



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

M E N U

ASIAGO BREAD & OIL - 8

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

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CRAB STEW* - 8

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

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BLUE 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 (G)

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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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ROASTED GARLIC HUMMUS - 9

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

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FISH & CHIPS - 12

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

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 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)

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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)

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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

M E N U

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 (V)

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POUTINE* - 10

Hand cut fries, Apple Smoked Bacon gravy and Cheddar Cheese Curds (V, G)

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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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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)

(G) - GLUTEN-FREE VERSION AVAILABLE, ASK YOUR SERVER. (V) - VEGETARIAN DISH.

GLAZED CALAMARI* - 9

Cornmeal fried, BBQ glazed, with Andouille Sausage and Pepperoncini

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BBQ ST. LOUIS RIBS - 13

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

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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 crushed fried Red Bliss Potatoes, Finished with a Rosemary Lamb 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

**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*