

BRUNCH

APPS

Vanilla & Honey Yogurt Parfait 13.
preserves, berries, granola

Calamari 18.
chimichurri, jalapeño-lime crema

Tavern Salad 16.
mixed greens, whipped goat cheese, beets, walnut, orange vinaigrette

Avocado Toast 13.
sourdough, corn-tomato salsa, crispy green onion

Smoked Salmon Bagel 14.
herbed cream cheese, pickled red onion, cucumber, fennel, arugula

Coconut Yogurt Parfait 13.
preserves, berries, granola

COCKTAILS

Mimosa 12.
orange, grapefruit, passionfruit

Caesar 10.5

Aperol Spritz 13.

Espresso Martini 15.

Kir Royal 14.

Blueberry Tea 13.

MAINS

Eggs Benedict* 22.
English muffin, ham, poached egg, hollandaise
SUBSTITUTE avocado or smoked salmon 3.

Omelette* 19.
Gruyère, ricotta, spinach, chive
served with toast

Curried Tofu Scramble* 19.
sourdough, spinach, onion, red pepper, cauliflower, pumpkin seed

Crispy Chicken Sandwich* 25.
slaw, pineapple hot sauce, pickles, potato bun

Tostada Rancheros* 21.
poached eggs, black bean, cheddar, pico de gallo, guacamole, jalapeño-lime crema
*(can be made **VEGAN**)*

Reuben Sandwich* 23.
corned beef, sauerkraut, swiss cheese, grainy mustard mayo, rye bread

Smash Brunch Burger* 22.
4-oz. patty, peameal, cheddar, fried egg, onion, tomato, hollandaise, burger sauce

**choice of mixed greens or home fries*

Cheesecake-Stuffed French Toast 19.
fruit preserves, vanilla whipped cream, brown butter graham crumble

Trout Salad 29.
Bibb lettuce, soft-boiled egg, avocado, cherry tomatoes, green beans, croutons, seed crumble, green goddess

SIDES

Warm Scone 4.5

Fruit Plate 8.

Bacon 6.

Buttered Toast 3.

Home Fries 9.

Fries 10.
Tavern mayo

Please inform your server of any dietary restrictions or allergies.
While we accommodate allergies, we do not guarantee an allergen-free kitchen.
18% gratuity added to parties of 8 or more.

CHEF DE CUISINE
GENERAL MANAGER

Marco Battaglia
Victor Szeverenyi



