

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 DEVEILED 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