



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.

M E N U

ASIAGO BREAD & OIL - 8

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

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FIVE ONION SOUP - 8

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

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CRAB STEW - 9

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

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ROASTED TOMATO & DILL BISQUE - 7

Garlic, Fresh Herbs, & Cream with a hint of Jalapeno (V)

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JAZZ'D SPRING MIX SALAD - 8

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

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BLEU CHEESE WEDGE SALAD - 10

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

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JAZZ'D CAESAR SALAD - 8

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

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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

Garlic Hummus, Served with Baked Pita Chips & Seasonal Veggies (V, G)

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TUNA TARTARE * - 10

Fresh Tuna tossed in a Tamari Reduction & topped with Pickled Red Onion, & a drizzle of Wasabi. Served with Wonton Chips (G)

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FISH & CHIPS * - 12

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

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OYSTERS ROCKEFELLER * - 16

Oyster on the half shell with a rich butter sauce, Pernod, Spinach, & Asiago. Finished with Crumbled Bacon (G)

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FRIED GREEN TOMATO - 11

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

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TRUFFLE FRITES - 9

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

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HOT SPINACH DIP - 9

Baby Spinach, Artichoke Hearts, Parmesan & Cream Cheese. Served with 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, & Fresh Herbs. Floated with Goat Cheese and Lightly Browned.

Served with Toasted Baguettes (V)

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FIRE ROASTED TOMATO BRUSCHETTA - 9

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

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M E N U

BAKED CHEESE TERRA

COTTA PLATE - 15

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

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THAI CHICKEN

LETTUCE WRAPS - 10

Chilled Thai Chicken Salad, served in Bibb Lettuce cups, drizzled with a Sambal Sesame Vinaigrette & a Soy Sauce Reduction. Topped with crispy Wontons

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CAPRESE FLATBREAD - 12

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

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POUTINE * - 12

Hand cut fries, Applewood Smoked Bacon gravy, & Cheddar Cheese Curds topped with Scallions

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BAO BAO SLIDERS * - 12

Pan seared Mini Shrimp cakes topped with Cucumber Slaw & a Candied Ginger Aioli. Folded in mini-Bao Bao Buns

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TRUFFLE MAC & CHEESE - 13

Creamy Three-Cheese Mac with Applewood Smoked Lardons, infused with Black Truffle

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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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HONEY LIME SHRIMP * - 13

Six Cornmeal dusted fried Shrimp, tossed in a spicy Honey-lime Aioli

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LOW COUNTRY

SHRIMP & GRITS * - 13

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

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BLACKENED SALMON * - 14

Grilled with House Blackening Seasoning, served over Broccoli & garnished with Tarragon Mustard (G)

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FLASH FRIED CALAMARI * - 11

Tossed in White Wine Butter with Peperoncini, Garlic, Sliced Red Pepper, Shallots, & Herbs. Served with Our Creole Tomato Dipping Sauce

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BBQ ST. LOUIS RIBS * - 14

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

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MARTINI MARINATED

TENDERLOIN TIPS * - 16

Vodka Marinated Tips with Green Olives & finished with a Bleu Cheese Brulee. Served with toasted baguettes

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GRILLED FLANK STEAK * - 15

Seasoned in a marinade of Balsamic Vinegar, Garlic, & Olive Oil. Thinly sliced and served with Charred Tomatoes & Broccoli. Topped with Herb Butter (G)

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LAMB CHOPS WITH

GARLIC & ROSEMARY * - 16

Three Grilled marinated Lollipop Chops, served with a crispy Rosemary Garlic New Red Potato & finished with a Rosemary Cabernet Demi-Glace

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TAPAS FOR TWO - 80

Your choice of two Jazz'd Soups or Salads, four Tapas, & two Desserts from our Chef's selection of sweets.

Soft drink or Coffee included

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