

# jazz'd

## TAPAS BAR

*An Americanized version of a centuries old Spanish tradition. Jazz'd offers an eclectic selection of over 35 tapas, slightly larger than appetizers, with the intent of ordering multiple items and sharing.*

### **ASIAGO BREAD & OIL** v \$7

*Asiago Cheese Bread with Garlic Infused Olive Oil and Fresh Herbs*

### **FIVE ONION SOUP** \$7

*Spanish Onions, Red Onions, Shallots, Leeks, Scallions, Fresh Thyme, and Swiss Cheese, over Garlic Croutons*

### **SHE CRAB STEW** \$8

*A Hearty Cream Base Stew made with Blue Crab Meat. A Savannah favorite.*

### **BLACK BEAN SOUP** g v \$6

*Garnished with Olive Oil, Red Wine Vinegar and Chopped Red Onion*

### **JAZZ'D SPRING MIX SALAD** g v \$7

*Tossed with Honey-Balsamic Vinaigrette and garnished with Candied Walnuts, Feta Cheese, Cherry Tomatoes, and Balsamic Reduction*

### **BLEU CHEESE WEDGE SALAD** g \$9

*Half Heart of Romaine, Gorgonzola Cheese, Bacon and Grape Tomatoes dressed with a Buttermilk Bleu Cheese Dressing and garnished with Shaved Red Onions*

### **JAZZ'D CAESAR SALAD** \$7

*Chopped Romaine, Chefs Caesar Dressing, Garlic Crostini, and hand grated Parmesan Cheese*

### **HAND CUT TRUFFLE FRITES** v \$8

*Idaho potatoes tossed in Black Truffle Salt and served with a side of Gorgonzola Horseradish Sauce*

### **BRUSCHETTA** v \$9

*Roma Tomatoes, Basil, Feta Cheese and Onions served on Warm Baguettes drizzled with Garlic Olive Oil and Balsamic Reduction*

### **BLACKENED TUNA NAPOLEON\*** \$10

*Jazz'd House Blackening Seasoning, Alfalfa Sprouts, Wasabi Aioli, Soy Sauce Reduction, and Red Onion over Crispy Wontons*

### **ROASTED GARLIC HUMMUS** v \$8

*Roasted Garlic pureed with Chickpeas, Tahini, Lemon Juice and Olive Oil. Served with Baked Pita Chips and Vegetable Batons*

### **HOT SPINACH DIP** v \$9

*Baby Spinach and Artichoke Hearts simmered in an Asiago Cream Cheese Sauce. Served with Crispy Pita Wedges*

### **CHÈVRE CREOLE TOMATO DIP** v \$9

*Creole Tomato Sauce made with Fresh Tomatoes, Holy Trinity, Garlic, Tabasco Sauce and Fresh Herbs Floated with Goat Cheese and Lightly Browned. Served with Toasted Baguettes*

### **BAKED CHEESE TERRA COTTA PLATE** v \$14

*Chef's Selection of Cheeses baked to Melting in Earthenware Terra Cottas, with Roasted Garlic, Fresh Fruit, and Toasted Baguettes*

### **THAI CHICKEN LETTUCE WRAPS** \$9

*Chilled Thai Chicken Salad served in Bibb Lettuce cups, drizzled with a Sambal Sesame Vinaigrette and a Soy Sauce Reduction. Topped with Crispy Wontons*

### **BUFFALO CHICKEN NAAN BREAD\*** \$11

*Grilled Naan bread, Chef's Buffalo sauce, Chicken Tenderloins, Mozzarella, Bleu Cheese, Scallions and Red Onion*

### **ESCARGOT STUFFED TOMATO** \$10

*Escargot sautéed in Shallot Butter with Garlic, Scallions, and Mushrooms finished with a Dry Vermouth Sauce and Stuffed in a Roasted Beefsteak Tomato*

### **BBQ BEEF BRISKET TACOS** \$12

*Beef Brisket seasoned with smoked salt, slow roasted and served on Corn Tortillas with a smoky Mexican Coke BBQ sauce, White Cheddar Aioli and Tobacco Onions*

**G = GLUTEN-FREE VERSION AVAILABLE, ASK YOUR SERVER** **V = VEGETARIAN DISH**

*\*The consumption of raw or under cooked foods such as meat, fish and eggs which may contain harmful bacteria, may cause serious illness or death.*

