Dirty Dog Jazz Café



Starters

MAINE LOBSTER FRITTERS Jicama slaw, coconut habanero sauce	15	SMOKED SALMON TERRINE Horseradish crème fraiche, radish, pickled onions, caper berry,	14
CALAMARI Pan fried, roasted tomato, chorizo	12	salmon roe, water crackers	
sausage, olives, garlic, white wine		PEI MUSSELS	12
ARTISIAN CHEESE Stollen bread, candied walnuts,	15	Creole broth, white wine, andouille sausage, okra, grilled bread	
golden raisin apple chutney		FIELD GREENS	8
KOREAN BEEF RIB 36 hour braise, hoisin sauce, kimchi	14	Tomato, bleu cheese, red onion, sherry vinaigrette	
VEGTABLE COMPOSITION Chilled baby carrots, white and green asparagus, roasted cauliflower, beet	12	CURRY SQUASH Toasted spiced pepitas	5
greens, radish, chevre cheese, saba		SMOKED TOMATO SOUP	5
DUCK FAT FRIES Classically done in duck fat	8	Brie toast, basil oil	

Main Plates

FILET MIGNON Black angus, lobster miso butter, long beans, maitake mushrooms, pickled cabbage, black rice	41	FAROE ISLAND SALMON PEI Mussel, toasted farro, caper berries, pickled fennel, shrimp brodo	29
FORK AND KNIFE BURGER Select house grind, garlic toast, spinach, mushroom, fried egg, foie gras, béarnaise sauce	25	CHICKEN BREAST Andouille, white bean stew, okra, celery, roasted peppers	26
SCALLOPS Popcorn puree, braised oxtail in reduction, candy striped beets, saba	29	LAMB RAGOUT Pappardelle pasta, braised lamb shoulder, caramelized fennel, oven roasted tomatoes, olives, Romano cheese	25
PAELLA Shrimp, chorizo sausage, mussels, squid seafood broth, saffron	28	CHICKEN AND WAFFLES Chicken thighs, organic blue corn waffle, maple mustard sauce	20
VEGETABLE CASSOULET Legumes, root vegetables, roasted onions, savory black garlic streusel	19	INDIAN BROOK TROUT Pan fried, brown butter, shoestring potatoes with garlic and fried herbs, lemon garlic aioli	26

Additions

Blue Corn Waffle 8 French Fries 5 Sweet Potato Hash 8 White Truffle Potatoes 7 Vegetable du Jour 6 Fried Onions 8

20% Fratuity will be added to parties of 6 or more

"Ask your server about items that can be cooked to order. Consuming raw or undercooked eggs, seafood, meat or poultry may increase your risk of food borne illness."

Dining Room Manager: Willie Jones Executive Chef: André Neimanis Chef de Cuisine: Eli J. Fox