


BRUNCH



 tavern signatures

 gluten friendly upon request

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

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, du nord 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



 **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
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** 13.95
two eggs baked, roasted poblano salsa, queso fresco, drunken pinto beans, avocado, cilantro, flour tortillas

Strawberries & Cream Waffles 13.95
malted waffle, macerated strawberries, house made whipped cream, powder sugar


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, two poached eggs, crispy prosciutto, baby greens, everything bagel seasoning, side of fruit


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

Buttermilk Pancakes or French Toast 12.95
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

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

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.

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BEER FOOD

(That's Tavern speak for appetizers)

Tater Tots 12.95

handmade, panko crusted, bacon ketchup

Fried Chicken Wings 15.95

dry ranch rub, choice of buffalo or ranch dipping sauce

Spicy Chicken Meatball 6 ea

scratch red & white sauces, parmesan

Ellsworth Creamery Cheese Curds 12.95

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

Honey Pecan Chicken Salad 16.95

hand breaded, pecans, strawberries, grapes, apples, spring lettuce mix, baby kale, hard boiled egg, honey mustard drizzle, poppyseed dressing

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

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,

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

BURGERS & SANDWICHES

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

gluten free bun available 1.95

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, toasted french roll

(available after 11am)

Chester's Turkey Avocado 14.95

rotisserie turkey, avocado, shredded lettuce, tomato, monterey jack, basil mayo, multigrain

Rodeo Burger** 16.50

american cheese stuffed, pulled brisket, bbq sauce, habanero jack cheese, fried jalapeno, 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, 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

Margherita 13.95

fresh mozzarella, red sauce, roma tomato, basil

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, chive

"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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