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**MUENSTER TARTIFLETTE** **G** **\$9**

*Sautéed Bacon, Onion, Thyme, and Potatoes folded into Crème Fraiche and Muenster Cheese. Baked Golden Brown*

**CUBAN QUESADILLA** **\$10**

*Flour Tortilla, Mojo Marinated Pork Shoulder, Swiss Cheese, Onions, and Pickles. Drizzled with Cilantro Sour Cream, and Chipotle Mayo*

**SALMON CROQUETTES** **\$10**

*Pan seared with Bell Peppers and Onions, served with a Pickled Cucumber Slaw and garnished with a Wasabi Aioli*

**FIRECRACKER SHRIMP SPRING ROLL** **\$11**

*Flash Fried Basil Wrapped Shrimp with a Spicy Chile Glaze and Edamame Cucumber Salad with Crispy Wontons*

**FLASH FRIED CALAMARI\*** **\$9**

*Cornmeal Dusted and Flash Fried Calamari over Garlic Butter Sautéed Jalapenos, Onions, Red Peppers and Sweet Banana Peppers. Served with a side of Creole Dipping Sauce*

**GUINNESS FISH & CHIPS** **\$11**

*Atlantic Cod in a Guinness Batter, and Homemade Frites. Served with a Traditional Tartar Sauce*

**FRIED CHICKEN & CHORIZO GRAVY** \* **\$11**

*Chicken Breast marinated in buttermilk with spicy Howler Monkey Hot Sauce, served over an Apple Bacon Sage stuffing, topped with a Chorizo Gravy*

**MUSSELS FRA DIOVOLO** \* **G** **\$11**

*Seasonal Mussels steamed with White Wine, simmered with a Grilled Tomato Sauce, and finished with Herb Compound Butter and Toasted Baguettes*

**CHORIZO SLIDERS\*** **\$11**

*House Made Chorizo Sausage and Beef Slider, Goat Cheese, Roma Tomato, Caramelized Onion jam and Chipotle Aioli. Served with a Pickle Spear*

**CHICKEN CHEESESTEAK EGGROLLS** **\$9**

*Grilled Chicken with Sautéed Peppers, Onions and White American Cheese rolled in an Eggroll Wrapper and deep fried. Served with a side of Horseradish Aioli*

**CRAWFISH MAC & CHEESE** **\$12**

*Creole Style Cheddar Sauce with Peppers, Onions and Crawfish. Topped with an Asiago Gratin*

**LOW COUNTRY SHRIMP & GRITS** **G** **\$11**

*Spicy Shrimp sautéed with Scallions in Garlic Butter, served over Stone Ground Smoked Gouda Grits with a Tomato Gastrique*

**BLACKENED SALMON\*** **G** **\$12**

*Grilled with House Blackening Seasoning, served over Broccoli Florets and garnished with a Tarragon Mustard Sauce*

**HONEY BOURBON PORK TENDERLOIN\*** **G** **\$12**

*Grilled Honey Bourbon Marinated Pork served with a Smashed Loaded Potato Salad and Spicy Tomato Jam*

**JAZZ'D LASAGNA** **\$10**

*Fresh Pasta, Mozzarella, Spinach, Mushrooms and Goat Cheese, finished with Old World Bolognese and Provolone Cheese. Cooked and served in Earthenware Terra Cotta.*

**LOIN BACK BBQ RIBS** **G** **\$12**

*Oven roasted Loin Back Ribs grilled and glazed with a smoky BBQ Sauce on top of smashed Loaded Potato salad*

**MEDITERRANEAN LAMB CHOPS WITH GARLIC & ROSEMARY\*** **\$15**

*Three Grilled marinated Lollypop Chops, served over Herb Butter Whipped Potatoes and finished with a Rosemary Jus*

**MARTINI MARINATED TENDERLOIN TIPS\*** **\$14**

*Vodka Marinated Tips, finished with an Olive and Bleu cheese Brulee. Served with toasted baguettes*

**STEAK DIANE\*** **\$15**

*Pan Seared Petite Filet served over Herb Butter Whipped Potatoes and finished with a Crimini Diane Sauce*

**TAPAS FOR TWO** **\$65**

*Your Choice of Soup or Jazz'd Salad, Four Tapas and Two Desserts from our Chef's Selection of Sweets.*

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