

BRUNCH SUBSTITUTE FOR FRESH FRUIT \$3

MUSHROOM, SPINACH & EGG WHITE OMELETTE*
with swiss cheese & served with Tavern potatoes & a buttermilk biscuit **15**

DENVER OMELETTE*
bacon, mushrooms, peppers, onion & cheddar cheese with Tavern potatoes & a buttermilk biscuit **15**

TRADITIONAL EGGS BENEDICT*
English muffin, Canadian bacon, poached eggs & hollandaise served with Tavern potatoes **13**

CRAB CAKE BENEDICT*
two crab cakes on asparagus with poached eggs & hollandaise served with Tavern potatoes **19**

SMOKED SALMON BENEDICT*
English muffin, poached eggs, sliced red onion, hollandaise, crispy capers & served with Tavern potatoes **18**

AVOCADO TOAST*
organic sprouted bread, smashed avocado, sunny side up eggs, bacon, chimichurri, pickled red onions & served with grilled asparagus **16**

SHORT RIB HASH*
crispy potatoes with sautéed mushrooms, onions, peppers & braised beef short rib, topped with poached eggs & chimichurri **16**

SOUTHERN BREAKFAST PLATE*
crispy fried airline chicken breast with bourbon honey drizzle, garlic whipped potatoes, buttermilk biscuit & house sausage gravy, Southern bourbon green beans & jalapeno jam **19**

MONTE CRISTO SLIDERS
brioche French toast, ham, pastrami, swiss cheese, dijon aioli & jalapeno jam **12**

BREAKFAST NACHOS*
black bean puree, pepper jack queso, scrambled eggs with bacon, roasted corn pico de gallo & jalapeno on crispy corn tortillas served with a side of Tavern potatoes **12**

TAVERN HUEVOS RANCHEROS*
flour tortillas, black beans, fried eggs, salsa verde, charred corn salsa, avocado & queso fresco, served with bacon & Tavern potatoes **12**

LOX TOAST*
smoked salmon on organic sprouted bread with poached eggs, garlic herb & caper cream cheese, pickled red onion, microgreens & herb chili oil, served with grilled asparagus **18**

LEMON BLUEBERRY BUTTERMILK PANCAKES
three buttermilk pancakes topped with lemon curd and blueberry-basil reduction served with applewood smoked bacon **14.5**

BACON BELGIAN WAFFLES
Belgian style waffle filled with chopped applewood smoked bacon and cinnamon creme anglaise **14.5**

TAVERN BREAKFAST PLATE*
two eggs prepared your favorite way, bacon, a buttermilk biscuit & served with Tavern potatoes **12**

COUNTRY STYLE BISCUITS & GRAVY
Two buttermilk biscuits topped with housemade sausage gravy & served with Tavern potatoes **11** Half order **6**

TAVERN BEIGNETS OR CINNAMON SUGAR DONUTS
Made to order donuts topped with powdered sugar or rolled in cinnamon sugar & served with vanilla custard sauce **6**

BRIE & HONEY FRENCH TOAST
stack of sourdough French toast with whipped brie, pistachios & rosemary honey drizzle, served with applewood smoked bacon **14.5**

LOX OMELETTE
with caper & dill cream cheese, hollandaise, shallot oil, Tavern potatoes & a buttermilk biscuit **19**

CHICKEN & WAFFLE
house buttermilk Belgian waffle with double fried chicken, sausage gravy, bacon, poached egg & bourbon honey **19**

LUNCH

ASIAN TUNA SALAD*
seared rare ahi tuna with sriracha aioli, chopped nappa cabbage tossed in a sesame citrus vinaigrette with diced mangos, avocado, red bell pepper, edamame & toasted almonds with crispy wonton strips **19**

SANTA FE CHICKEN SALAD
blackened chicken breast over mixed greens tossed with chili-lime vinaigrette, topped with black beans, charred corn salsa, queso fresco, avocado & chopped bacon with crispy corn tortilla strips **18**

TRADITIONAL CAESAR SALAD
chopped romaine lettuce, house Caesar dressing, shaved Parmesan Reggiano & house croutons **11.5**

TAVERN SALAD
mixed field greens, feta cheese, sun-dried cranberries & roasted pumpkin seeds tossed with rosemary-basil vinaigrette **11.5**

