

Nosh the night away

After hours

STARTERS

Meatball | 9

three meatballs, ground turkey & andouille sausage, smoked gouda, blood orange & cranberry compote

Creole Crab Stuffed Deviled Egg | 9

three deviled eggs, creole mayo

Grilled Shrimp Cocktail | 14

roasted tomato dip

Tasso Mac N Cheese | 8

asiago & cheddar cheeses, tasso ham, panko crumb

BOARDS

Taste of Spain | 18

serrano ham, tortilla espanola, manchego cheese, queso cabrales, fig preserve, olive salad

Mezze Trio Platter | 17

white bean hummus, artichoke & kale dip, olive tapenade, pickled vegetables, spicy feta, crusty bread, lavash

Fruit & Fromage | 18

brown sugar crusted brie, whipped gorgonzola, fresh fruit, fig jam, crusty bread, lavash

SALADS

Arugula & Bourbon | 14

baby arugula, roasted carrot, red and yellow beets, golden raisins, toasted pine nuts, cider bourbon vinaigrette

Caesar | 8

romaine, shaved parmesan, fresh croutons, house caesar dressing

ENTREES

served with house side salad, house dijon vinaigrette

Fresh Atlantic Salmon | 24

orzo ratatouille, grilled asparagus

Flat Iron Steak | 24

red & green pebre chileno, caramelized shallot, orzo ratatouille, grilled asparagus

Eggplant 2.0 | 20

grilled eggplant, roasted red & yellow beets, spinach, goat cheese, caramelized onion, asparagus, parmesan cheese, portabella mushroom, red bell pepper sauce, balsamic glaze.

Goat Cheese & Five Pepper Stuffed Chicken Breast | 22

Coleman Farms 10oz airline chicken breast, fresh garlic, peppadew, poblano, jalapeño, red & yellow bell peppers, goat cheese, fresh herbs, roasted corn puree

DESSERT

Carrot Cake by Cake | 8

Lemon Cake | 8

Chocolate Fudge Cake | 8

White Chocolate Blueberry Bread Pudding
by The Jazz Kitchen | 7

Opera Cake by Gallery Pastry Shop | 8

White Chocolate Cheesecake by Gallery Pastry Shop | 8

Madagascar Vanilla Creme Brûlée
by The Jazz Kitchen | 8

***MENU SUBJECT TO CHANGE**

Libations
menu
coming
soon.

Food & Libations
provided by:

JAZZ
KITCHEN