



WELCOME TO BRUNCH!

We use extra-large farm fresh eggs, real butter, thick-cut smoked bacon and ground pork country style sausage links raised 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**** 21.95
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
-  **Açaí Bowl** 13.95
frozen berry acai, peanut butter, bananas, strawberries, blueberries, granola, honey

- Prime Rib Hash**** 17.95
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, chives
- 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, gouda hash browns, bacon, brioche bun, side of fruit, served with hollandaise
- Banana Nut Overnight Oats** 9.95
rolled oats, milk, greek yogurt, chia seeds, pureed bananas, vanilla, walnuts, brown sugar



BEER FOOD

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

Tater Tots 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 ea
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 crumbles, blue cheese dressing, chives

TAVERN SOUPS

SAT: shrimp & sausage chowder
SUN: firehouse chili

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
rotisserie chicken, edamame, chives, cucumbers, roasted tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette

Apple Harvest Salad 14.95
shaved romaine, brussel sprouts, apples, craisins, amablu crumbles, figs, honey-lime vinaigrette

HEALTHY BOWL

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

Fresh Veggie 16.95 seasonal vegetables	Grilled Salmon** 22.95 charred corn salsa	Grilled Chicken Breast 17.95 roasted poblano salsa	Grilled Shrimp 18.95 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
montery jack, arugula, lemon garlic vinaigrette, basil mayo, chicken jus, toasted french roll
(available after 11am)

Chicken Pot Pie 19.95
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
rotisserie 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 16.50
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

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 15.95
whole milk mozzarella, aged provolone, garlic butter, shiitake, oyster, and cremini mushrooms, chives

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

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