

BRUNCH MENU

BENEDICTS & OMELETTES

Benedicts and omelettes are served with Tavern hash brown potatoes, fresh fruit and fresh-baked apple walnut muffin. Upon request, all omelettes can be prepared with Egg Beaters.

***Eggs Benedict** 9.95

Two toasted English muffin halves layered with lean slices of Canadian bacon, poached eggs and topped with Hollandaise sauce

***Crab Cake Benedict** 12.95

Two toasted English muffin halves with our Maryland-style crab cakes, poached eggs and topped with Hollandaise sauce

New Steak Benedict 13.95

One 5 oz. filet served on a toasted English muffin half, topped with a poached egg and Hollandaise sauce

Brie and Bacon Omelette 9.25

Imported Brie cheese melted with crisp applewood-smoked bacon

Ham and Cheddar Cheese Omelette 8.95

Florentine Omelette 8.75

Fresh spinach sautéed with mushrooms and Gruyere cheese

New Salmon Benedict 10.95

Grilled filet of fresh salmon on a toasted English muffin half and topped with a poached egg and Hollandaise sauce

TAVERN BRUNCH SPECIALTIES

Tavern Specialties are served with Tavern hash brown potatoes, fresh fruit and fresh-baked apple walnut muffin.

Huevos Rancheros 9.75

Two scrambled eggs wrapped in a warm flour tortilla and topped with melted Cheddar and Monterey Jack cheeses, salsa, black olives, spring onions and sour cream. Served with Tavern hash browns

New Huevos Rancheros Supreme 10.95

Our Huevos Rancheros with sautéed Andouille sausage and spicy black beans

New Steak and Eggs 13.95

Wood-fire grilled 5 oz. filet served with scrambled eggs and Tavern hash browns

French Toast 6.95

Four thick slices dipped in our cinnamon egg batter and grilled to a golden brown. Served with Tavern hash brown potatoes and warm maple syrup

New BLT Fried Egg and Cheese Sandwich 8.95

Multi-grain bread, applewood-smoked bacon, cheddar cheese, mayonnaise. Served with Tavern hash browns

Shrimp and Grits 11.95

Gulf shrimp sautéed with diced applewood-smoked bacon, mushrooms, green onions, garlic and served over cheese grits

***Prime Rib**

(8 oz.) 13.95 (12 oz.) 19.95
Slow-roasted and served with garlic mashed potatoes or hash browns and sautéed vegetables

Add an Appetizer Salad to any of the above Brunch Items

Garden - \$2.75 **Caesar** - \$4.25 **Tavern** - \$4.75 **Wedge of Iceberg** - \$4.75 **Spinach** - \$5.25

SIGNATURE COCKTAILS AND SPECIALTY DRINKS

Bloody Mary
Screwdriver
Salty Dog

Mimosa
Manhattan
Peach Daiquiri

Margarita
Strawberry Daiquiri
Martini

We use only freshly squeezed Florida orange and grapefruit juice.

*Contains (or may contain) raw or under-cooked product. Consuming Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.