

DINNER MENU

APPETIZERS

Classic Onion Soup \$15.95
crouton, black truffle, gruyère cheese

Charcuterie \$18.95
black label Serrano ham, smoked speck, sweet capocollo, pickled vegetables

Classic Shrimp Cocktail \$18.95
poached jumbo shrimp, fresh horseradish smoke's cocktail sauce (GF)

Crispy Calamari \$18.95
parsley, chipotle aioli, arrabbiata sauce

Smoked Salmon Platter \$18.95
Scottish smoked salmon, salmon caviar, red onions, capers, crème fraîche, pumpernickel (RGF)

Cajun Popcorn Shrimp \$18.95
fried Maine rock shrimp, chipotle aioli, arrabbiata sauce

Argulia Salad \$16.95
baby arugula, pomegranate, orange segments, shaved fennel, white balsamic citrus vinaigrette (VG) (GF)

DESSERTS WITH PRIX-FIXE

Macarons & Eclairs \$7.95
ganache, buttercream (N)

DESSERTS A LA CARTE

Chocolate Fudge Peanut Butter Pie \$8.95
peanut butter mascarpone, Valrhona chocolate fudge, Oreo cookie crumbles (N)

New York Cheesecake \$8.95
Nutella chocolate swirl (N)

Crème Brûlée \$8.95
Tahitian vanilla bean custard, cane sugar caramel

executive chef - consultant : Patricia Williams
chef de cuisine : Eddy Grillon
sous chef : Patricio Saavedra

ENTREES

Lobster Bouillabaisse \$32.95
Alaskan cod, sea scallop, little neck clams, black mussels, garlic aioli, crouton

Seared Salmon \$34.95
filet of Atlantic salmon, roasted asparagus, tarragon béarnaise, fingerling potatoes, tomato confit (GF)

Black Truffle Katouville \$32.95
Japanese eggplant, garden zucchini, summer squash, tomatoes, red peppers, butter bean cassoulet, thyme, freshly shaved black truffle (V) (VG) (GF)

Braised Short Ribs \$37.95
balsamic-brown sugar braised short ribs, caramelized cipollini onion, garlic mashed potatoes, collar greens, sautéed baby carrots (O)

New York Strip Steak \$42.95
aged 14oz organic Creeksone Farm black Angus NY strip steak, bone marrow butter, roasted garlic, truffled parmesan fries (GF) (O)

Breaded Crispy Pork Chop \$32.95
pan seared, schnitzel-style center cut pork chop, baby arugula, red flame grapes, shaved apples, lemon, mac 'n cheese (O)

Buttermilk Fried Chicken \$30.95
crispy fried organic Bell & Evans chicken, rosemary gravy, bacon-braised collard greens, hush puppies (O)

Lobster Ravioli \$32.95
hand-rolled lobster and scallop ravioli, tomato vodka sauce, fresh basil

Fish Tacos \$32.95
soft flour tortillas, beer battered cod, cabbage, red onion, avocado, cilantro, salsa verde, tomato salsa, chipotle aioli

All items and prices are subject to change
Kitchen does not split orders or Prix-Fixe.
A la carte prices apply to guests sharing the Prix-Fixe

(V) = Vegetarian, (O) = Organic Meat, (N) = Contains Nuts
(VG) = Vegan, (RVG) = Vegan Option Available
(GF) = Gluten Free, (RGF) = Gluten Free Option Available

BRUNCH

SUNDAY JAZZ BRUNCH

Smoked Salmon Platter \$18.95
Nova Scotia smoked salmon, bagel, cream cheese, red onion, capers, organic baby arugula salad

Chicken & Waffles \$24.95
buttermilk fried chicken, waffles, honey butter (O)

Smoked Salmon Scrambled Eggs \$19.95
Nova Scotia smoked salmon, four eggs, cream cheese, chives, tater tots, organic baby arugula salad

Eggs Benedict \$18.95
poached eggs, english muffin, canadian bacon, hollandaise, tater tots, organic baby arugula salad

3 Egg Garden Omelette \$18.95
zucchini, peppers, fine herbs, red onion, parsley, basil, tater tots, organic baby arugula salad

3 Egg Bacon & Cheddar Omelette \$18.95
applewood smoked bacon, white extra sharp cheddar cheese, diced tomato, tater tots, organic baby green salad

Belgian Waffles \$18.95
applewood smoked bacon, toasted pecans, strawberries, organic crown maple syrup, freshly whipped cream

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filet of Atlantic salmon, roasted asparagus, tarragon béarnaise, fingerling potatoes, tomato confit (GF)

