

SUNDAY, APRIL 20TH | 10AM-2PM

T A V E R N  & T A B L E

Easter Brunch

FEATURED BEVERAGES

TRADITIONAL BLOODY MARY

hangar one vodka, house-seasoned rim \ 11

FRESH SQUEEZED MIMOSAS

champagne + fresh squeezed oj
glass 8 | carafe 22

VANILLA COCONUT COFFEE

cold brew, spiced rum,
licor 43, cream of coconut \ 11

TAVERN APEROL SPRITZ

aperol, grapefruit, bubbles \ 11

MAN-MOSA

stiegl radler grapefruit beer
+ new amsterdam vodka \ 11

STARTERS

HOUSE BAKED BREAD BOARD

bread, pastries, whipped butter, jam \ 10

SMOKED FISH DIP

smoked cod, giardiniera, calabrian chile, herbs \ 14

DEEP FRIED DEVILED EGGS

panko, fresno hot sauce, chives \ 15

BISCUITS AND GRAVY

pepper jack and scallion biscuits, sausage gravy \ 12

TAVERN DONUTS

seasonal \ 12

PIMENTO CHEESE & BACON JAM

ritz crackers \ 12

OYSTERS ON THE HALF*

half dozen (chef selection) \ 20
dozen (chef selection) \ 38

BRUNCH PLATES

BLUEBERRY PANCAKES

whipped cream, blueberry compote
choice of sausage or bacon \ 14

CLASSIC T&T BREAKFAST

scrambled eggs, breakfast potatoes,
choice of sausage or bacon \ 15

CRAB & ASPARAGUS FRITTATA

lump crab, feta, pea tendrils \ 19

SMOKED SALMON TOAST

cucumber, tomato, capers,
"everything" vinaigrette \ 17

SHRIMP & GRITS

marsh hen mill grits, collard greens,
salsa macha, fried egg \ 19

SMOKED BRISKET HASH*

poached eggs, onions + peppers,
horseradish cream \ 20

GREEN CHILE PULLED PORK CHILAQUILES

fried egg, pickled onion, cotija \ 18

HASH BROWN BOWL

scattered hash browns, maple sausage,
cheese, onions, scrambled eggs \ 16

CHICKEN SANDWICH

fried cutlet, ciabatta, fresh mozzarella,
pesto, roasted red pepper \ 17

FRIED QUAIL

cornbread waffle & country gravy \ 22

TAVERN BRUNCH BURGER*

two 4oz patties, american cheese, fried egg,
bacon, comeback sauce, fries \ 19