

JAZZ DINNER MENU

Fall 2023

SANGRIA

Cabernet Sauvignon, brandy, vodka, orange
curaçao, pomegranate juice, sliced apples, oranges \$16

RED WINE

Kiona Vineyards, Cabernet Sauvignon 2018
Red Mountain, Washington State \$17/\$64

Conti Barbolani di Montauto, Chianti Riserva, 2015
Tuscany, Italy \$17/\$64

Château Bel Air Gloria, Haut-Médoc Cru Bourgeois, 2016,
Bordeaux, France \$20/\$76

Daou Vineyards Cabernet Sauvignon, 2021,
Napa Valley, California \$80

Frédéric LePrince, Bourgogne, Hautes-Côtes
de Beaune, 2021, Burgundy, France \$96

Beaucanon Estate Cabernet Franc, 2012,
Napa Valley, California \$112

Chateau German Marbuzet, St. Estephe, 2016,
Bordeaux, France \$125

Clos du Val Napa Valley Estate Cabernet Sauvignon, 2021,
Napa Valley, California \$130

Convento San Francisco, Ribera Del Duero, 2014,
Castilla y León, Spain \$172

Conti Barbolani di Montauto, Brunello di Montalcino,
DOCG, 2017, Tuscany, Italy \$190

Bricco Ambrogio Barolo, 2018, Piedmont, Italy \$220

Frédéric LePrince Gevrey-Chambertin, 2020,
Côte de Nuits, Burgundy, France \$220

Caymus Vineyards Cabernet Sauvignon, 2021,
Napa Valley, California \$280

ROSÉ

Wölffer Estate Rosé 2022, Sagaponack, New York \$17/\$65

WHITE WINE

Château du Bois de la Salle, Mâcon-Chaintré
Chardonnay 2020, Bourgogne, France \$14/\$60

Steve Millet Sauvignon Blanc, Menetou-Salon 2021
Loire Valley, France \$16/\$64

Domaine Chatelain De Oliveira Chablis 1er Cru
Fourchaume, 2022, Burgundy, France \$105

Trefethen Chardonnay 2020
Oak Knolls District, Napa Valley, California \$120

CHAMPAGNE

Bariano Prosecco DOCG, Veneto, Italy \$16/\$60

Champagne Billecart-Salmon Brut Reserve NV, \$79 - 375ml bottle
Champagne, France \$135 - 750ml bottle

Champagne Billecart-Salmon Brut Rosé NV, \$204 - 750ml bottle
Champagne, France

Champagne Billecart-Salmon Nicholas François \$450 - 750ml bottle
Brut 2008, Champagne, France

PETROSSIAN CAVIAR

Royal Baïka Caviar \$15 per bump

Tsar Imperial Osetra (30 grams) \$180
Blinis, Crème Fraîche, Chives

DESSERT WINE

Vidal-Fleury Muscat de Beaumes-de-Venise \$16/\$44 375mL
Rhône, France

BEERS

Stella Artois, Pilsner, Belgium \$8

Blue Point Toasted Lager, Long Island \$8

Goose Island IPA, Chicago \$8

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APPETIZERS

Classic Onion Soup \$19
sweet onions, crouton, truffle, Gruyère cheese (RGF)

Smoked Trout Paté \$16
smoked trout, creme fraiche, horseradish, chives, cornichons, capers,
tomato compote, rainbow trout caviar, baguette (RGF)

Beet Salad \$18
red and golden beets, arugula, radicchio, orange, toasted walnuts,
feta, pomegranate vinaigrette (VG) (RV) (GF) (N)

Roasted Marrow \$18
oven-roasted beef marrow bones, chimichurri, grilled baguette (RGF)

Kale Salad \$17
local curly kale, toasted breadbcumbs, parmesan, pine nuts, olive oil
and lemon (VG) (RV) (RGF)

12-Hour Roast Pork \$17
pork belly, hot honey drizzle, fennel-apple slaw (GF)

Fried Calamari \$16
crispy calamari, spicy marinara, garlic aioli, parsley, lemon

Rosemary Focaccia \$14
house-made focaccia, mixed olive tapenade, thyme, garlic (VG)

Selection of Cheese choose three: **\$22** or five: **\$36**
Champignon Cambozola Black Label, Manchego, Mimolette, Brebrousse,
Bucheron, fig jam, membrillo, baguette (VG) (RGF)

ENTRÉES

Double Cut Pork Chop \$54
20oz. grilled bone-in double cut Berkshire pork chop, whipped celery
root, roasted delicata squash, apple cider-mustard sauce (GF)

Filet of Cod \$36
pan seared Icelandic filet of cod, toasted pearl couscous, sauteed baby
kale and spinach, tomatoes, olives, and capers, fresh herbs (GF)

Buttermilk Fried Chicken \$32
Bell & Evans all-natural chicken, rosemary gravy, chili sauce,
house made buttermilk biscuit, coleslaw, hot honey butter

Truffled Strata \$31
savory bread pudding, leeks, mushrooms, black truffle, and Parmesan,
with a side of sautéed baby kale and spinach (VG)

Faroe Island Salmon \$36
organic filet of salmon, Yukon Gold pomme purée, thyme-roasted
baby carrots, cipollinis, fresh herbs, beurre blanc (GF) (O)

Prime NY Strip Steak \$64
grilled 14oz Creekstone Farms 90-day dry-aged USDA PRIME Black
Angus strip steak, creamed spinach, truffle Parmesan fries (GF)

Provençal Ratatouille \$30
eggplant, zucchini, summer squash, tomatoes, sweet onion, fresh
herbs, Aleppo, chevre, fried polenta wedges (VG) (RV) (GF)

Smoke's 10oz. Cheeseburger \$28
organic Black Angus beef, Eli's brioche bun, house-made pickled red
onions, lettuce, tomato, Cabot cheddar cheese, fries (O) (RGF)

Grilled Tomahawk Ribeye for Two \$158
32oz dry-aged Creekstone Farms 40-day dry-aged USDA PRIME
long-bone ribeye, roasted garlic, choice of two daily sides
(add bone marrow + \$9)

DESSERTS

Fig Shortcake \$12
almond pound cake, caramelized fresh Mission figs, brown butter,
honey and Marsala reduction, lemony ricotta whipped cream (N)

Lemon-Ginger Trifle \$12
Tate's ginger zinger cookie, fresh lemon curd, mascarpone, whipped
cream, candied ginger (GF)

Mocha Pots de Crème \$12
Callebaut dark chocolate, espresso, whipped cream (GF)

DETAILS

(VG) = Vegetarian (O) = Organic Meat (V) = Vegan (RV) = Vegan Option Available
(GF) = Gluten Free (RGF) = Gluten Free Option Available (N) = Contains Nuts

all prices indicated on this menu reflect a 3.89% discount applied when
paying in cash only. 20% gratuity will be added for parties of 6 or more