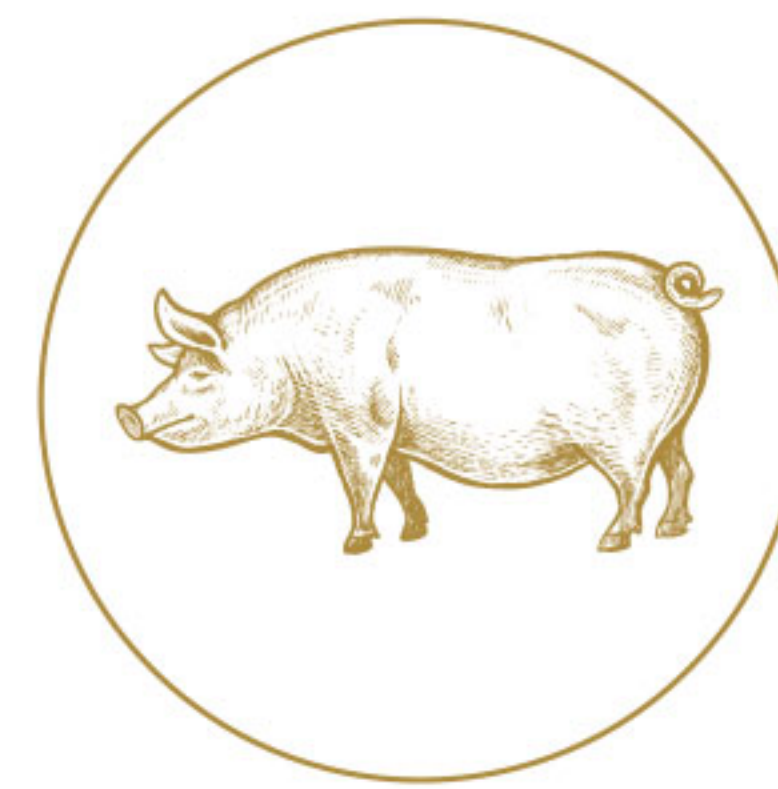
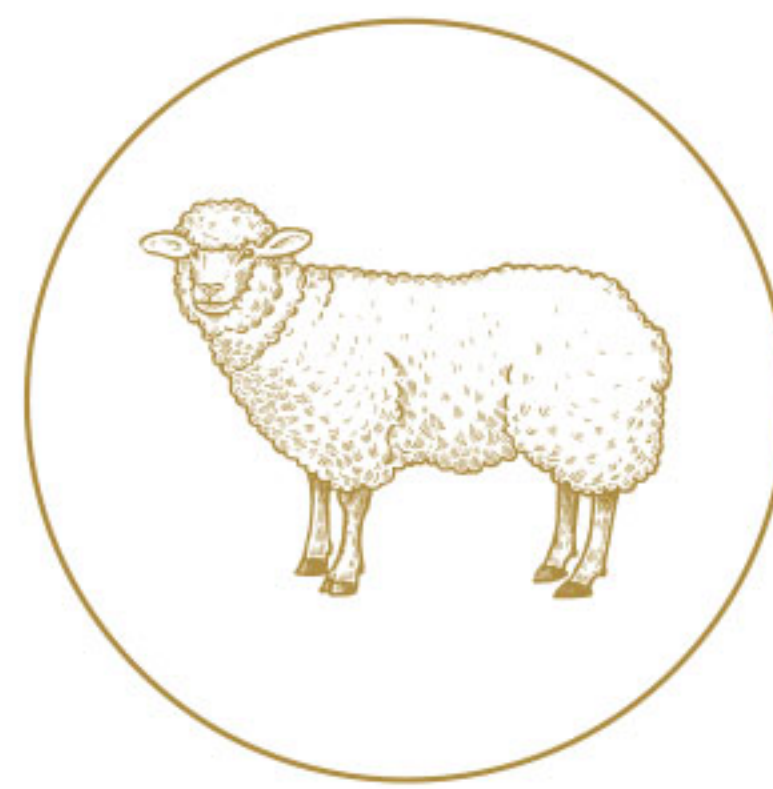


jazz'd

TAPAS BAR



SAVANNAH'S BEST IN FOOD, DRINK & ENTERTAINMENT.

AN AMERICANIZED VERSION OF A CENTURY'S OLD SPANISH TRADITION. JAZZ'D OFFERS AN ECLECTIC SELECTION OF OVER 30 TAPAS, SLIGHTLY LARGER THAN APPETIZERS, WITH THE INTENT OF ORDERING MULTIPLE ITEMS AND SHARING.



SOUP

FIVE ONION SOUP 13

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

CRAB STEW 15

A Hearty Cream Based Stew made with Blue Crab Meat. A Savannah Favorite!

