

BRUNCH



tavern signatures
 gluten friendly upon

We use extra-large farm fresh eggs, real butter, thick-cut smoked bacon and ground pork country style sausage links raised consciously from locally sourced farms. Gouda hash potatoes are our signature baked style hash brown potatoes with smoked gouda cheese and roasted garlic. Enjoy & good day!

EYE OPENERS

Mimosa 9

the brunch classic, orange juice, california champagne

Paloma-Mimosa 11

tequila, ruby red grape fruit, lime juice, champagne float

Mimosa Flight 20

two splits of bubbly, amazing juices

TAVERN MARY 12
tito's vodka,
house bloody mary mix,
celery salt rim
{regular or spicy}

Morning Mule 11

ketel one oranje, orange juice, ginger beer

Maple Bourbon Smash 12

buffalo trace, maple syrup, bitters, orange juice, lemon juice, bacon garnish

Espresso Martini 13

ketel one, du nord coffee liqueur, trader vic's white chocolate

CINNAMON MONKEY BREAD 9.50
a tavern must have, homemade caramel, vanilla glaze

EGGS & NEIGHBORHOOD CLASSICS

The All American** 13.95
three eggs any style, choice of bacon or sausage, toast, gouda hash browns or fruit

The 4 & 5 Benny** 15.95
two poached eggs, english muffin, smoked ham, hollandaise, gouda hash browns or fruit

The Reuben Benny** 15.95
two poached eggs, caraway rye toast, corned beef, gruyere cheese, chopped pickles, hollandaise, gouda hash browns or fruit

Steak & Eggs** 19.95
6 oz grilled sirloin steak, two eggs any style, hollandaise, toast, gouda hash browns or fruit

Tillamook Cheddar Classic Omelet 15.95
your choice of ham or sausage, or... just cheese, toast, gouda hash browns or fruit

Roasted Vegetable Omelet 15.95
roasted tomatoes, wild mushrooms, garlic spinach, asparagus, mozzarella cheese, toast, gouda hash browns or fruit
(no substitutions or deletions please)

Breakfast Burrito 15.95
rotisserie chicken or sausage, gouda hash browns, scrambled eggs, charred corn salsa, tomato, lime sour cream, queso fresco, roasted poblano salsa, tortilla chips, cilantro

Huevos Rancheros** 15.95
two eggs, drunken beans, tortilla strips, queso fresco, avocado, cilantro, flour tortillas

Sunrise Burger** 15.95
sunny side up egg, bacon, brioche bun, served with gouda hash browns

Prime Rib Hash** 16.95
tender beef, potatoes, bell peppers, red onion, two poached eggs, hollandaise, toast
(no substitutions or deletions please)

Tavern Corned Beef Hash** 14.95
corned beef, potatoes, bell peppers, red onion, two poached eggs, toast
(no substitutions or deletions please)

Avocado Toast** 13.95
toasted multi grain, two poached eggs, crispy prosciutto, baby greens, tomatoes, everything bagel seasoning, side of fruit

Biscuits & Sausage Gravy** 12.95
two eggs any style, buttermilk biscuits, gouda hash browns, spicy sausage gravy, chives

Chicken, Biscuit & Gravy** 15.95
sunny side egg, crispy chicken, buttermilk biscuit, spicy sausage gravy, tillamook cheddar, bacon, gouda hash browns, chives

Breakfast Pizza 14.95
spicy sausage gravy, scrambled eggs, bacon, four cheese blend

Pancakes, French Toast, or Waffle 13.95
local maple syrup, choice of sausage or bacon, powder sugar
add macerated strawberries & whipped cream \$2

Protein Scramble 13.95
four farm fresh eggs, choice of bacon, sausage, ham or rotisserie chicken, tillamook cheddar, fruit

Prime Rib Burrito 16.95
tender beef, potatoes, bell peppers, red onion, four cheese blend, scrambled eggs, queso fresco, smashed avocado, tortilla chips, poblano salsa, lime sour cream, cilantro
(no substitutions or deletions please)

Gratuity of 20% may be added to parties of 8 or more

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.

