

Dirty Dog Jazz Café



DISCLAIMER The menu is subject to change

Starters

GRILLED ENDIVE Herb crème fraiche, blue vein cheese, house smoked Canadian bacon, aged sherry vinegar	10	CALAMARI Pan fried, roasted tomato, chorizo sausage, olives, garlic, white wine	12
FIELD GREENS Tomato, bleu cheese, red onion, sherry vinaigrette	8	ARTISIAN CHEESE Stollen bread, candied walnuts, golden raisin apple chutney	15
SMOKED TOMATO SOUP Brie toast, basil oil	5	HOUSE PICKLES AND PEPPERS Chef selection of pickled vegetables	6
SOUP DU JOUR	5		
BEEF BOURGUIGNON Tenderloin, root vegetables, red wine veal stock reduction	13	VEGETABLE COMPOSITION Chilled baby carrots, white and green asparagus, roasted cauliflower, beet greens, radish, chevre cheese, saba	12
CRAB & SALT COD CAKES Preserved lemon, lobster butter, chorizo vinaigrette	13	POMMES FRITES Classically done in duck fat	8
BLEU CHEESE BRUSCHETTA Grilled baguette, Salemville bleu, chives, tomato jam	8	KOREAN BEEF RIB 36 hour braise, hoisin sauce, kimchi	14

Main Plates

FILET MIGNON Black angus, lobster miso butter, long beans, maitake mushrooms, black rice	41	FAROE ISLAND SALMON Toasted farro, caper berries, pickled fennel, shrimp brodo	29
FORK AND KNIFE BURGER Select house grind, garlic toast, mushroom duxelle, poached egg,	26	PASTA Fettuccini, chanterelle mushrooms, peas, beets, Swiss chard, saffron nage	25
foie gras, béarnaise sauce SCALLOPS Spelt risotto, foie gras liver mousse, pea emulsion, candy striped beets, radish PORK SHANK Fennel, olives, preserved lemons, polenta, natural sauce	29	CHICKEN AND WAFFLES Chicken thighs, organic blue corn waffle, maple mustard sauce	20
	28	VEGETABLE CASSOULET Legumes, root vegetables, roasted onions, savory black garlic streusel	19
		STEAK AND FRITES 14 ounce dry aged ribeye, gorgonzola butter, pommes frites	43

Additions

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

20% Gratuity will be added to your 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."

Executive Chef: André Neimanis