

JAZZ TASTINGS

M E N U

SMALL PLATES

CHEF BOARD / 24

ASSORTED DIPS, CHEESE, HOUSE JAMS,
ANDOUILLE, ROSEMARY FOCACCIA

BUFFALO SHRIMP / 19

BLEU CHEESE SMEAR, CELERY

BURRATTA TOAST / 18

CREAMY BURRATTA, SHIITAKE, SPINACH,
ROSEMARY FOCACCIA, BALSAMIC, TOMATO JAM

CHICKEN TENDERS / 16

HOT HONEY GARLIC, BLEU CHEESE, PICKLES

BEETS ON BEATS / 15

ROASTED BEETS, PICKLED ONION, CANDIED
PECANS, ARUGULA, BLEU CHEESE BALSAMIC

SMOKED FISH DIP / 12

PICKLED RED ONIONS, TOAST POINTS

MUSHROOM FRITTO / 10

BEER BATTER, CHIVE AIOLI

HANDHELDS

WAGYU BURGER / 20

PORT ONION MARMALADE, BLEU CHEESE,
TRUFFLE DIJON MAYO, BRIOCHE, PUB FRIES

SALMON BLT / 17

BLACKENED SALMON, BACON, LTO,
SPICY MAYO, BRIOCHE, PUB FRIES

HOT HONEY CHICKEN / 16

BUTTERMILK FRIED CHICKEN, HOUSE PICKLES,
SRIRACHA MAYO, BRIOCHE, PUB FRIES

ENTREES

MISO SHORT RIB / 46

6 HOUR BRAISED SHORT RIB. GARLIC
MASHED POTATOES, SPINACH, SHIITAKE,
CRISPY FRIED ONIONS

STEAK FRITTES / 44

MARINATED TENDER STEAK, MUSHROOM
BOURBON GRAVY, TRUFFLE PARMESAN FRIES

SOUS VIDE PORK CHOP / 36

14 OZ MARINATED PORK CHOP, HOUSE MASH,
VEGGIE MEDLEY, TRUFFLE MUSTARD SAUCE

PECAN CRUSTED SALMON / 35

MAPLE CHIPOTLE GLAZED SALMON,
PECAN HERB CRUST, GARLIC MASHED
POTATOES, VEGGIE MEDLEY

ROASTED CHICKEN / 34

BONE-IN CHICKEN BREAST, HOUSE MASH,
VEGGIE MEDLEY, TOMATO BOURBON BROTH
BACON JAM

CAJUN PASTA / 34

SHRIMP, ANDOUILLE SAUSAGE, BLACKENED
CHICKEN, MUSHROOMS, PEPPERS, TOMATO,
CAJUN CREAM SAUCE, FETTUCCINI

SHRIMP & GRITS / 32

BLACKENED SHRIMP, SMOKED CHEDDAR
GRITS, ANDOUILLE SAUSAGE, CAJUN ETOUFFEE

DESSERTS

BREAD PUDDING OF THE DAY / 8

CHEESECAKE / 8

ICE CREAM / 2

