

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** \$11

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.

MUENSTER TARTIFLETTE  **\$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 *  **\$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  **\$11**

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

BLACKENED SALMON*  **\$12**

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

HONEY BOURBON PORK TENDERLOIN*  **\$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  **\$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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