

VILLAGE TAVERN®

Scratch Kitchen • Craft Bar™

BRUNCH

Brunch Cocktail Specials: Mimosa, Bloody Mary, Bellini 3.00

BENEDICTS

Benedicts are served with a choice of classic Hollandaise or Sriracha Hollandaise sauce and Tavern hash brown potatoes and a fresh-baked apple walnut muffin with whipped honey butter

Tavern Benedict* classic Virginia cured ham, sautéed fresh spinach, diced Roma tomatoes, poached eggs, English muffins, choice of Hollandaise 12.75

Eggs Benedict* Canadian bacon, poached eggs, English muffins, choice of Hollandaise 11.95

Crab Cake Benedict* Maryland-style crab cakes, poached eggs, English muffins, choice of Hollandaise 14.95

Salmon Benedict* 6 oz. salmon, poached eggs, English muffins, choice of Hollandaise 14.95

Florentine Benedict* sautéed fresh spinach, poached eggs, English muffins, choice of Hollandaise 10.95

Cruz Bay Benedict* spicy black beans, English muffins, two poached eggs, Monterey Jack and Cheddar cheese, tomatoes, green onions, sour cream 10.50

OMELETTES

Served with Tavern hash browns, and a fresh-baked apple-walnut muffin with whipped honey butter. Upon request, all omelettes can be prepared with egg whites.

Ham and Cheddar Cheese* 10.50

Brie and Bacon* imported Brie cheese melted with crisp applewood-smoked bacon 10.95

Florentine* fresh spinach sautéed with mushrooms and Gruyere cheese 9.95

BELGIAN WAFFLES AND FRENCH TOAST

Belgian Waffle a thick Belgian waffle, fresh whipped cream, warm maple syrup 6.95

Belgian Waffle with Fruit choice of fresh blueberries, strawberries or cinnamon apples heaped on a warm waffle, fresh whipped cream 8.25

French Toast four thick slices of French brioche dipped in our cinnamon egg batter and grilled to a golden brown, Tavern hash browns, warm maple syrup 8.95

French Toast with Fruit choice of fresh blueberries, strawberries or cinnamon apples, Tavern hash browns, warm maple syrup 9.95

TAVERN BRUNCH SPECIALTIES

NEW Huevos Rancheros* fried eggs, black beans, Cheddar and Monterey Jack cheeses, house salsa, pickled jalapenos, crispy tortillas, Tavern hash browns 10.95

Corned Beef Hash and Eggs* corned beef, arugula, Tavern hash browns, caramelized onions 12.95

Quiche Lorraine* applewood-smoked bacon, Gruyere cheese, Tavern hash browns 9.95

BLT Fried Egg and Cheese Sandwich* multi grain bread, our signature Tavern applewood-smoked bacon, Cheddar cheese, mayonnaise. Tavern hash browns or French fries 11.95

Steak and Eggs* Certified Angus Beef® grilled 5 oz filet, scrambled eggs. Tavern hash browns 14.95

Southern Shrimp and Grits applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits with Gruyere cheese 18.50

NEW Breakfast Burrito* scrambled eggs, flour tortilla, Cheddar and Monterey Jack cheeses, salsa, spring onions, sour cream. Tavern hash browns 10.95

NEW Breakfast Burrito Supreme* Our Breakfast Burrito with Andouille sausage and black beans. Tavern hash browns 11.95

APPETIZERS AND SMALL PLATES

Spring Rolls hand made, grilled chicken, Napa cabbage, garlic, soy, ginger, mixed greens tossed in Miso 9.50

Flash Fried Calamari served with Thai chili sauce 10.50

Bruschetta marinated tomatoes, capers, black pepper, basil pesto, shaved Reggiano Parmesan 6.95

Ahi Tuna Sashimi* sesame seared, with wasabi, soy, sesame ginger sauce 12.95

Maryland-Style Crab Cake* lump crab meat, tartar sauce, mixed greens tossed in Miso 11.95

Freshly-Fried Potato Chips✓ sea salt, ranch dressing 6.75

Spinach Tortilla Dip✓ tomatoes, jalapenos, cilantro, Cheddar and Monterey Jack, tortilla chips 9.75

NEW Pimiento Cheese Deviled Eggs Southern-style with our signature Tavern applewood-smoked bacon 9.95

NEW Dip Duo homemade guacamole and pimiento cheese with fresh fried tortilla chips 9.95

FLATBREADS

Our dough is made fresh in house every day using the finest Pivetti flour imported from Italy.

