

# 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** \$8

*Spanish Onions, Red Onions, Shallots, Leeks, Scallions, fresh Thyme, and Gruyere Cheese, over fresh Garlic Croutons*

**CRAB STEW** \$8

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

**ROASTED TOMATO BISQUE** Ⓞ ♡ \$7

*Garlic, fresh Herbs and cream*

**AUTUMN SALAD** Ⓞ ♡ \$9

*Arcadian baby greens, candied Walnuts, Blue Cheese crumbles, shaved Red Onions and Apple Slices with a Cider Vinaigrette and Reduction*

**BLEU CHEESE WEDGE SALAD** Ⓞ \$9

*Roma Crunch 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

*Chef's daily inspiration*

**BLACKENED SEARED TUNA TACOS\*** \$10

*Sesame Avocado Guacamole, Wasabi Aioli & Micro Greens*

**ROASTED GARLIC HUMMUS** ♡ \$9

*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, Artichoke Hearts, Parmesan and Cream Cheese. Served fried pita wedges*

**CHÈVRE CREOLE TOMATO DIP** ♡ \$9

*Creole Tomato Sauce made with Tomatoes, Holy Trinity, Garlic, roasted Jalapenos 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** \$10

*Chilled Thai Chicken Salad served in Roma Crunch 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*

**CHICKEN TINGA TAQUITOS** \$12

*Taquito roll-ups, shredded roasted Chicken Thigh, tomato Chipotle. Served over Salsa Verde, topped with Mexican Slaw and Casa Queso Fresco*

Ⓞ = 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.*

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**LAMB GYROS \$13**

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

**FRIED GREEN TOMATO\* ♻️ \$11**

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

**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

**GLAZED CALAMARI\* \$9**

Cornmeal fried, BBQ glazed, with Andouille Sausage and Pepperoncini

**FISH & CHIPS \$12**

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

**SWEET 'N SPICY ZONI WINGS\* 🍷 \$12**

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

**MUSSELS FRA DIOVOLO\* 🍷 \$13**

Seasonal Mussels steamed in white wine, simmered with a Creole Tomato sauce and finished with Herb compound butter and toasted baguettes

**PORK BELLY BAHN MI SLIDERS\* \$12**

Heritage Pork Belly Confit, Chicken Pate, with an Asian Slaw and Spicy Aioli

**POUTINE\* \$10**

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

**CRAWFISH MAC & CHEESE \$12**

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

**LOW COUNTRY SHRIMP & GRITS \$12**

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

**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

**BBQ ST. LOUIS RIBS 🍷 \$13**

Glazed with a Spicy Smoky BBQ sauce, served over a smashed loaded Potato Salad

**LAMB CHOPS WITH GARLIC AND ROSEMARY\* 🍷 \$15**

Three Grilled marinated Lollypop Chops, served over crushed fried Red Bliss Potatoes, Finished with a Rosemary Lamb Jus

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

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

**STEAK & FRITES\* \$15**

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

**TAPAS FOR TWO \$70**

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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