

APPETIZERS

Apple Salad 10
Artisan lettuce, crisp apples, toasted pecans, goat cheese, maple vinaigrette with grilled sourdough croutons.
**Add grilled chicken 6*

Fried Calamari 12
Lightly breaded calamari, pickled long hots, shaved red onions, garlic aioli

Black Mission Figs 12
Danish blue cheese & roasted peans, wrapped in prosciutto, with balsamic glaze & baby arugula

Truffle Mac & Cheese 12
Topped with provolone & sage bread crumbs

Lamb Meatballs 12
Lamb sauce & tzatziki

SANDWICHES – served with fries or salad

Dizzy Burger 20
Char grilled beef, caramelized Madeira onions, sharp cheddar, hickory smoked bacon, lettuce, tomato on a toasted sweet potato bun

Ella Fitzgerald 18
Char grilled chicken breast, smoked mozzarella, red onion marmalade, beef steak tomato on a toasted sweet potato bun

John Coltrane 18
Fried flounder filet with our own tartar sauce, lettuce & tomato on toasted sweet potato bun

Grilled Sourdough BLT with Garlic Aioli 16
Jersey tomatoes, crisp lettuce and maple black pepper bacon with garlic aioli

Miles Davis 18
Slow cooked BBQ pulled pork with house made tidewater Cole slaw and frizzled onions on a toasted sweet potato bun

WRAPS – served on a grilled flour tortilla with fries or salad

Grilled Chicken 18
Bacon, lettuce, tomato and garlic aioli

Cheesesteak 20
Shaved ribeye, Cooper sharp, frizzled onions, bordelaise sauce

Cajun Chicken 20
Grilled chicken, andouille sausage, sauteed peppers & onions in our spicy rice and Colby-Jack cheese

PLATES

Veggie Pasta 20
Brown butter corn sauce, Cherry Tomatoes, kale, mushrooms & chickpeas

New Orleans Style Jambalaya 20
Shrimp, chicken, andouille sausage, peppers & onions in our spicy Cajun rice

Pasta Du Jour 20

Fish Du Jour 20

DESSERTS – your choice 12

Peach Ice Cream – house spun with sweet peach compote and an amaretti cookie

Spiced Pumpkin Crème Brulé –

Fresh Figs - balsamic reduction, ricotta cheese with honey & sea salt

Sweet Potato Tart – butter scotch drizzle, Chantilly & spiced wafer crumble

Chocolate Peanut Butter Tart – peanut butter mousse, salted caramel sauce, edible gold leaf

CHRIS’ JAZZ CAFÉ
1421 SANSOM STREET