BRUNCH



tavern signatures gluten friendly upon request

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

Paloma-Mimosa 11

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

Mimosa Flight 20

two splits of bubbly, amazing juices

(3) 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, brown sugar, cinnamon, coffee liqueur

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

3 The **4** & **5** Benny** 14.95

two poached eggs, english muffin, smoked ham, hollandaise, gouda hash browns or fruit

The Reuben Benny** 14.95

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 13.95

your choice of chopped bacon, ham, sausage, or... just cheese, toast, gouda hash browns or fruit

Roasted Vegetable Omelet 13.95

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

Breakfast Burrito 14.95

brunch menu

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** 14.25

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

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

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

Avocado Toast** 12.95

toasted multigrain, smoked bacon, two poached eggs, paprika, side of fruit

Bisciuts & Sausage Gravy** 12.95

two eggs any style, buttermilk biscuits, gouda hash browns, spicy sausage gravy, chives

Chicken, Biscuit & Gravy** 15.50

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

Strawberrries & Cream Waffle 12.95

malted waffle, macerated strawberries, house made whipped cream

Buttermilk Pancakes or French Toast 12.95

three classic tavern pancakes or griddled french toast, local maple syrup, choice of sausage or bacon

Sunrise Burger** 15.95

sunny side up egg, gouda hash browns, bacon, brioche bun, side of fruit

(a) Protein Scramble 12.95

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

fall 2023

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

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

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BEER FOOD

(That's Tavern speak for appetizers)

Tater Tots 12.95 handmade, panko crusted, bacon ketchup

- Fried Chicken Wings 15.50 dry ranch rub, choice of buffalo or ranch dipping sauce
- Spicy Chicken Meatball 6 scratch red & white sauces, parmesan
- Ellsworth Creamery Cheese Curds 12.25 craft beer batter, creole ketchup

Sweet Chili Cauliflower 11.95 tempura fried, thai chili sauce, scallions, sesame seeds

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

SALADS

- Cranberry Walnut Salad small 7.95 large 12.95 baby greens, amablu crumbles, spicy walnuts, craisins, honey balsamic vinaigrette
- 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
 - (3) Chopped Salad 15.95 rotisserie chicken, edamame, chives, cucumbers, roasted tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette
- Beet & Quinoa Salad 14.95
 garbanzo beans, toasted pepitas, edamame,
 red peppers, watercress, goat cheese,
 balsamic reduction, honey-balsamic vinaigrette

**** HEALTHY BOWL**

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

Fresh Veggie 15.95 Grilled Salmon** 21.95 Grilled Chicken Breast 16.95 Grilled Shrimp 17.95 charred corn salsa charred corn salsa

BURGERS & SANDWICHES

gluten free bun available 1.95

choice of: fries, coleslaw, fresh fruit or chips; sub gouda hash browns or tater tots 2.95

Reuben 15.95 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)

- Chester's Turkey Avocado 14.95 rotisserie turkey, avocado, shredded lettuce, tomato, monterey jack, basil mayo, multigrain
- © Cowboy Burger** 16.50 classic bbq sauce, bacon, onion straws, tillamook cheddar, brioche bun

TAVERN CLASSICS

Fish & Chips 19.95
canadian walleye, craft beer batter, coleslaw, tartar sauce, fries, malt vinegar seasoning

Chicken Pot Pie 17.95 carrots, red onions, celery, peas, savory sauce, flaky crust, chives

WOODFIRED PIZZAS

The Hog & The Goat 14.95

red sauce, whole milk mozzarella, aged provolone, crushed red pepper, oregano, fresh jalapeño, pepperoni, bacon, local goat cheese

Sweet & Salty 14.95 shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, sea salt, balsamic glaze, chive

Salami & Hot Honey 14.95

red sauce, whole milk mozzarella, aged provolone, basil, crispy prosciutto, crushed red pepper, oregano

BBQ Chicken 13.95

bbq sauce, rotisserie chicken, bacon, cheddar cheese, 4-cheese blend, fresh jalapeño, 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 3.95

brunch menu fall 2023

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