREENS 14 V,GF,LF

Empire State Apples, Gold Raisins, Candied Walnuts,
Grapes, Green Goddess Dressing

SALMON AND GRAINS 16

Smoked Salmon Flakes, Arugula, Leeks, Red Quinoa,
Farro, Aged Feta, Roasted Artichoke,
Red Onion Caper Vinaigrette

CHEF CRAFTED PLATES

GARDEN VEGETABLE GRATIN 18 V,GF

Vegetable Lasagna with Ricotta, Herb Pistou,
San Marzano Sauce

ORA SALMON 27 LF

Artichokes, Tomato, Onions, Wild Mushrooms,
Lemon Butter, Crispy Leeks

ROASTED PORK TENDERLOIN 26 LF

Sweet Potato-Cherrywood Bacon Hash,
Sunside Egg, Black Currant Demi

ATLANTIC COD 22 LF

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

LAMB DUO 34 LF

Herb Crust Rack, Braised Shoulder,
Local Honeycomb, Market Vegetable

8 OZ. FILET MIGNON 42

Brick Oven Herb Fingerling Potatoes,
Market Vegetable, Peppercorn Sauce

GNOCCHI 18 V

Goat Horn Peppers, Crushed Tomatoes, Manchego

FAMILY GATHERING AND SHARING

Served with Signature Brussels Sprouts and Your Choice of either Herb Roasted Fingerling or Rosemary with Hint of Garlic Mashed Potatoes

LOCAL FARM RAISED CHICKEN 40

(QUARTERED)
Natural Jus, Chimichurri

SEAFOOD BROIL 65

Lobster, Scallops, Clams, Shrimp, Old Bay Broth

PORK TRIO 50

Spit Roasted Tenderloin, Pulled Shoulder, Pork Belly,
Baked Apples, Appalachian BBQ and
Whole Grain Mustard Sauce

DOLLY HAD A LITTLE LAMB 60

Lamb Ribs, Shaved Pastrami, Braised Leg,
Week Slider Rolls, Pickled Green Tomatoes,
Horseradish Fingerling Hash

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