

SUNDAY, MAY 10TH | 10AM-2PM

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

Mother's Day 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

ESPRESSO MARTINI

borghetti, spiced rum,
baileys, brewed espresso \ 14

STARTERS

HOUSE BAKED BREAD BOARD

breads, pastries, whipped butter, jam \ 10

SMOKED FISH DIP

smoked cod, giardiniera,
calabrian chile, herbs \ 14

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) \ 40

BRUNCH PLATES

BRAISED LAMB HASH*

breakfast potatoes, harissa chickpeas, spring peas,
mint, pea tendrils, poached eggs \ 20

LUMP CRAB TOAST

lump crab, avocado pea purée, snap pea,
shaved fennel, asparagus, pickled shallots, herbs \ 22

CLASSIC EGGS BENNY*

english muffin, tavern ham,
poached eggs, hollandaise \ 19

CROISSANT BREAKFAST SAMMIE

hashbrown patty, tavern ham, jammy eggs,
american cheese, shaved pecorino, fancy sauce \ 18

SHRIMP & GRITS

marsh hen mill grits, collard greens,
salsa macha, fried egg \ 21

PANCAKES

whipped lemon ricotta + blueberry compote \ 15

CLASSIC T&T BREAKFAST

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

T&T BURRITO

chorizo, potatoes, scrambled eggs, cheese,
smothered hatch green chili sauce \ 16

HASH BROWN BOWL

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

BURRATA SPRING SALAD

burrata, rainbow carrots, arugula, mint,
strawberry vinaigrette, feta, pistachio \ 18

FRIED CHICKEN SANDWICH

horseradish pickles, hot honey, pimento cheese \ 17

TAVERN BRUNCH BURGER*

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