Dirty Dog Jazz Café

Starters

BARBECUED SLAB BACON	10		**SWEET AND SOUR SHRIMP**	9
House cured, hoison glazed, pickled daikon salad, sesame vinaigrette potato salad			Tempura shrimp, shiitake mushroom, carrot, peas, rice dumplings, hot and sour broth	
MAINE LOBSTER FRITTERS	15		**FIELD GREENS**	8
Jicama slaw, coconut habanero sauce			Tomato, bleu cheese, red onion, sherry vinaigrette	
DUCK FAT FRIES	8			
Classically done in duck fat			**CHARRED ROMAINE**	9
			Julienned apple, jicama, strawberry balsamic reduction, grilled banana bread, brie cheese, poppy seed vinaigrette	
ARTISIAN CHEESE	15			
Stollen bread, candied walnuts, golden raisin apple chutney				
SALT COD FRITTER	10		**SMOKED TOMATO SOUP**	5
Roasted tomato amogio sauce				
			SEASONAL SOUP	
SALMON RILLETTE	12		Ask your server for details.	
Crostini, fennel, dill, capers, pickled red onions				

Main Plates

PORK TENDERLOIN	24		**CULVER FARMS DUCK**	35
Snow peas, turnip, minted fava beans, mushrooms, crème fraiche, pea tendrils			Breast, confit of leg, beluga, lentils, English peas, tomato, natural sauce	
FILET MIGNON	39		**FAROE ISLAND SALMON**	28
Creekstone Farms all natural black angus, local corn polenta, Salemville bleu, baby kale, trumpet royale, Cabernet jus			Coconut milk poached, white yam puree, chimichurri, fried yucca	
			VEGETARIAN	17
FORK AND KNIFE BURGER	25		Quinoa, ratatouille, toasted pine nuts, tomato sauce, arugula, balsamic glace	
Select house grind, garlic toast, spinach, mushroom, fried egg, foie gras, béarnaise sauce				
			CHICKEN BREAST	26
			Andouille, white bean stew, okra, celery, roasted peppers	
CHICKEN AND WAFFLES	20			
Chicken thighs, organic blue corn waffle, maple mustard sauce			**SHRIMP LINGUINE**	27
			White wine seafood reduction, lemon, spinach, cream	

Additions

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

20% Gratuity will be added to the final bill

" 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