Dirty Dog Jazz Café



Starters

CALAMARI Pan fried, roasted tomato, chorizo sausage, olives, garlic, white wine	12	DUCK FAT POACHED SALMON Chipotle seasoned, preserved lemon, fennel, tomato	14
ARTISIAN CHEESE Stollen bread, candied walnuts, golden raisin apple chutney	15	PEI MUSSELS Lemon grass miso broth, longanisa sausage, Fresno peppers, grilled bread	12
HOUSE PICKLES AND PEPPERS Chef selection of pickled vegetables	6	FIELD GREENS Tomato, bleu cheese,	8
VEGETABLE COMPOSITION Chilled baby carrots, white and green	12	red onion, sherry vinaigrette	
asparagus, roasted cauliflower, beet greens, radish, chevre cheese, saba		BEAN AND KALE SOUP	5
POMMES FRITES Classically done in duck fat	8	SMOKED TOMATO SOUP Brie toast, basil oil	5
KOREAN BEEF RIB 36 hour braise, hoisin sauce, kimchi	14		

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
CREEKSTONE FARMS PORK Porterhouse cut, fennel, Bentons bacon, pickled mustard seeds, apple cider brown butter	28	LAMB RAGOUT Pappardelle pasta, braised lamb shoulder, caramelized fennel, oven roasted tomatoes, olives, Romano cheese	25
FORK AND KNIFE BURGER Select house grind, garlic toast, mushroom duxelle, poached egg, foie gras, béarnaise sauce	26	CHICKEN AND WAFFLES Chicken thighs, organic blue corn waffle, maple mustard sauce	20
SCALLOPS Popcorn puree, braised oxtail in reduction, candy striped beets, saba	29	INDIAN BROOK TROUT Pan fried, brown butter, shoestring potatoes with garlic and fried herbs, lemon garlic aioli	26
PAELLA Shrimp, chorizo sausage, mussels, squid seafood broth, saffron	28	VEGETABLE CASSOULET Legumes, root vegetables, roasted onions, savory black garlic streusel	19

Additions

Blue Corn Waffle 8 White Truffle Potatoes 7 Vegetable du Jour 6

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