TAVERN WEDGE SALAD*
wedge of iceberg lettuce, house buttermilk dressing, bleu cheese crumbles, egg, bacon & balsamic reduction **11.5**

add-ons: add chicken* **7**, salmon* **9**, crab cakes* **13**, shrimp* or petite tender steak* **11**

CHEF'S SOUP
cup **5** / bowl **7**

SOUP & SALAD
bowl of soup with your choice of Traditional Caesar, Tavern Salad or Steakhouse Wedge. **16**

SALMON BRUNCH SALAD*
grilled salmon with a poached egg, spring mix, bacon, avocado, crispy Tavern potatoes tossed with rosemary basil vinaigrette **19**

GRILLED SALMON & KALE SALAD*
grilled salmon, chopped kale with mixed greens, toasted walnuts, roasted beets, toasted garlic & shaved parmesan tossed in lemon vinaigrette **19**

TAVERN BURGER*
house blended angus burger with cheddar cheese and applewood smoked bacon, lettuce, tomato, onion and fries **14** add an egg **2**

BRUNCH SIDES

Buttermilk Biscuit **2** • English Muffin **2** • Bacon **3.5**
Wheat or Sourdough Toast **2** • Pork Sausage **3.5**
Canadian Bacon **3** • A La Carte Egg **2** • Tavern Potatoes **3.5**
Sausage Gravy **3.5** • Fresh Fruit **5**

DRINKS

TAVERN'S OWN BLEND OF ROASTERIE COFFEE	3.50	COCA-COLA PRODUCTS	2.75
FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE	4.5	PELLEGRINO	4
ROASTERIE FRESH BREWED ICE TEA	3.5	RED BULL	4.5
FEATURED COLD BREW	5	HARNEY & SONS HOT TEA (ASSORTED FLAVORS)	3.75

FRESHLY INSPIRED & HANDCRAFTED 13

FRESH SQUEEZED MIMOSA

Fresh squeezed orange juice, fresh squeezed grapefruit juice, pineapple juice, cranberry juice

TAVERN BLOODY MARY

House mix, shrimp cocktail, bacon, asparagus, heirloom tomato, lemon, cayenne salt rim

APPLE CIDER MULE

Tom's Town Vodka, apple cider and ginger beer, served on the rocks with a cinnamon sugar rim

GINGER BELLINI

Covalli Prosecco, Domaine Canton Ginger, peach nectar

TAVERN SIGNATURE COFFEE

Frangelico, Baileys, creme de cacao, cinnamon sugar rim

STRAWBERRY GINGER SANGRIA

Ketel 1 Citroen, Domaine Canton, fresh lime, strawberries & ginger, French Rose

TAVERN BRUNCH PUNCH

Cherry vodka, Malibu, pineapple, cranberry, fresh orange

THE PICK UP

Godiva chocolate liqueur, Stoli Vanil, Roasterie Cold Brew

STRAWBERRY BASIL SMASH

Tom's Town Vodka, fresh strawberry, fresh lemon, basil & Truvia simple syrup, orange bitters

LAVENDER LEMON DROP

Ketel One Citroen, Cointreau, fresh lemon, lavender, lemongrass, sugar rim

BLUEBERRY PASSION REFRESHER

Stoli Blueberi, Pama, elderflower, cranberry, fresh lime & blueberries

WINES BY THE GLASS

WHITES

COVALLI PROSECCO	ITALY	11
HENRY VARNAY BRUT BLANC DE BLANC	LOIRE VALLEY	11
HENRY VARNAY BRUT ROSE	LOIRE VALLEY	11
VILLAGIO PINOT GRIGIO	ITALY	10
URBAN RIESLING	GERMANY	10
HESS SELECT CHARDONNAY	NAPA	11
LA CHAPELLE DE LA BASTION PICPOUL	FRANCE	11
CHATEAU MONTAUD ROSE	COTES DE PROVENCE	11
KIM CRAWFORD SAUVIGNON BLANC	NEW ZEALAND	13
GULP HABLO "ORANGE"	SPAIN	13

REDS

MDZ MALBEC	MENDOZA	10
CLOUDLINE PINOT NOIR	WILLAMETTE	15
SUBSTANCE CABERNET SAUVIGNON	COLUMBIA VALLEY	13
FABELIST CABERNET SAUVIGNON	PASO ROBLES	15
JAX "Y3 TAUREAU" RED BLEND	NAPA	16
GRAZIANO ZINFANDEL	MENDOCINO	14