

TAVERN & TABLE



Easter Brunch

Sunday, April 5th | 2015

Featured Beverages

Please see our beverage list for additional options.

FRESH SQUEEZED MIMOSA

champagne + fresh squeezed oj \ 5

STRAWBERRY BLONDE

cathead honeysuckle vodka, elderflower,
muddled strawberries, prosecco \ 8

GRAPEFRUIT ROSEMARY COLLINS

hangar one vodka, fresh grapefruit,
rosemary, house-made sour, soda \ 8

COOL AS A CUCUMBER

hendrick's, orgeat, muddled cucumber, fresh lime, coconut water \ 9

HOUSE BLOODY MARY

hangar one vodka, pickled veggies, house-seasoned rim \ 8

STELLINA DI NOTTE PROSECCO

glass \ 7 | bottle \ 26

MACMURRAY RANCH PINOT GRIS

glass \ 9 | bottle \ 32

Snacks

HOUSE MADE CINNAMON ROLLS

cream cheese icing \ 4

BASKET OF BREADS

zucchini bread, banana nut bread,
morning glory muffin, mixed berry muffin \ 9

FRESH FRUIT + BERRIES

greek yogurt + orange blossom honey \ 9

PARFAIT

house granola, greek yogurt, berries, mint \ 8

PASTRAMI SMOKED SALMON DIP

"everything bagel" chips \ 7

GRIT FRITTERS

pimento cheese + smoked bacon aioli \ 6

BLISTERED SHISHITO PEPPERS

garlic caramel, sea salt, sesame seeds \ 9

CHEESE & CHARCUTERIE

4 meats and 2 cheeses with accompaniments \ 20

Brunch Plates

LEMON RICOTTA PANCAKES

meyer lemon curd + blueberry coulis \ 10

TOAD IN THE HOLE

brioche french toast,
fried egg, bacon, maple \ 13

BISCUITS & GRAVY

butter milk biscuits, andouille & shrimp gumbo gravy \ 15

T&T OMELET

roasted vegetables, fresh herbs, goat cheese \ 12

CHILAQUILES

red & green chili pork, corn tortilla, queso fresco,
sour cream, cilantro, baked egg \ 13

DUCK CONFIT HASH

roasted sweet potatoes, caramelized onions,
roasted bell pepper, fresh herbs, fried egg \ 14

STEAK & EGGS

mepkin abbey mushroom strudel, fried egg,
black truffle hollandaise, demi glacé \ 22

PORK BELLY POUTINE

potato gnocchi, roasted onions, cheese curds,
dashi, miso butter, fried egg \ 14

(Side of bacon \ 3.50)

HEIRLOOM TOMATO & BURRATA

pickled green strawberries, basil, balsamic \ 12

SHRIMP REMOULADE COBB

bacon lardons, cherry tomatoes, avocado,
hard boiled egg, blue cheese \ 16

ASIAN CHICKEN SALAD

mixed greens, cabbage slaw, sugar snap peas,
mandarin orange, toasted peanuts, soy sesame vinaigrette,
fried wonton, cilantro \ 13

SHRIMP & GRITS

anson mills grits, spanish chorizo, moroccan sauce, tomato jam \ 15

MUFFALETTA

salami, country ham, mortadella, provolone,
mozzarella, house gardeniera \ 13

SWEETGRASS MUSSELS

roasted fennel, sundried tomatoes, aji rocoto,
sake, toasted focaccia \ 15

MEZZE PLATE

lamb anticucho, greek salad, tzatziki,
hummus, warm pita \ 24

FRENCH DIP BURGER

short rib, candied shallots, mornay,
parmesan crisp, tomato jam, au jus \ 16



EASTER SUNDAY DINING

BRUNCH SERVED FROM 11AM - 3PM
DINNER MENU SERVED STARTING AT 5PM