

BRUNCH



tavern signatures
gluten free upon request

WELCOME TO BRUNCH!

We use extra-large farm fresh eggs, real butter, thick-cut smoked bacon, ground pork country style sausage links and corn cob smoked pit hams 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

Paloma-Mimosa 11
tequila, ruby red grape fruit, lime juice, champagne float

Morning Mule 11
ketel one oranje, orange juice, ginger beer

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

Mimosa 9
the brunch classic, orange juice, california champagne

Mimosa Flight 20
two splits of bubbly, amazing juices

CINNAMON MONKEY BREAD 8.95
a tavern must have, homemade caramel, vanilla glaze

EGGS

The All American** 12.95
three eggs any style, choice of bacon, sausage or ham, gouda hash browns, toast

The 4 & 5 Benny** 12.95
two poached eggs, english muffin, smoked ham, hollandaise, gouda hash browns

The Reuben Benny** 13.95
caraway rye toast, house-braised corned beef, gruyere cheese, chopped pickles, hollandaise, gouda hash browns

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

Tillamook Cheddar Classic Omelet 12.95
your choice of bacon, ham or sausage, gouda hash browns, toast

Protein Scramble 12.95
four farm fresh eggs, choice of sausage bacon or ham, tillamook cheddar, side of fruit

Avocado Toast** 12.95
toasted multi-grain, smoked bacon, two poached eggs, paprika, side of fruit

Huevos Rancheros** 12.95
two eggs baked, roasted poblano salsa, queso fresco, drunken pinto beans, avocado, cilantro, flour tortillas

Roasted Vegetable Omelet 12.95
oil cured tomatoes, mushrooms, garlic spinach, asparagus, mozzarella cheese, gouda hash browns, toast
(no substitutions or deletions please)

NEIGHBORHOOD CLASSICS

Prime Rib Hash** 14.95
tender beef, potatoes, bell peppers, red onion, two poached eggs, hollandaise, toast
(no substitutions or deletions please)

Tavern Corned Beef Hash** 13.95
house-braised corned beef, potatoes, bell peppers, red onion, two poached eggs, toast
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Chicken & Waffles** 14.95
fried chicken, malted waffle, brandy-fuji apples, whipped butter, nashville syrup

Biscuits & Sausage Gravy** 11.95
two sunny side eggs, buttermilk biscuits, gouda hash browns, spicy sausage gravy

Strawberries & Cream Waffle 12.95
malted waffle, macerated strawberries, house made whipped cream

Breakfast Pizza 14.25
spicy sausage gravy, scrambled eggs, bacon, mozzarella cheese, tillamook cheddar

Breakfast Burrito 13.95
rotisserie chicken or sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, gouda hash browns, lime sour cream, tortilla chips

Buttermilk Pancakes or French Toast 12.95
three classic tavern pancakes or griddled french toast, local maple syrup, butter, choice of sausage or bacon

Sunrise Burger** 15.95
sunny side egg, gouda hash browns, bacon, brioche bun, side of fruit

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BEER FOOD

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

Tater Tots 12.50
handmade, panko crusted, bacon ketchup

Fried Chicken Wings 14.95
ranch rub, choice of buffalo or ranch

Spicy Chicken Meatball 6
scratch red & white sauces, parmesan

Ellsworth Creamery Cheese Curds 11.25
craft beer batter, creole ketchup

Sweet Chili Cauliflower 10.95
tempura fried, thai chili sauce, sesame seeds

Buffalo Shrimp 16.95
cracker breading, buffalo sauce, blue cheese, chives

SALADS

Cranberry Walnut Salad 12.95
baby greens, amablu crumbles, spicy walnuts, craisins, honey-balsamic vinaigrette

Grilled Lime Kissed Shrimp Salad 16.95
crisp romaine, chipotle ranch, charred corn salsa, red onions, avocado, crispy tortilla strips

Honey Pecan Chicken Salad 16.95
fried chicken, hard boiled egg, baby greens, pecans, green apples, strawberries, grapes, honey mustard, creamy poppyseed dressing

Chopped Salad 15.95
rotisserie chicken, edamame, chives, cucumbers, oil cured tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette

HEALTHY BOWL

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

Fresh Veggie 14.95
grilled bok choy

Grilled Salmon** 20.95
charred corn salsa

Grilled Chicken Breast 15.95
roasted poblano salsa

Grilled Shrimp** 16.95
charred corn salsa

BURGERS & SANDWICHES

choice of: fries, coleslaw, fresh fruit or chips; sub onion rings, gouda hash browns or tater tots 2.50

gluten free bun available 1.95

Reuben 15.95
house-braised corned beef, sauerkraut, russian dressing, gruyere, caraway rye

Rotisserie Chicken Sandwich 16.95
monterey jack, arugula, lemon garlic vinaigrette, basil mayo, chicken jus, french roll
(available after 11am)

Chester's Turkey Avocado 14.95
toasted multigrain, rotisserie turkey, avocado, shredded lettuce, tomato, jack, basil mayo

Cowboy Burger** 15.95
tennessee bbq sauce, bacon, onion straws, tillamook cheddar, brioche bun

TAVERN CLASSICS

Fish & Chips 18.95
craft beer batter, cold water walleye, coleslaw, tartar, fries, malt vinegar seasoning

Beef Yum Yum Bowl 18.95
tender beef, fried egg, coconut rice, baby bok choy, yum yum sauce, red pepper

WOODFIRED PIZZAS

The Hog & The Goat 14.25
red sauce, whole milk mozzarella, aged provolone, crushed red pepper, oregano, fresh jalapeños, pepperoni, bacon, local goat cheese

Sweet & Salty 14.25
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, sea salt, balsamic glaze

Salami & Hot Honey 14.25
red sauce, whole milk mozzarella, aged provolone, basil, crispy prosciutto, crushed red pepper, oregano

BBQ Chicken 13.25
bbq sauce, rotisserie chicken, bacon, cheddar cheese, 4-cheese blend, fresh jalapeños, red onion

"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 2.95

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