

SUNDAY



## BRUNCH

AT  
TAVERN & TABLE

### Featured Beverages

Please see our beverage list for additional options.

#### BLOODY MARY BOARD | SERVES 4

think charcuterie board meets bloody mary bar.  
choice of 2 bloody mary mixes + accoutrements \ 30

#### HOUSE BLOODY MARY

hat trick gin, lillet blanc, domaine de canton, heirloom tomato \ 9

#### TRADITIONAL BLOODY MARY

hangar one vodka, pickled veggies, house-seasoned rim \ 8

#### FRESH SQUEEZED MIMOSAS

champagne + fresh squeezed oj \ 5 | carafe \ 16

#### MAN-MOSA

schofferhofer grapefruit beer + new amsterdam vodka \ 8

#### STRAWBERRY BLONDE

cathead honeysuckle vodka, elderflower,  
muddled strawberries, prosecco \ 8

#### GRAPEFRUIT ROSEMARY COLLINS

hangar one vodka, fresh grapefruit, rosemary,  
house-made sour, soda \ 8

### Snacks

#### HOUSE MADE CINNAMON ROLL

cream cheese icing \ 4

#### PARFAIT

house granola, greek yogurt, berries, mint \ 8

#### ROASTED BUTTERNUT SQUASH SOUP

maple, chipotle, toasted pumpkin seeds \ 8

#### CHARRED EDAMAME

lime, togarashi, sea salt \ 7

#### PASTRAMI SMOKED SALMON PLATE

toasted bagel, tomato, red onion,  
caperberries, arugula \ 12

#### GRIT FRITTERS

pimento cheese + smoked bacon aioli \ 6

#### SCOTCH EGG

cheddar pancake + maple gastrique \ 10

#### CHEESE & CHARCUTERIE

4 meats and 2 cheeses with  
accompaniments \ 25

### Brunch Plates

#### LEMON RICOTTA PANCAKES

meyer lemon curd + blueberry coulis \ 10

#### TOAD IN THE HOLE

brioche french toast, fried egg, bacon, maple \ 13

#### CROQUE MADAME

country ham, gruyere, truffle mornay, fried egg \ 14

#### FRIED CHICKEN

butter milk biscuits, andouille + shrimp gumbo gravy \ 15

#### T&T OMELET

roasted vegetables, fresh herbs, goat cheese \ 12

#### CHILAQUILES

red & green chili pork, corn tortilla, queso fresco,  
sour cream, cilantro, baked egg \ 13

#### DUCK CONFIT HASH

roasted sweet potatoes, caramelized onions,  
roasted bell pepper, fresh herbs, fried egg \ 14

#### STEAK COBB

romaine, bacon lardons, cherry tomatoes, avocado,  
hard boiled egg, blue cheese \ 16

#### PULLED CHICKEN SALAD

mixed greens, local strawberries, herbed pecans,  
blue cheese, smoked bacon balsamic vinaigrette \ 13

#### LOBSTER POT PIE

maine lobster, celery, onion, baby carrot,  
fingerling potato, puff pastry \ 18

#### STEAK & EGGS

"beef wellington" + truffle hollandaise \ 18

#### SHRIMP & GRITS

aged cheddar grits, spanish chorizo, cherry tomatoes,  
green onion, moroccan sauce \ 15

#### LAMB BURGER

olive tapenade, tzatziki, feta,  
brioche bun, duck fat fries \ 16

(Side of bacon \ 3.50)



### SUNDAY BRUNCH DINING

BRUNCH SERVED FROM 11AM - 3PM  
DINNER MENU SERVED STARTING AT 5PM

◆ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.