



WELCOME TO BRUNCH!

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 or make it a
mockmosa with lyre’s n/a prosecco

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
bulleit bourbon, maple syrup, bitters,
orange juice, lemon juice, bacon garnish


Espresso Martini 13
ketel one vodka, 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
caraway rye toast, house-braised 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 bacon, ham or sausage,
toast, gouda hash browns or fruit

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

Huevos Rancheros** 15.95
two eggs baked, roasted poblano salsa, queso fresco,
drunken pinto beans, avocado, cilantro, flour tortillas

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


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

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
house-braised corned beef, potatoes, bell peppers,
red onion, two poached eggs, toast
(no substitutions or deletions please)

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,
mozzarella cheese, tillamook cheddar

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

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

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

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.



BEER FOOD

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

- Tater Tots 12.95

handmade, panko crusted, monterey jack cheese, bacon ketchup
- Fried Chicken Wings 15.95

ranch rub, choice of buffalo, bbq, ranch or blue cheese dipping sauce
- Spicy Chicken Meatball 6.50

scratch red & white sauces, parmesan
- Ellsworth Creamery Cheese Curds 12.95

craft beer batter, creole ketchup
- Deviled Eggs 3 for 6 6 for 8

tavern classic eggs, paprika, chives
- Buffalo Shrimp 17.95

cracker breading, buffalo sauce, blue cheese, chives

SALADS

- Steak Salad 21.95

6 oz sirloin, tavern greens, deviled eggs, bacon, roasted tomatoes, amablu cheese, avocado, herb vinaigrette
- Grilled Lime Kissed Shrimp Salad 16.95

crisp romaine, chipotle ranch, charred corn salsa, red onions, tomato, cilantro, avocado, crispy tortilla strips
- Chopped Salad 15.95

rotisserie chicken, edamame, chives, cucumbers, roasted tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette
- Honey Pecan Chicken Salad 16.95

hand breaded chicken, candied pecans-pepitas, strawberries, grapes, apples, baby greens, hard boiled egg, poppyseed dressing, honey mustard drizzle

HEALTHY BOWL

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

- 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

TAVERN CLASSICS

- Reuben 15.95

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, hoagie
(available after 11am)
- Chicken Pot Pie 18.95

carrots, onions, celery, peas, savory sauce, flaky crust, chives
- Fish & Chips 20.95

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
- NY Strip** 32.95

14 oz, 28 day aged chef cut, beef au jus, garlic butter, parmesan garlic broccoli
- Kickin’ Chicken** 15.95

crispy chicken breast, shredded lettuce, tomato, mozzarella cheese, eloy’s kickin’ sauce, brioche bun

WOODFIRED PIZZAS

- The Hog & The Goat 14.95

red sauce, whole milk mozzarella, aged provolone, crushed red pepper, oregano, fresh jalapeños, pepperoni, bacon, local goat cheese
- Margherita 13.95

fresh mozzarella, red sauce, roma tomato, basi
- 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, chives
- Sausage & Wild Mushroom 14.95

whole milk mozzarella, aged provolone, garlic butter, chives, shiitake mushroom, oyster mushroom, cremini mushroom
- 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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