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BEER FOOD

(That's Tavern speak for **appetizers**)

- Tater Tots** 12.95
handmade, panko crusted, bacon ketchup
- Fried Chicken Wings** 15.95
dry ranch rub, choice of buffalo or ranch dipping sauce
- Spicy Chicken Meatball** 6 ea
scratch red & white sauces, parmesan

SALADS

- Honey Pecan Chicken Salad** 16.95
hand breaded, pecans, strawberries, grapes, apples, baby greens, hard boiled egg, honey mustard drizzle, poppyseed dressing
- Grilled Lime Kissed Shrimp Salad** 17.95
crisp romaine, chipotle ranch, charred corn salsa, red onions, tomatoes, cilantro, avocado, crispy tortilla strips, roasted poblano salsa

- Ellsworth Creamery Cheese Curds** 12.95
craft beer batter, creole ketchup

Buffalo Shrimp 17.95
cracker breading, buffalo sauce, blue cheese dressing, blue cheese crumble, chives

Deviled Eggs 3 for 5 6 for 8
tavern classic eggs, paprika, chives

- Chopped Salad** 15.95
rotisserie chicken, edamame, chives, cucumbers, roasted tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette

- Steak Salad**** 21.95
denver steak, tavern greens, deviled eggs, bacon, roasted tomatoes, amablu cheese, avocado, herb vinaigrette

HEALTHY BOWL

steamed green beans, lemongrass sauce, baby greens, toasted pepitas, cucumbers, plum sauce, grape tomatoes, edamame, quinoa

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| Fresh Veggie 15.95
seasonal vegetables | Grilled Salmon** 21.95
charred corn salsa | Grilled Chicken Breast 16.95
roasted poblano salsa | Grilled Shrimp 17.95
charred corn salsa |
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TAVERN CLASSICS

- Reuben** 16.95
house-braised corned beef, sauerkraut, russian dressing, gruyere, caraway rye
- Rotisserie Chicken Sandwich** 17.95
monterey jack, arugula, lemon garlic vinaigrette, basil mayo, chicken jus, toasted french roll
(available after 11am)
- Chicken Pot Pie** 18.95
carrots, onions, celery, peas, savory sauce, flaky crust, chives
- Fish & Chips** 19.95
canadian walleye, craft beer batter, coleslaw, tartar sauce, fries, malt vinegar seasoning

- Chester's Turkey Avocado** 15.95
rotisserie turkey, avocado, shredded lettuce, tomato, monterey jack, basil mayo, multigrain
- Cowboy Burger**** 15.95
7oz patty, crispy onion strings, bacon, tillamook cheddar, bbq sauce, brioche bun
- Simply Grilled Salmon** 21.95
fresh arctic salmon, grilled asparagus, herb rice pilaf, grilled lemon
- NY Strip** 32.95
14 oz, 28 day aged chef cut, beef au jus, garlic butter, parmesan garlic broccoli

WOODFIRED PIZZAS

- The Hog & The Goat** 14.95
red sauce, whole milk mozzarella, aged provolone, crushed red pepper, oregano, fresh jalapeño, pepperoni, bacon, goat cheese
- Margherita** 13.95
fresh mozzarella, red sauce, roma tomato, basil
- Sausage & Wild Mushroom** 14.95
white sauce, prosciutto, fresh mozzarella, caramelized onions, balsamic reduction, chives

- Salami & Hot Honey** 14.95
red sauce, whole milk mozzarella, aged provolone, basil, crispy prosciutto, crushed red pepper, oregano
- Sweet & Salty** 14.95
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, sea salt, balsamic glaze, chive
- Pepperoni or Sausage** 13.95
red sauce, whole milk mozzarella, aged provolone, oregano

"Skinny Pizza" option for all pizzas we cut out the dough and drop some salad in the center 2.95
 sub gluten-free cauliflower crust 3.95

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