

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 13

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

Morning Mule 12

ketel one oranje, orange juice, ginger beer, lime juice

Maple Bourbon Smash 12

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

Espresso Martini 14

ketel one, du nord coffee liquor, vanilla-cinnamon simple syrup, cold brew

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 sirloin, 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 poached, roasted poblano salsa, queso fresco, drunken pinto beans, avocado, cilantro, flour tortillas

Roasted Vegetable Omelet 15.95

oven roasted 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, gouda hash browns, brioche bun, served with fruit

if you have any food allergies or special dietary restrictions, please notify your server & we will do our best to accommodate your dietary needs

**consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness

we respectfully request you limit your dining experience to two hours or less

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

BRUNCH



tavern signatures

gluten friendly upon request

BEER FOOD

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

Tater Tot 13.95
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 13.95
craft beer batter, creole ketchup

Buffalo Shrimp 17.95
cracker breading, buffalo sauce, amablu cheese, chives

TAVERN SOUPS

SAT: shrimp & sausage chowder
SUN: chicken noodle

SALADS

Steak Salad 22.95
6 oz sirloin, tavern greens, deviled eggs, bacon, roasted tomatoes, amablu crumbles, avocado, herb vinaigrette

Grilled Lime Kissed Shrimp Salad 17.95
crisp romaine, chipotle ranch, charred corn salsa, red onions, tomato, cilantro, avocado, crispy tortilla strips, roasted poblano salsa

Chopped Salad 16.95
roisserie chicken, edamame, chives, cucumbers, roasted tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette

Honey Pecan Chicken Salad 16.95
hand breaded, baby greens, apples, grapes, strawberries, hard boiled egg, candied pecans, honey mustard drizzle, poppyseed dressing

HEALTHY BOWL

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

Fresh Veggie 16.95 **Grilled Salmon**** 22.95 **Grilled Chicken Breast** 17.95 **Grilled Shrimp** 18.95
seasonal vegetables charred corn salsa roasted poblano salsa charred corn salsa

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 21.95
canadian walleye, craft beer batter, coleslaw, tartar sauce, fries, malt vinegar seasoning

Chester's Turkey Avocado 15.95
roisserie turkey, avocado, shredded lettuce, tomato, monterey jack, basil mayo, multigrain

Blue Bacon Burger** 16.95
7 oz burger patty, bacon, caramelized onions, bleu cheese crumbles, gruyere cheese, french onion sauce, garlic aioli, pretzel bun

NY Strip** 34.95
14 oz, 28 day aged chef cut, beef au jus, garlic butter, smoked gouda hash browns

Nashville Chicken 15.95
crispy chicken, pickles, coleslaw, nashville sauce, brioche bun

WOODFIRED PIZZAS

"Skinny Pizza" option for all pizzas we cut out the dough and drop some salad in the center 3

sub gluten-free cauliflower crust 4

The Hog & The Goat 15.95
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, basil

Salami & Hot Honey 15.95
red sauce, whole milk mozzarella, aged provolone, basil, crispy prosciutto, crushed red pepper, oregano

Sweet & Salty 15.95
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, sea salt, balsamic glaze, chives

Sausage & Wild Mushroom 15.50
whole milk mozzarella, aged provolone, garlic butter, chives, shiitake mushroom, oyster mushroom, cremini mushroom

Honey, I Charred The Pepperoni 15.95
whipped ricotta, whole milk mozzarella, aged provolone, charred pepperoni, oven roasted tomatoes, green olives, hot honey

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