SOUP OF THE DAY Market Price

Ask your Server about Chef's selection

SALAD

SPRING MIX SALAD 13

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

BLEU CHEESE WEDGE SALAD 15

Half Heart of Romaine, Gorgonzola Cheese, Bacon, & Grape Tomatoes, dressed with a Buttermilk Bleu Cheese & garnished with Shaved Red Onions (V) (G)

CAESAR SALAD 15

Chopped Romaine, Chef's Caesar Dressing, Garlic Croutons & Shaved Parmesan Cheese (G)

TAPAS

ASIAGO BREAD & OIL 13

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

LOW COUNTRY FRIED SHRIMP TACO 15

Flour Tortilla, Cabbage Slaw, Pico De Gallo, Fresh Avocado Slice, Topped With Jalapeno Crema

TRADITIONAL GARLIC HUMMUS 15

Topped with Red Onion, Cucumber, Grape Tomatoes, Olives & Feta Cheese. Served with Baked Pita (V) (G)

CAPRESE FLATBREAD 15

Roasted Roma Tomatoes & Fresh Mozzarella baked on Grilled Naan Bread, Finished with a Basil Pesto (V)

THAI CHICKEN LETTUCE WRAP 15

Chilled Thai Chicken Salad, Served in Bibb Lettuce Cups, Drizzled with a Sambal Sesame Vinaigrette & a Soy Sauce Reduction. Topped with Crispy Wontons (G)

(V) VEGETARIAN DISH.

(G) GLUTEN-FREE VERSION

AVAILABLE, ASK YOUR SERVER.

HOUSE POLICY: ONE TAPA PER GUEST IS REQUIRED FOR ALL SEATED DINING.

*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.

52 BARNARD ST • SAVANNAH, GA 31401 • (912) 236-7777

JAZZDTAPASBAR.COM

TAPAS

CHÈVRE CREOLE TOMATO DIP 15

Creole Tomato Sauce made with Fresh Tomatoes, Holy Trinity, Garlic, Tabasco Sauce, & Fresh Herbs Floated with Goat Cheese and Lightly Browned. Served with Toasted Baguettes (V) (G)

BAKED CHEESE TERRA COTTA PLATE 21

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

CITRUS SHRIMP CEVICHE 17

Lime & Cilantro marinated Shrimp with Red Onions, Red Peppers, Grape Tomatoes, and Roasted Poblano Peppers. Served with Chili Dusted Corn Chips (G)

PRINCE EDWARD ISLAND MUSSELS 23

Sauteed & Simmered in a Spicy Tomato, White Wine, and Saffron Broth. Topped with a Broccolini & Asiago Pesto Served with Toasted Baguettes (G)

SWEET 'N SPICY ZONI WINGS 15

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

TRUFFLE FRITES 13

Hand Cut Fries tossed in Black Truffle Salt & Served with a side of Gorgonzola Horseradish Sauce (V) (G)

FRIED GREEN TOMATOES 13

Cornmeal dusted, deep fried, & served with a spicy remoulade (V)

FISH & CHIPS 17

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

HOT SPINACH DIP 15

Baby Spinach, Artichoke Hearts, Parmesan & Cream Cheese. Served with Fried Pita Wedges (V) (G)

POUTINE 15

Hand Cut Fries, Applewood Smoked Bacon Gravy, & Cheddar Cheese Curds Topped with Scallions

FLASH FRIED CALAMARI 17

Tossed in White Wine Butter with Pepperoncini, Garlic, Sliced Red Pepper, Shallots, and Herbs. Lightly coated in seasoned breading and Served with our Creole Tomato Dipping Sauce.

FIRE ROASTED TOMATO BRUSCHETTA 13

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

FIRECRACKER SHRIMP SPRING ROLLS 17

Flash Fried Basil wrapped Shrimp, with a Spicy Chili Glaze and Edamame, Cucumber Salad with Crispy Rice Noodles

LOW COUNTRY SHRIMP & GRITS 19

Local Shrimp Sautéed in a Tasso Gravy, Smoked Pork, Coffee, Ham Broth & Thyme. Served over Cheesy Grits (G)

TRUFFLE MAC & CHEESE 19

Creamy Three-Cheese Mac with Applewood Smoked Bacon, Infused with Black Truffle. (V)

BBQ ST. LOUIS RIBS 23

Glazed with a Spicy Smoky BBQ Sauce & Served over a Crispy Rosemary Garlic New Red Potato (G)

BLACKENED SALMON 21

Grilled with House Blackening Seasoning, Served over Broccolini & Garnished with Tarragon Mustard (G)

MARTINI MARINATED TENDERLOIN TIPS 23

Vodka Marinated Tips with Green Olives & Finished with a Bleu Cheese Brulee. Served with Toasted Baguette

FILET MEDALLION RISOTTO 29

Tender Grilled Beef Tenderloin served over Roasted Mushroom Risotto with a toasted Garlic and Truffle Infused Demi-Glaze (G)

LAMB CHOPS WITH

GARLIC AND ROSEMARY 29

Three Grilled Marinated Lollipop Chops, Served with a crispy Rosemary Garlic New Red Potato & Finished with a Rosemary Cabernet Demi-Glaze (G)

HOUSE POLICY: ONE TAPA PER GUEST IS REQUIRED FOR ALL SEATED DINING.

A 20 % GRATUITY WILL BE ADDED FOR PARTIES OF 5 OR MORE.

TAPAS FOR TWO/130

Your choice of Soup or a Jazz'd Salad, Four Tapas and Two Desserts from our Chef selection of Sweets. Soft Drink or Coffee Included

(V) VEGETARIAN DISH.

(G) GLUTEN-FREE VERSION

AVAILABLE, ASK YOUR SERVER.