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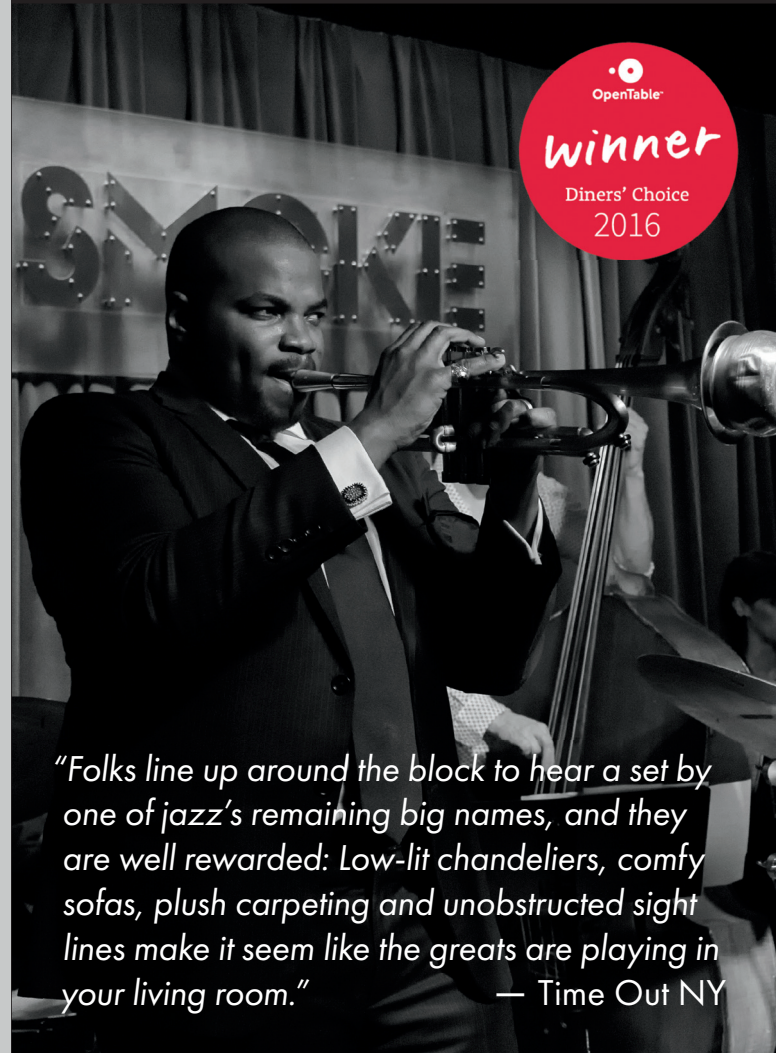
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10oz Bacon Cheeseburger \$29.95
freshly ground organic beef, fried egg, applewood smoked bacon, extra sharp cheddar, brioche bun, dill pickle, lettuce, tomato, french fries

Breaded Crispy Pork Chop \$32.95
pan seared schnitzel-style center cut pork chop, baby arugula, pomegranate, shaved apple, lemon (O)

SMOKIN' JAZZ
SOULFUL AMERICAN CUISINE

SUMMER 2018



"Folks line up around the block to hear a set by one of jazz's remaining big names, and they are well rewarded: Low-lit chandeliers, comfy sofas, plush carpeting and unobstructed sight lines make it seem like the greats are playing in your living room." — Time Out NY

SMOKE
JAZZ & SUPPER CLUB

2751 BROADWAY NEW YORK, NEW YORK 10025
212.864.6662 WWW.SMOKEJAZZ.COM

SMOKE RESIDENCIES



SUNDAYS 11:30am, 1:00pm & 2:30pm
JAZZ BRUNCH: ANNETTE ST. JOHN
The incredible vocalist Annette St. John has subtle shades of Sarah, a hint of Ella, but a style and sparkle that's uniquely her own.



MONDAYS 7:00 & 9:00pm
VINCENT HERRING QUARTET
In the spirit of Bird, Stitt, and Cannonball, Herring leads a stellar quartet in two sets and then the Smoke Jam Session.

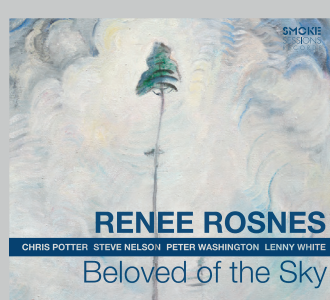
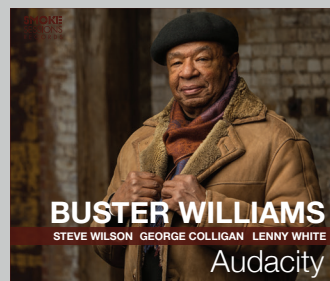


TUESDAYS 7:00, 9:00 & 10:30pm
MIKE LEDONNE GROOVER QUARTET
They've developed an addictive sound that appeals to jazz aficionados as well as recent converts." — Downbeat



WEDNESDAYS 7:00, 9:00 & 10:30pm
LEZLIE HARRISON QUARTET
Harrison's burnished, soulful alto and striking beauty sings a distinctive blend of jazz, classic 70's soul, and original music.

