



119 West Adams St, Jacksonville, FL 32202
(904) 666 - 7562

Rhythm Section

Shrimp Breezy

A real snappy ensemble of shrimp, crispy wontons, and Asian inspired slaw
14.8

Cajun Shrimp

Tender shrimp sautéed with clarified butter, dark ale and Chef W's Cajun blend served with Italian flatbread
13.9

Crab Cakes 2.5

Fresh crab mixed with onion, herbs and spices and our house remoulade and seasoned seaweed
16.8

Soft Cymbals

Two tacos filled with broiled fish, cabbage mix and mango lime salsa
13.4

The Bridge

Domestic mushrooms stuffed with beef and blue cheese
14.1

French Quarters Sauté

Sweet chicken livers sautéed with onion and mushrooms in a balsamic bourbon cream sauce
14.6



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Harmony

Ebony & Ivory

Black beans cooked onion, garlic, and herbs. Partnered with risotto style rice
13.3

Vegetable Melody

Seasonal vegetables sautéed in an olive oil grapeseed blend accompanied with yellow coconut rice
13.6

Cow Bells

House pickled vegetables and black sesame rice balls
12.1

Down Beat Romaine with Dried Cherries & Roasted Walnuts

Chopped hearts of romaine tossed with roasted walnut, cherries, herbs, and bleu cheese in a sherry Dijon vinaigrette
11.7

Melody

Plantation Chicken Breast

Pan fried Panko crusted chicken breast on a bed of swamp greens with Spanish serrano ham and green chilies
15

Drummer Solo

Barbequed chicken drumsticks mustard based sauce with herbs and green chilies served with swamp greens
16

Pasta a la Gillespie

Sundried tomatoes, parsley, salmon, and Chef W's Cajun spice blend in a white wine cream sauce
16.2



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Ethiopian Doro Tibs

Chicken breasts sautéed with onion and green pepper garlic, ginger, a pinch of cardamom and nutmeg. Served with yellow coconut rice
18

Bourbon Street Thighs with Sautéed Mushrooms

Oven baked chicken thighs with mushrooms sautéed in bourbon teriyaki butter and swamp green
17

Bayou Filet (Cajun spices)

Tenderloin steak dusted with Chef W's Cajun blend, grilled and finished in the oven served with herb roasted potatoes
25

Citron Shrimp & Scallops with Yellow Coconut Rice

Tender shrimp and sweet scallops in a delicate blend of orange zest, white wine, and cream with yellow coconut rice
20.6

Accompaniments
(limited availability)

Yellow Coconut Rice \$2.7
Risotto Style Rice \$3.5
Seaweed Salad \$6.5

Herb Roasted Potatoes \$3
Breezy House Salad \$6.5
Swamp Greens \$2.8

(kale sautéed with Serrano Ham & green chilies)

Dressings – Ranch, Bleu Cheese, Oil & Vinegar



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Soloist (all Soloist have limited engagement)

Chocolate Carrot Cake

Two layers of rich chocolate carrot cake, iced with white chocolate cream cheese icing, toasted coconut and nuts

7.5

Rapple Dapple Pound Cake

Tart apples and pecans in a buttery batter topped with a rich butter rum glaze

6

Lemon Coconut Chess Pie

Tender flaked coconut tart lemon in a flaky pastry crust

6.3

Jammin' Sour Cream Chocolate Cake

Rich chocolate cake with a chocolate sour cream frosting

7.0

Drunken Cherry Bread Pudding

Custard soaked house made French bread, baked with cherries soaked in wine and a hint of vanilla served with Hangover Caramel

6.5



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Brunch - Sundays ONLY

10:00 am to 3:00 pm

Continental Breezy

Seasonal fruit, fresh baked scone, orange juice and coffee
13.7

Italian Baked French Toast (limited engagement)

Italian bread soaked in a French custard egg batter browned and baked served with house syrup & seasonal fruit
13.1 add breakfast sausage 2.0

Crab Cakes, Egg & Yellow Coconut Rice

Sweet crab, spices & herbs topped with yellow coconut rice and an egg
15.7

Shrimp Breezy

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14.8

Cajun Shrimp & Parmesan Grits

Tender shrimp sautéed with clarified butter, dark ale and Chef W's Cajun blend served with parmesan grits
15.4

Bass & Treble

Tender beef served with two eggs, and cottage potatoes (no sunny ups or over easy)
18.2

Spinach & Sundried Tomato Quiche

Fresh spinach, sweet sundried tomatoes in a cheese custard with seasonal fruit
13.4

Spanish Frittata (bake omelet)

Diced tomatoes, Spanish cheese, spinach, and onion with eggs baked and served with cottage potatoes
13

Cherry & Walnut Chopped Salad

Crisp kale, dried cherries, and toasted walnuts tossed in a sherry vinaigrette
10.3 add grilled chicken 2.7 or sea scallops 4.5