

JAZZBOLINE

RESTAURANT & BAR

(JAZZ-BOE-LYNN)

BRUNCH MENU

FALL 2023

CHEF CRAFTED PLATES

Additions: Two Eggs 6 | Bacon 4 | Sausage 4 | Breakfast Potatoes 4

EGGS BENEDICT (NF) 20

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

CHORIZO SHAKSHUKA 24

Poached Farm Eggs, Piquillo Pepper and Tomato Ragout, Feta, Naan

SALMON AVOCADO TOAST WITH SUNNY SIDE-UP FARM EGGS 18

Artisan Toast, Avocado, Flaked House-Smoked Salmon, Pickled Red Onion, Sea Salt, Lime, Breakfast Potatoes, Side Citrus Salad

JAZZBOLINE CHEDDAR BISCUIT 20

House-Made Cheddar Biscuit, Smoked Bacon, Fried Egg, Swiss Cheese, Chipotle Aioli, Breakfast Potatoes

CHEF'S DAILY WAFFLE 17

Chef's Daily Crafted Creation

FRENCH TOAST 17

Chef's Daily Crafted Creation

JAZZBOLINE BREAKFAST 20

3 Eggs Any Style, Bacon or Sausage, Breakfast Potatoes, Citrus Salad, Toast

SALMON GRAVLAX BENEDICT 24

House-Cured Salmon, Farm Eggs, Hollandaise, Breakfast Potatoes, Side Citrus Salad

STEAK AND EGGS (GF/NF) 26

8 oz. Filet of Sirloin, Breakfast Potatoes, Choice of Eggs

COUNTRY HAM & GRUYÈRE QUICHE 18

Mornay Sauce, Chives, Young Lettuces

PRIMAVERA POMODORO (V/NF) 17

Linguine, Shaved Zucchini, Carrots, Squash, Heirloom Tomatoes, Artichokes, Capers, Fresh Basil, Parmesan Reggiano

GARDEN VEGETABLE GRATIN (V) 27

Vegetable Lasagna, Mozzarella, Basil Pesto, San Marzano Sauce

BEEF ON WECK (NF) 20

House Roasted Beef, Kimmelweck Roll, Rosemary Au Jus, Jocko's Horseradish Sauce. Served with Hand-Cut Fries

SIGNATURE JAZZBOLINE BURGER (NF) 21

8oz. Signature Ground Beef Blend, Caramelized Onion Jam, Gruyère Cheese, Roasted Flat #12 Mushrooms, Arugula, Toasted Brioche, Served with Hand-Cut Fries. *Substitute Marinated Portobello Mushroom as vegetarian option.*

BRICK OVEN FLATBREADS

SUNRISE FLATBREAD (NF) 18

Scrambled Eggs, Chopped Bacon, Caramelized Onions, Cheddar Cheese, Roasted Red Peppers, Chives, Chipotle Aioli

CAPRESE FLATBREAD (V/NF) 16

Tomato, Fresh Mozzarella, Aged Balsamic, Micro Basil

SPICY WILD GAME BOLOGNESE FLATBREAD 20

Elk, Venison, Bison, Spicy Italian Pork Sausage, Basil, Ricotta Salata, Mozzarella

FUNGI FLATBREAD (V/NF) 19

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

JAZZBOLINE FLATBREAD (NF) 18

Prosciutto, Caramelized Onions, Parmesan Garlic Cream, Fresh Mozzarella, Arugula

INDULGENCES

WARM BREAD PUDDING 11

Served with Frank and Dolly's Vanilla Ice Cream

VANILLA BEAN CRÈME BRÛLÉE (GF) 10

Traditional Vanilla

WARM SEASONAL FRUIT CRUMBLE (GF) 11

Streusel Topping, Frank and Dolly's Vanilla Ice Cream

LAYERED CHOCOLATE CAKE 14

Raspberry Coulis, Fresh Berries, Whipped Cream

FRANK & DOLLY'S ICE CREAM (GF) 7

Chocolate, Vanilla, or Chef's Daily Crafted Gelato

WARM BROWNIE A LA MODE 12

With Chocolate Sauce

FRANK & DOLLY'S WAFFLE SUNDAE 14

Praline Caramel Gelato, Seasonal Fruit Preserves

SIGNATURE BRUNCH BEVERAGE

JAZZBOLINE MIMOSA SERVICE

HALF BOTTLE 34 | FULL BOTTLE 60

A chilled bottle of Champagne paired with a carafe of the juice of your choice.

Choose your juice: Orange, Cranberry, Peach Nectar, Apple

STARTERS AND SOUPS

ARTISAN BREADS AND SPREADS 10

Chef Crafted Artisanal Breadbasket with Seasonal Spreads and Herb Olive Oil

CINNAMON ROLL (V/NF) 13

House-Made, Cream Cheese Icing, Fresh Berries

TRUFFLE TOTS (GF) 16

Truffle Aioli, Parmesan

DEVILED EGGS THREE WAYS 18

B.L.T., Smoked Salmon and Caviar, Buffalo Wing

DUCK CRÊPE 16

Duck Confit, Cornmeal Crepe, Mascarpone Whip, Apple Slaw, Blackberry Preserve

JOCKO'S GRAND SEAFOOD TOWER (GF/NF)

SERVES TWO 52 | SERVES FOUR 90

A Towering Assortment of Colossal Shrimp, Oysters, Jonah Crab Claws and Lobster Tails. Served on Ice with Mignonette and Cocktail Sauce

CHARCUTERIE 34

Chef's Daily Crafted Selection of Locally Produced Cured Meats and Artisan Cheese, with Seasonal Accompaniments and House-Made Breads

BURRATA CAPRESE 18

Heirloom Tomatoes, Burrata, Aged Balsamic, Pistachio Pesto, Wild Arugula, Basil Oil, Fresh Cracked Black Pepper

PORTOBELLO FRIES (V) 12

Crispy Tempura, Buttermilk Chive Bleu Cheese, and Yellow Curry Dipping Sauces

COLOSSAL SHRIMP COCKTAIL (GF/NF) 21

Angry Cocktail and Lime Basil Sauces

SOUP OF THE DAY 10

Chef's Daily Crafted Creation

FROM THE GARDEN

Add to any Salad: Roasted Organic Chicken 9

Flaked House-Smoked Salmon 9 | Chilled Shrimp 13

8 oz. Filet of Sirloin 13 | Seared Ahi Tuna 13

CLASSIC CAESAR SALAD 12

Romaine Hearts, Focaccia Croutons, Classic Creamy Caesar Dressing, White Anchovy, Parmesan Cheese, Fresh Cracked Black Pepper

YOUNG LETTUCES 12

Toasted Almonds, Shaved Manchego, Sherry Vinaigrette

SALMON AND GRAINS 24

Flaked House-Smoked Salmon, Arugula, Crispy Leeks, Red Quinoa, Farro, Aged Feta, Roasted Artichoke Hearts, Red Onion Caper Vinaigrette

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.

V = Vegetarian | GF = Gluten-Free | NF = Nut-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.