

VALENTINE'S DAY

2017



BRUNCH

AT
TAVERN & TABLE

Featured Beverages

Please see our beverage list for additional options.

VANILLA COCONUT COFFEE

king bean cold brew, flor de cana 7 year, licor 43,
cream of coconut, agave nectar \ 9

RASPBERRY PEACH BELLINI

champagne + fresh peach & raspberry puree \ 5

TOMATILLO BLOODY MARY

bloody mary infused vodka + fresh tomatillo \ 8

TRADITIONAL BLOODY MARY

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

FRESH SQUEEZED MIMOSAS

champagne + fresh squeezed oj \ 5 | carafe \ 16

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

RASPBERRY SWIRL CINNAMON ROLLS

cream cheese frosting \ 6

BAKED BRIE

blackberry thyme compote,
honey crisp apples, orange blossom honey \ 11

PARFAIT

chocolate granola, toasted coconut, dried cherries, pistachio,
greek yogurt, strawberry, bananas \ 8

OYSTERS ON THE HALF SHELL

champagne mignonette, cocktail, lemon
market price

Brunch Plates

DARK CHOCOLATE CREPES

hazelnut cream, raspberry & clementine \ 11

WHITE CHOCOLATE MAC NUT PANCAKES

fresh berries, whipped cream,
shaved white chocolate \ 12

REESE'S CRUSTED FRENCH TOAST

caramelized bananas, chocolate mousse,
dulce de leche \ 11

BLACK FORREST WAFFLES

macerated cherries, whip cream, cocoa \ 10

MAINE LOBSTER FRITTATA

oven roasted tomatoes, asparagus,
boursin cream, chives, dill \ 16

MONTE CRISTO GRIDDLE CHEESE

country ham, fontina, whole grain mustard, red pepper jelly \ 12

POACHED PEAR & STRAWBERRY SALAD

mixed greens, candied almonds, cocoa nibs,
balsamic fig vinaigrette \ 12

ROASTED BEET & BLOOD ORANGE SALAD

shaved fennel, baby arugula, pistachio crumble,
fried goat cheese, lemon tahini vinaigrette \ 13

CRAB CAKE BENEDICT

poached egg, smoked bacon, heirloom tomato,
avocado, hollandaise \ 15

STEAK & EGGS "WELLINGTON"

puff pastry, roasted mushrooms, fried egg, foie gras hollandaise \ 18

Desserts

RED VELVET CAKE

mascarpone mousse, fresh strawberries,
shaved chocolate \ 7

T&T ICE CREAM CAKE FOR 2

caramel ice cream, heath bar, salted caramel,
vanilla ice cream, snickers, hot fudge \ 10

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.