

BRUNCH MENU

BEVERAGE

(Choice of 1)

Beau Monde Bloody Mary

White Peach Bellini

Fresh Orange Mimosa

ENTREE

(Choice of 1)

BREAKFAST

Smoked Salmon Soft Scrambled Eggs

Chives, Toasted Whole Grain Bread

Eggs Benedict Florentine

Grilled Canadian Bacon, Creamed Spinach, Hollandaise

Brioche French Toast

Fresh Strawberries, Vanilla Whipped Cream,

Candied Sliced Almonds

Ranchero Flatbread

Chorizo, Fontina, Sunny Side Up Egg,

Avocado, Green Tomato

LUNCH

Classic Caesar Salad

Romaine Hearts, Shaved Pecorino, Garlic Croutons

Roasted Figs

Honey, Westfield Farms Goat Cheese, Bresaola, Arugula

The Tavern Burger

Dry Aged Ground Beef, American Cheese, Dill Pickle,

Salt & Vinegar Chips

Grilled Scottish Organic Salmon

Melted Leeks, Yellow Bell Pepper Coulis

SIDES

(Choice of 1)

Biscuit & Sausage Gravy

Irish Breakfast Sausage

The Sticky Bun

Greek Yogurt, Berries, Almonds

Homemade Pastry Basket

BILL PEET

EXECUTIVE CHEF