SMOKE SESSIONS RECORDS



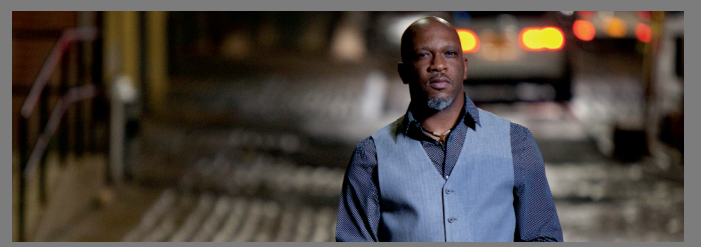
www.SmokeSessionsRecords.com



May 24
MARK SOSKIN TRIO FEAT. AL FOSTER



June 24
ALEXIS COLE



July 27, 28 & 29
ORRIN EVANS QUINTET



May 25, 26 & 27
MILES DAVIS BIRTHDAY CELEBRATION
featuring the Al Foster Quintet



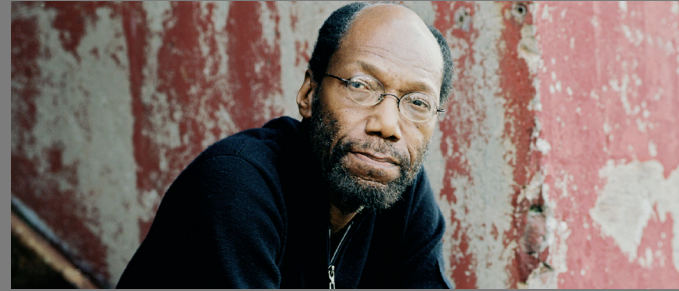
June 28
ULYSSES OWENS & THREE



August 2
JOHN FARNSWORTH QUINTET



May 31
REGGIE QUINERLY QUINTET



June 29, 30 & July 1
CHARLES TOLLIVER & MUSIC, INC.



August 3, 4 & 5
DUANE EUBANKS QNT feat. Robin Eubanks



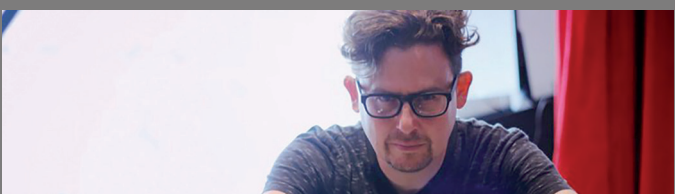
June 1, 2 & 3
RENEE ROSNES QUARTET



July 5
SAMMY FIGUEROA and His Latin Jazz Explosion



August 9
THE GOODS PROJECT



June 7
MISHA PIATIGORSKY QUINTET



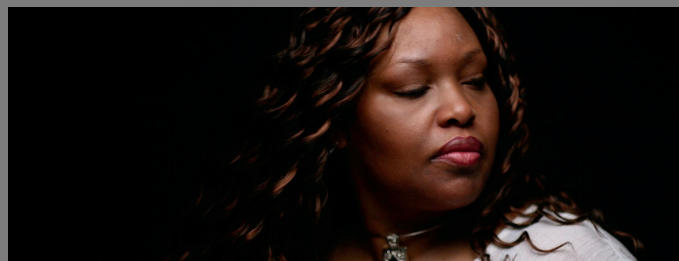
July 6, 7 & 8
WAYNE ESCOFFERY QUARTET



August 10, 11 & 12
A TRIBUTE TO MULGREW MILLER



June 8, 9 & 10
BUSTER WILLIAMS & SOMETHING MORE



July 12
MICHELLE WALKER



August 16
STEVEN KROON SEXTET



June 14
TOOTIE HEATH TRIO feat. Emmet Cohen



July 13, 14 & 15
SONNY FORTUNE QUARTET



August 17, 18 & 19
ERIC ALEXANDER QUARTET



June 15, 16 & 17
PETER BERNSTEIN QUARTET



July 19
FREDDIE BRYANT



August 23
RODNEY GREEN QUARTET



June 21
SPIKE WILNER TRIO



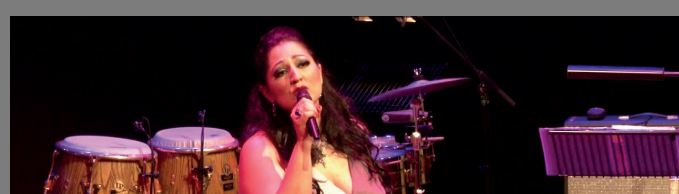
July 20, 21 & 22
ERIC REED QUARTET



August 24, 25 & 26
KARRIN ALLYSON



June 22 & 23 (2 NIGHTS ONLY)
ONE FOR ALL



July 26
ALEMAY FERNANDEZ



August 30, 31, September 1 & 2
CHARLIE PARKER BIRTHDAY CELEBRATION
featuring Gary Bartz & Vincent Herring