

Mike's Jazz Café

SOUTHERN JAZZ INSPIRED
DINNER MENU

Appetizers

Eazy To Love

Creamy Spinach + Artichoke Dip
Topped with Parmesan Cheese
Served with Pita Chips
\$14

Lazy Bones

6 Roasted Wings Tossed
In Our Signature Sauce
\$15

Rock Steady Rolls

Southern Collard Greens,
Mac + Cheese + Carrot
Souffle Egg Rolls
Chef Kai's Favorite
\$15

Sweet Heat

6 Juicy shrimp enrobed
in a tangy-sweet glaze,
lightly fried to a crispy
golden finish
\$16

Groovin Puppies

6 Southern Deep Fried
Golden Hushpuppies
\$8

Brussel's Blue's

Crispy deep-fried Brussels
sprouts tossed in a balsamic glaze
topped with parmesan cheese
\$12

Soup

ASK ABOUT OUR SOUP OF THE DAY

Greens & Things

The Secret Garden (V)

Spring Salad Mix,
Tomatoes, Cucumbers,
Black Olives, Carrots,
Red Onions + Croutons
\$12

Salad Add Ons:

Avocado \$3
Bacon \$5
Grilled Chicken \$7
Grilled Shrimp (6) \$14
Grilled Salmon \$10

All That Jazz

Spring Salad Mix,
Hard Boiled Eggs, Red
Onions, Bacon, Fried
Chicken, Cucumbers,
Tomatoes, Roasted Corn,
Cheese + Avocado
\$18

These items may be prepared raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk for food borne illness

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SOUTHERN JAZZ INSPIRED
HOUSE + SPECIALITY COCKTAILS

Specialty Beverages

Rhythm In Me

House Vodka, Lime Juice,
Grenadine, Simple Syrup,
Sweet + Sour Topped with
Cranberry Juice
\$13



Day Dream

House Tequila, Triple Sec,
Peach Schnapps, Sweet +
Sour, Lemon Juice +
Blueberries
\$13



My Bucket Got A Hole In It

House Tequila, Pineapple-
Coconut Juice, Lime Juice,
Ginger Bitters + Cinnamon
Sugar Rum
Chef Kai's Favorite
\$13



Laughin' Louie

51 Proof Rum, Coconut-Flavored
Rum, Lime Juice, Simple Syrup
+ Grenadine
\$13



Midnight Blues

White Rum, Peach Schnapps, Triple
Sec, Blue Curacao, Sweet + Sour
Topped with Sierra Mist
\$13



Body + Soul

Old Forester Bourbon, Pecan
Liqueur, Walnut + Aromatic Bitters
Mike's Favorite
\$13



What's The Password?

Old Forester Bourbon,
Pomegranate Juice,
Cranberry Juice, Topped
with Red Bull
Mike's Favorite
\$13



Here + Now

Tito's Vodka, Strawberry
Puree, Lemonade, Topped with
Prosecco
\$13



Budo

Tito's Vodka, Ginger
Beer, Lime Juice
\$11



No Returns or Exchanges on Alcoholic Beverages

Beer On Tap & Bottles

Stella \$7

Budlight \$5

Heineken \$7

Richmond
Hardwood Lager
\$7

Michelob Ultra
\$5

IPA Bold Rock
Seasonal
\$7

Service Charge

AT MJC, WE ENSURE THAT OUR HOURLY TEAM MEMBERS RECEIVE A COMPETITIVE WAGE. A 20% SERVICE CHARGE HAS BEEN ADDED TO YOUR BILL, WHICH WILL BE DISTRIBUTED AMONG ALL OUR HOSTS, SERVERS, BARTENDERS, DISHWASHERS, AND COOKS.

OUR TEAM IS DEDICATED AND PROFESSIONAL, COMMITTED TO DELIVERING THE BEST EXPERIENCE POSSIBLE. AT MIKE'S JAZZ CAFÉ, WE STRIVE TO MAKE EVERY GUEST'S VISIT EXCEPTIONAL.

