TAVERN ON THE GREEN

WEEKEND BRUNCH

AUTUMN 2017

APPETIZERS

Daily Soup 12

Homemade Pastry Basket
Assorted Baked Goods, Whipped Butter, Preserves 10

Tavern Maple Brown Sugar Bacon
Watercress & Frisée Salad, Sherry Vinaigrette 16

Chunky Avocado Toast
Grilled Country Bread, Shaved Red Onion, Jalapeño & Cilantro Salad 15

Roasted Figs
Honey, Goat Cheese, Bresaola, Arugula 19

Hand Cut Steak Tartare
Grilled Baguette 18

Fruitwood Smoked Salmon
Bagel Chips, Chive Cream Cheese, Capers 17

ENTRÉES

Smoked Bacon & Scrambled Egg Flatbread
Shredded Cheddar Cheese, Micro Greens 18

Brioche French Toast
Fresh Blueberry Compote, Vanilla Whipped Cream, Candied Almonds 19

Eggs Benedict Florentine
Grilled Canadian Bacon, Creamed Spinach, Hollandaise 19
Substitute For 9, Maine Lobster Or Smoked Salmon

Grilled Chicken Caesar Salad
Baby Romaine Hearts, Shaved Pecorino, Garlic Croutons 22
Substitute For 5, Prosciutto De Parma Or Scottish Organic Salmon

Roasted Vegetable Baked Eggs
Eggplant, Peppers, Tomatoes, Squash, Ricotta, Aged Balsamic Reduction 19

Grilled Organic Chicken Paillard
Baby Red Mustard & Arugula Salad, Aged Balsamic Vinaigrette, Grilled Lemon 21

Organic Scottish Salmon
Warm Lentil & Roasted Vegetables, Chive Beurre Blanc Sauce 29

Steak & Eggs
Sliced Sirloin, Potato Pancakes, Au Jus 26

Smoked Salmon Soft Scrambled Eggs
Chives, Grilled Whole Grain Toast 24

The Tavern Burger
10oz, Dry Aged Ground Beef, American Cheese, Dill Pickle, Salt & Vinegar Chips 26

BRUNCH SIDES 9

Biscuit & Sausage Gravy
Greek Yogurt, Berries, Granola, Honey
Irish Breakfast Sausage
Potato Pancakes, Sour Cream, Apple Sauce

BILL PEET
EXECUTIVE CHEF

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our fish dishes may contain small bones