

SUNDAY



BRUNCH

AT
TAVERN & TABLE

Featured Beverages

Please see our beverage list for additional options.

TRADITIONAL BLOODY MARY

hangar one vodka, pickled veggies,
house-seasoned rim \ 9

FRESH SQUEEZED MIMOSAS

champagne + fresh squeezed oj
glass 7 | carafe 20

VANILLA COCONUT COFFEE

cold brew, spiced rum, licor 43,
cream of coconut, agave nectar \ 9

TAVERN APEROL SPRITZ

aperol, grapefruit, bubbles \ 9

MAN-MOSA

stiegl radler grapefruit beer
+ new amsterdam vodka \ 8

Starters

HOUSE BAKED BREAD BOARD

bread, pastries,
whipped butter, jam \ 10

GRANOLA BOWL [Ⓞ]

yogurt, seasonal berries,
local honey \ 10

BISCUITS AND GRAVY

pepper jack and scallion biscuits,
sausage gravy \ 9

OLD-FASHIONED DONUTS

citrus buttermilk glaze \ 9

PIMENTO CHEESE & BACON JAM

ritz crackers \ 10

Brunch Plates

CRAB CAKE BENEDICT

hollandaise, poached eggs, breakfast potatoes \ 18

SHRIMP & GRITS [Ⓞ]

marsh hen mill grits, brown gravy, white shrimp,
kielbasa, "chicken fried" cheese curds, scallions \ 18

BUTTERMILK PANCAKES

choice of sausage or bacon \ 12

CLASSIC T&T BREAKFAST

scrambled eggs, breakfast potatoes,
choice of sausage or bacon \ 14

T&T BURRITO

bbq pork, potatoes, scrambled eggs, cheese,
smothered hatch green chili sauce \ 14

HASH BROWN BOWL

scattered hash browns, maple sausage,
cheese, onions, scrambled eggs \ 14

PORK ROLL

griddled pork roll, egg, cheese, ketchup,
breakfast potatoes, mayo on kaiser roll \ 13

NYA AVOCADO TOAST

house sourdough, avocado-pea,
ponzu tomato, radish and toasted seeds \ 14

WOOD FIRED LAMB SHAKSHUKA

bbq lamb, chickpeas, tomato braised eggs, pita \ 16

NASHVILLE HOT FRIED CHICKEN SANDWICH

fried egg, ranch slaw, potato bun, fries \ 14

DOUBLE BRUNCH BURGER

two house ground patties, egg, bacon,
american cheese, house sauce, fries \ 16

SUNDAY BRUNCH DINING

BRUNCH SERVED FROM 10AM - 2PM
DINNER MENU SERVED STARTING AT 4PM