



AN AMERICANIZED VERSION OF A
CENTURIES OLD SPANISH TRADITION. WE
ARE CURRENTLY OFFERING A CONDENSED
VERSION OF OUR MENU.

MENU

ASIAGO BREAD & OIL - 8

Asiago Cheese Bread with Garlic Infused Olive Oil and Fresh Herbs (V)

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FIVE ONION SOUP - 8

Spanish Onions, Red Onions, Shallots, Leeks, Scallions, Fresh Thyme, and Provolone, over Garlic Croutons (G)

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CRAB STEW - 8

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

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ROASTED TOMATO & DILL BISQUE - 7

Garlic, Fresh Herbs, and cream with a hint of Jalapeno

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JAZZ'D SPRING MIX SALAD - 7

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

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PESTO CHOPPED SALAD - 9

Chopped Romaine with Mushrooms, Artichoke Hearts, Provolone, Banana Peppers and Bacon, tossed in a Pesto Ranch (V)

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JAZZ'D CAESAR SALAD - 7

Chopped Romaine, Chef's Caesar Dressing, Garlic Croutons, and Shaved Parmesan Cheese

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OLIVES & FETA - 7

Kalamata, Green & Black Olives, Feta Cheese marinated in Olive Oil, Lemon, Chili flakes & Thyme (V, G)

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FIRE ROASTED TOMATO BRUSCHETTA - 9

Garlic Crostini's, Roma Tomatoes, Basil, Feta, Red Onions drizzled with Garlic Olive Oil and Balsamic Reduction (V)

ROASTED GARLIC HUMMUS - 9

Roasted Garlic pureed with Chickpeas, Tahini, Lemon Juice, and Olive Oil. Served with Baked Pita Chips and seasonal Veggies (V, G)

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BLACKENED SEARED TUNA TACOS* - 10

Sesame Avocado Guacamole, Wasabi Aioli & Soy Reduction topped with Micro Greens

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FISH & CHIPS - 12

Atlantic Cod in an Ale Batter, with homemade Frites. Served with a traditional Tartar Sauce

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PORTOBELLO ROCKEFELLER - 12

A Classic spin on Oyster Rockefeller... Roasted Portobello, Spinach, Bacon and Bechamel baked golden brown

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FRIED GREEN TOMATO - 11

Panko crusted sliced Green Tomato, served over Arugula, shingled with Pimento Cheese and a Red Pepper Jelly (V)

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TRUFFLE FRITES - 9

Hand Cut Fries tossed in Black Truffle Salt and served with a side of Gorgonzola Horseradish Sauce (V, G)

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HOT SPINACH DIP - 9

Baby Spinach, Artichoke Hearts, Parmesan and Cream Cheese. Served with fried pita wedges (V)

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CHÈVRE CREOLE TOMATO DIP - 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 (V)

MENU

BAKED CHEESE TERRA COTTA PLATE - 14

Chef's Selection of Cheeses Baked to Melting in Earthenware Terra Cottas, with Roasted Garlic, Fresh Fruit, and Toasted Baguettes **(V, G)**

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THAI CHICKEN LETTUCE WRAP - 10

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

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BUFFALO CHICKEN FLATBREAD - 12

Naan bread, grilled Chicken tossed In Sweet 'N Spicy Wing sauce, with Banana Peppers, Red Onions and Bleu Cheese crumbles. Drizzled with Zoni Sauce

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POUTINE* - 10

Hand cut fries, Apple Smoked Bacon gravy and Cheddar Cheese Curds

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CHORIZO SLIDERS* - 12

House made Chorizo & Beef Sliders with Goat Cheese, Roma Tomato, Caramelized Onions, Southwest Style Ranch and a side of Pica de Gallo. Topped with a Pickle

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CRAWFISH MAC & CHEESE - 12

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

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SWEET 'N SPICY ZONI WINGS* - 12

A perfect blend of Sweet 'N Hot. Honey, Brown Sugar, and Sriracha. Served with House Bleu Cheese and Celery Sticks **(G)**

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HONEY LIME SHRIMP - 12

Six Cornmeal dusted fried Shrimp, tossed in a spicy Honey-lime Aioli

LOW COUNTRY SHRIMP & GRITS * - 12

Local Shrimp sautéed in a Tasso Gravy, smoked Pork, Coffee, Ham Broth and Thyme. Served over Cheesy Grits

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BLACKENED SALMON* - 12

Grilled with House Blackening Seasoning, served over Broccoli Florets and garnished with Tarragon Mustard **(G)**

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GLAZED CALAMARI* - 9

Cornmeal Dusted, Flash Fried with Andouille Sausage, Pepperoncini and Banana Peppers tossed with a Spicy BBQ glaze

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BBQ ST. LOUIS RIBS* - 13

Glazed with a Spicy Smoky BBQ sauce, served over roasted fingerling Potatoes

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MARTINI MARINATED TENDERLOIN TIPS* - 14

Vodka marinated tips finished with an olive and Bleu cheese Brulee served with toasted baguettes

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STEAK & FRITES* - 15

Grilled tender Filet of Beef, served with roasted fingerling Potatoes and finished with a drizzle of Cabernet Demi Jus

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LAMB CHOPS WITH GARLIC AND ROSEMARY* - 15

Three Grilled marinated Lollypop Chops, served over roasted fingerling Potatoes and finished with a Rosemary Jus

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TAPAS FOR TWO - 70

Your choice of soup or a Jazz'd salad, four Tapas and two desserts from our Chef's selection of sweets. Soft drink or coffee included

**(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*