

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

Sunday Brunch

FEATURED BEVERAGES

TRADITIONAL BLOODY MARY

hangar one vodka,
house-seasoned rim \ 12

FRESH SQUEEZED MIMOSAS

champagne + fresh squeezed oj
glass 8 | carafe 22

VANILLA COCONUT COFFEE

cold brew, spiced rum,
licor 43, cream of coconut \ 12

TAVERN APEROL SPRITZ

aperol, grapefruit, bubbles \ 13

STARTERS

HOUSE BAKED BREAD BOARD

breads, pastries,
whipped butter, jam \ 12

SMOKED FISH DIP

smoked cod, giardiniera,
calabrian chile, herbs \ 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) \ 40

BRUNCH PLATES

SHRIMP & GRITS

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

PORCHETTA BENEDICT*

english muffin, porchetta,
poached eggs, hollandaise \ 21

CLASSIC T&T BREAKFAST

scrambled eggs, breakfast potatoes,
choice of sausage or bacon \ 16

BUTTERMILK PANCAKES

choice of sausage or bacon \ 13

SMOKED BRISKET HASH*

poached eggs, onions + peppers,
horseradish cream \ 20

T&T BURRITO

chorizo, potatoes, scrambled eggs, cheese,
smothered hatch green chili sauce \ 17

HASH BROWN BOWL

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

SALMON SALAD*

mixed greens, fennel, dried cranberries, pecans,
pickled onions, feta, lemon vinaigrette \ 23

PORK CHOP SANDWICH

apple butter, sharp cheddar,
sausage gravy, jalapeño \ 21

FRIED CHICKEN SANDWICH

poblano relish, avocado-lime crema,
pepper jack cheese, shredded lettuce \ 17

TAVERN BRUNCH BURGER*

two 4oz patties, american cheese, fried egg,
comeback sauce, fries \ 21 - add bacon \$3

LOBSTER ROLL

butter poached lobster, chives, lemon \ 33