

Jazz'd Tapas Bar

52 Barnard St 31401-2535 · +19122367777 · Updated: Jan 14, 2026

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MAIN 33

Asiago Bread & Oil	\$8.00
Asiago Cheese Bread with Garlic Infused Olive Oil and Fresh Herbs	
Five Onion Soup	\$8.00
Spanish Onions, Red Onions, Shallots, Leeks, Scallions, Fresh Thyme, and Provolone Cheese, over Garlic Croutons	
Crab Stew	\$9.00
A Hearty Cream Base Stew made with Blue Crab Meat. A Savannah favorite	
Roasted Tomato & Dill Bisque	\$7.00
Garlic, fresh Herbs and cream with a hint of Jalapeno	
Jazz'd Spring Mixed Salad	\$8.00
Tossed with Honey-Balsamic vinaigrette and garnished with candied Walnuts, Feta cheese, Cherry Tomatoes, and a Balsamic Reduction	
Jazz'd Caesar Salad	\$8.00
Chopped Romaine, Chef 's Caesar Dressing, Garlic Croutons, and shaved Parmesan Cheese	
Bleu Cheese Wedge Salad	\$10.00
Half Heart of Romaine, Gorgonzola Cheese, Bacon and Grape Tomatoes, dressed with a Buttermilk Bleu Cheese Dressing	
Olives & Feta	\$7.00
Kalamata, Green & Black Olives, Feta Cheese marinated in Olive Oil, Lemon, Chili Flakes & Thyme	
Fire Roasted Tomato Bruschetta	\$9.00
Garlic Crostini, Roma Tomatoes, Basil, Red Onions drizzled with Garlic Olive Oil and a Balsamic Reduction	
Roasted Garlic Hummus	\$9.00
Chick peas, roasted garlic, Tahini, and Lemon juice. Served with Baked Pita Chips and Seasonal Vegetables	
Tuna Tartare*	\$10.00
Fresh Tuna tossed in a Tamari Reduction, with chopped Scallions, Black & White Sesame. Topped with a drizzle of Wasabi Aioli and served with Wonton chips	
Truffle Frites	\$9.00
Hand Cut Fries tossed in Black Truffle Salt and served with a side of Gorgonzola Horseradish Sauce	
Hot Spinach Dip	\$9.00
Baby Spinach, Artichoke Hearts, Parmesan and Cream Cheese. Served fried pita wedges	
Chèvre Creole Tomato Dip	\$9.00
Creole Tomato Sauce made with Tomatoes, Holy Trinity, Garlic, roasted Jalapenos and fresh Herbs floated with Goat Cheese and lightly browned. Served with toasted Baguettes	

Baked Cheese Terra Cotta Plate	\$14.00
Chef 's Selection of Cheeses baked to Melting in Earthenware Terra Cottas, with Roasted Garlic, Fresh Fruit, and Toasted Baguettes	
Thai Chicken Lettuce Wraps*	\$10.00
Chilled Thai Chicken Salad served in Bibb Lettuce cups, drizzled with a Sambal Sesame Vinaigrette and a Soy Sauce Reduction. Topped with Crispy Wontons	
Caprese Flatbread	\$12.00
Sliced Roma Tomatoes and Fresh Mozzarella baked on Grilled Naan Bread. Finished with a Basil Pesto	
Oysters Rockefeller	\$16.00
Oysters on the half shell with a rich butter sauce, Pernod, Spinach and Asiago. Finished with crumbled Bacon	
Fried Green Tomatoes	\$11.00
Panko crusted sliced Green Tomatoes, served over Arugula, with a drizzle of spicy Remoulade	
Honey-Lime Shrimp*	\$13.00
Six Cornmeal dusted fried Shrimp, tossed in a spicy Honey-lime Aioli	
Flash Fried Calamari*	\$11.00
Cornmeal dusted, flash fried with Pepperoncini, Garlic, sliced Red pepper, Shallots and Herbs, tossed in White Wine Butter. Served with Our Creole Tomato Dipping sauce.	
Fish & Chips*	\$12.00
Atlantic Cod in an Ale Batter, with homemade Frites. Served with a traditional Tartar Sauce	
Sweet N Spicy Zoni Wings*	\$12.00
Perfect blend of Sweet N Hot. Honey, Brown Sugar and Srirachi, served with House Bleu Cheese and Celery sticks	
BAO BAO Sliders*	\$12.00
Pan-seared mini Shrimp cakes topped with Cucumber slaw and a Candied Ginger Aioli. Folded in mini-BAO BAO buns	
Poutine*	\$12.00
Hand cut fries, Apple Smoked Bacon gravy and Cheddar Cheese Curds	
Truffle Mac & Cheese	\$13.00
Creamy Three-Cheese Mac with Applewood Smoked Lardons, infused with Black Truffle	
Low Country Shrimp & Grits*	\$13.00
Local Shrimp sautéed in a Tasso Gravy, smoked Pork, Coffee, Ham Broth and Thyme. Served over Cheesy Grits	
Blackened Salmon*	\$14.00
Grilled with House Blackening Seasoning, served over Broccoli and garnished with a Tarragon Mustard Sauce	
BBQ St. Louis Ribs*	\$13.00
Glazed with a Spicy Smoky BBQ sauce, served over crispy Rosemary-Garlic New Red Potato	
Lamb Chops with Garlic & Rosemary*	\$16.00
Three Grilled Lollypop Chops, served over crispy Rosemary-Garlic New Red Potato, and finished with a Rosemary Cabernet Demi-Glace	
Martini Marinated Tenderloin Tips*	\$16.00
Vodka Marinated Tips, finished with an Olive and Bleu cheese Brulee. Served with toasted baguettes	

Grilled Flank Steak*

\$15.00

Seasoned in a marinade of Balsamic Vinegar, Garlic & Olive Oil. Thinly sliced & served with Charred Tomatoes & Broccolini. Topped with Herb-Butter

Tapas For Two

\$80.00

A Four Course Meal. Your Choice of Soup or a Jazz'd salad, Four Tapas and Two Desserts from our Chef 's Selection of Sweets. Soft drink or Coffee included