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DINNER MENU

Entrées

You Put It On Me

Smothered Fried Chicken
Topped with Gravy + Onions,
Creamy Mashed Potatoes +
Green Beans
\$22

It Don't Mean A Thing

Slow Cooked Braised Beef
Back Ribs with Carrot Soufflé
+ Collard Greens
\$35

Gone Fishin'

Garlic Herb Buttered Salmon Filet
with Creamy Mashed Potatoes +
Creamed Spinach
\$25

Chasin' The Bird

Grilled Chicken Tossed in Our
Signature Sauce with Two
Signature Sides
\$22

Back In The Day

Angus Ground Beef Meatloaf
Topped with Gravy + Onions with
Two Signature Sides
\$23

Sweetest Taboo

Sautéed Shrimp + Salmon Served
Over A Bed Of Pasta In Our House
made Garlic Cream Sauce Served
with Toast
\$30

Georgia On My Mind

Cajun Southern Style Shrimp +
Creamy Grits Topped with Bacon,
Onions, Tomatoes + Cheese
(No Bacon Upon Request)
\$25

Crazy Rhythm

Two Deep Fried Salmon Cakes
Served with Macaroni + Cheese
+ Creamed Spinach
\$25

Sandwiches

JJ Johnson

Deep Fried Salmon
Cake with
Lettuce, Tomato + Red
Onion Topped with Our
Signature Sauce
\$17

Etta Jones

Deep Fried Chicken
Breast Topped with
Cheese, Lettuce,
Tomato, Red Onion +
Our Signature Sauce
\$14

Swingin' Soul

Deep Fried Whiting
Filet with Lettuce,
Tomato, Red Onion
Topped with Our
Signature Sauce
\$18

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SOUTHERN JAZZ INSPIRED
SIDES + LUNCH MENU

Signature Sides

Macaroni + Cheese \$8 (V) Carrot Soufflé \$8 Brussel Sprouts \$8
Mashed Potatoes \$7 Collard Greens \$8 (V) Side Salad \$6
(V) Creamed Spinach \$7 Seasoned Fries \$6 Green Beans \$7

Desserts \$8

ASK ABOUT OUR DESSERT OF THE DAY

Lunch Menu 11:00am-3:00pm

Swingin' Soul

Deep Fried Whiting
Filet with Lettuce,
Tomato, Red Onion
Topped with Our
Signature Sauce
Served with one
Signature Side
\$14

Etta Jones

Deep Fried Chicken
Breast Topped with
Cheese, Lettuce,
Tomato, Red Onion +
Our Signature Sauce
served with Seasoned
fries
\$11

Sweet Heat

6 Juicy shrimp enrobed in
a tangy-sweet glaze, lightly
fried to a crispy golden
finish served with One
Signature Side
\$13

Lazy Bones

6 Roasted Wings
Tossed In Our
Signature Sauce served
with seasoned fries
\$13

Jazz On The Corner

Smothered Fried Pork
Chop Served with One
Signature Side
\$18

Back In The Day

Angus Ground Beef
Meatloaf Topped with
Gravy + Onions with One
Signature Side
\$19

Beverages \$3

Pepsi Lemonade Starry Dr Pepper Sweet Tea
Diet Pepsi Mug Rootbeer Orange Fanta Unsweetened
Tea

Mike's Jazz Café

SOUTHERN JAZZ INSPIRED
HOUSE WINES

House Wines

Sparkling

BTG | BTB

Prosecco, Maschio-Italy

Lively bubbles that give notes of bouquet of crisp green apples + ripe pears.



\$8

Moscato, D'asti - Italy

Sparkling, semi-sweet white wine with every lasting bubbles



\$10 | \$28

Banfi Rosa-Italy

Sparkling sweet red wine with lively bubbles + notes of fresh raspberries, with crisp acidity



\$12 | \$34

White

Sauvignon Blanc, House White -Chile

Fresh, sweet late-harvest + with good acidity. Pairs well with salad and seafood.



\$8 | \$30

Chardonnay Murphy Goode -California

Medium-bodied white wine offers layers of fresh fruit + a long finish with hints of vanilla.



\$10 | \$34

Sweet Riesling, Pacific Rim, -USA

Ripe fruit, including apricot, peach, and citrus, with a touch of minerality that lingers on the finish



\$11 | \$35

Pinot Grigio, Caposaldo,-Italy

Light and crisp with delicate aromas of white fruit, flowers, + almonds



\$12 | \$39

Red

Cabernet Sauvignon, Smith + Hook -California

Full-bodied with ripe blackberry, dark cherry + notes of vanilla + toasty spice on a complex with a long finish



\$15 | \$43

Pinot Noir, The Seeker-France

Sweet cherry fruit melds with earth + spice, balanced acidity.



\$12 | \$35

Flights

4 Flights Glasses of the following
Mimosa, Margaritas and Wine



\$20

No Returns or Exchanges on Alcoholic Beverages