

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 Ⓥ \$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 Provolone Cheese, over fresh Garlic Croutons

SHE CRAB STEW \$8

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

BLACK BEAN SOUP ⓐ Ⓥ \$6

Garnished with Olive Oil, Red Wine Vinegar, and chopped Red Onion

JAZZ'D SPRING MIX SALAD ⓐ Ⓥ \$7

Tossed with Honey-Balsamic Vinaigrette and garnished with candied Walnuts, Feta Cheese, Cherry Tomatoes, and Balsamic Glaze

BLEU CHEESE WEDGE SALAD ⓐ \$9

Iceberg Lettuce, 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, Chef's Caesar Dressing, Garlic Croutons, and grated Parmesan Cheese

OLIVES & FETA ⓐ Ⓥ \$7

Kalamata, Green & Black Olives with Feta Cheese marinated in Olive Oil, Lemon, Chili flakes and Thyme

HAND CUT TRUFFLE FRITES Ⓥ \$8

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

BRUSCHETTA Ⓥ \$9

Roma Tomatoes, Basil, Feta Cheese and Onions served on Crostini, drizzled with Garlic Olive Oil and Balsamic Glaze

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 Ⓥ \$8

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

HOT SPINACH DIP Ⓥ \$9

Baby Spinach and Artichoke Hearts simmered in a Parmesan Cream Cheese Sauce. Served with crispy Pita Wedges

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

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

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

ARTISAN MUSHROOM FLATBREAD Ⓥ \$11

Feta and Fontina Cheese, Portobello, Beech and Shitake Mushrooms, with roasted Cherry Tomato. Topped with an Arugula Pesto, garnished with fresh Arugula

CHEF'S TACOS \$12

Chef's Selection, ask your Server about the Taco of the Day

ⓐ = GLUTEN-FREE VERSION AVAILABLE, ASK YOUR SERVER Ⓥ = 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.*

LAMB GYROS \$13

Caramelized Onion Naan Bread folded with sliced Lamb, Tzatziki sauce, Lettuce, Tomato, and Red Onion

POTATO LEEK FRITTATA WITH MANGO FIG CHUTNEY* G \$10

Potato, Leek, and Egg Omelet, topped with Provolone Cheese and broiled golden brown. Served with Mango Fig Chutney, Cream Cheese, and toasted Baguettes

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 Chili 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

FISH & CHIPS \$11

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

SWEET 'N SPICY ZONI WINGS* G \$12

Perfect blend of Sweet 'N Hot. Honey, Brown Sugar, and Sriracha. Served with house Bleu Cheese and Celery Sticks

CURRIED MUSSELS* G \$12

Prince Edward Island Mussels simmered in a creamy Curry Broth with Red Bliss Potatoes, Roasted Carrots, and English Peas. Served with grilled Baguettes

BBLT SLIDERS* \$12

Thick cut braised Apple Wood Smoked Slab Bacon, with Arugula, roasted Tomato Chutney, and Dukes Mayo

CHICKEN N' WAFFLES* \$11

Crispy Waffle Biscuit and Buttermilk fried Chicken. Topped with Arugula, pickled Onion, and a Brown Sugar Serrano Chili Syrup

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

ST. LOUIS BBQ RIBS G \$12

Oven roasted Ribs grilled and glazed with a smoky BBQ Sauce on top of smashed loaded Potato Salad

LAMB N' RED BLISS POTATOES* G \$15

Three Grilled marinated Lollypop Chops, served over crushed fried Red Bliss Potatoes, topped with Chimichurri and garnished with chopped Scallions

MARTINI MARINATED TENDERLOIN TIPS* \$14

Vodka Marinated Tips, finished with an Olive and Bleu Cheese Brulee. Served with toasted Baguettes

STEAK & FRITES* \$15

Pan Seared Wagyu Striploin, served over Herb Potato Wedges and topped with Chimichurri

TAPAS FOR TWO \$65

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

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