NEW Margherita✓ fresh mozzarella, San Marzano tomatoes, fresh basil 10.95

Tavern tomato sauce, pepperoni, mushrooms, peppers, hamburger, onions, mozzarella 11.95

Barbecue Chicken✓ bacon, barbecue sauce, red onion, Cheddar and Monterey Jack, fresh cilantro 11.95

NEW Veggie✓ tomato sauce, red peppers, mushrooms, red onions, grilled asparagus spears, green peppers, fresh mozzarella 11.95

NEW Mushroom and Goat Cheese✓ herb oil, San Marzano tomatoes, goat cheese, sautéed cremini mushrooms 12.95

Classic Pepperoni tomato sauce, mozzarella, Parmesan 10.95

BRUNCH SIDES

Applewood-Smoked Bacon four strips of crisp bacon 4.50

Tavern Hash Browns 3.50

Sugared Bacon 4.50

Apple Walnut Muffins a basket of six fresh-baked muffins with whipped honey butter 4.95

NEW Mixed Berries a bowl of strawberries, blueberries and blackberries 4.50

Wines by the Glass

White Wines

Chardonnay	
Stone Cellars, California	6.50
Emiliana Organic Natura, Chile	7.00
Greystone Cellars, California	8.00
Wente Morning Fog, California	9.00
Clos Du Bois, North Coast, California	8.50
Wm. Hill Estate Winery, North Coast, CA	7.50
Kendall-Jackson Vintners Reserve, CA	9.00
Meoimi by Belle Glos, California	10.00
La Crema, Monterey, California	11.00
Calera, Central Coast, California	13.00
Sonoma Cutrer, Russian River Ranches, CA	13.00
Mer Soleil Silver by Caymus, California	12.00
Crossbarn by Paul Hobbs, California	12.00
ZD, California	14.00
William Fevre, Champs Royaux, Chablis, France	11.00
Patz & Hall, Sonoma Coast, CA	14.00

Sauvignon Blanc

Ferrari-Carano Fume Blanc, California	9.00
Matua, Marlborough, New Zealand	8.00
Joel Gott, California	8.50
Kim Crawford, Marlborough, NZ	10.00
Frog's Leap, Napa Valley, California	13.00

Pinot Grigio

Campanile, Friuli Venezia-Giulia, Italy	8.00
Torre Di Luna, Trentino, Italy	8.50
Francis Ford Coppola Diamond, CA	10.00
Santa Margherita, Valdadige, Italy	14.00

More Interesting Whites

Beringer White Zinfandel, CA	6.50
Seven Daughters Moscato, Veneto, Italy	8.00
Mulderbosch Rose of Cabernet, S. Africa	7.50
Martin Codax Albarino, Rias Baixas, Spain	10.00
Conundrum White Blend, California	10.00
Chateau Ste. Michelle Riesling, Washington	7.00
Saint M by Dr. Loosen, Riesling, Germany	8.00
Freixenet, Cata Nevada Brut 187ml	8.00
La Marca, Prosecco 187ml	9.00
Banfi, Rosa Regale, Brachetto 187ml	10.00
Gloria Ferrer, Brut	10.00

Red Wines

Cabernet Sauvignon

Stone Cellars by Beringer, California	6.50
Louis M. Martini, Sonoma Cty., California	9.00
14 Hands, Washington	8.00
Estancia, Paso Robles, California	11.00
Joel Gott, 815, California	10.00
Chateau Tanunda, Grand Barossa, Aus.	11.00
Slingshot, Napa Valley, California	12.00
BR Cohn, Silver, North Coast, California	13.00
The Federalist, 1776, Lodi, California	13.00
Wente, Charles Wetmore, CA	12.00
ZD, Napa Valley, California	18.00

Merlot & Pinot Noir

Hogue, Merlot, Washington	7.00
Chateau St. Jean, Merlot, California	9.00
Bogle Vineyards, Merlot, California	8.00
Markham, Merlot, Napa Valley, CA	13.00
Trinity Oaks, Pinot Noir, California	7.00
A by Acacia, Pinot Noir, Carneros, CA	8.50
MacMurray, Pinot Noir, Central Coast, CA	10.00
Elouan, Pinot Noir, Oregon	11.00
Meiomi by Belle Glos, Pinot Noir, CA	10.00
Wente, Riva Ranch, Pinot Noir, CA	13.00
Truchard, Carneros, California	14.00
Belle Glos, Las Alturas, Pinot Noir, CA	15.00
Patz & Hall, Sonoma Coast, CA	18.00

Zinfandel

Ravenswood, California	7.50
Beran, California	12.00

Syrah/Shiraz

Boxhead, McLaren Vale, Australia	8.00
Qupe, Santa Barbara Cty., California	11.00

Interesting Reds

Apothic, Red Blend, California	8.00
Francis Ford Coppola, Diamond, CA	10.00
Dreaming Tree, Crush, North Coast, CA	10.00
Ferrari-Carano, Siena, Sonoma Cty., CA	11.00
Madness & Cures, Alexander Valley, CA	12.00

Global Varietals

Ruffino, Chianti Superiore, Italy	8.00
Emiliana Organic Natura, Malbec, Chile	8.00
The Gambler, Malbec, Argentina	9.00
Dona Paula, Malbec, Argentina	10.00
Banfi, Centine, Italy	8.00
Haras, Carmenera Reserva, Chile	8.00

Beers

Chilled 16 oz glass/25 oz mug

Draft Beers

Coors Light	3.75 / 6.00
Bud Light	3.75 / 6.00
Stella Artois, Pale Lager, Belgium	5.75 / 8.00
Blue Moon Belgian White Ale, CO	5.00 / 7.25
Four Peaks, Hop Knot, IPA, AZ	5.25 / 7.50
Four Peaks, Killtiffer, Scottish Ale, AZ	5.25 / 7.50
Papago Brewing, Orange Blossom, AZ	6.00 / 8.25
Ballast Point Sculptin IPA, CA	6.75 / 9.00
Bell's Amber, MI	5.75 / 8.00
Left Hand Nitro Milk Stout, CO	6.50 / 8.75
Lagunitas Lil' Sumpin IPA, CA	6.00 / 8.25
Featured Selection	6.00 / 8.25

United States Bottled Beers

Budweiser, Bud Light, Coors Light	3.75
Miller Lite	3.75
Michelob Ultra	4.00
Craft Beers	
Bell's Two Hearted Ale	5.00
Omission, Pale Ale (Gluten Free)	4.50
Magic Hat #9	4.50
Dogfish Head Indian Brown Ale	5.50
Funkwerks Saison	6.00
Anderson Valley Bourbon Barrel Stout (22 oz)	12.00
Firestone Walker Double Jack IPA (22 oz)	12.00

Imported Beers

Heineken	4.75
Newcastle	4.75
Corona Extra	4.50
Dos Equis Special Lager	4.50
Beck's (Non-Alcoholic)	4.00

Cans

Founders All Day IPA	4.25
Upslope Craft Lager	4.50
Avery White Rascal	5.00
Oskar Blues Lil' Yellow Pils	5.00
Borderland Noche Dulce Vanilla Porter 16 oz	6.00

*These menu items contain (or may contain) raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Food Allergies? Alert Server!

✓ Vegetarian

Scottsdale Brunch 10-15

Gluten Free Menu Available

APPETIZER SALADS AND SOUPS

Dressings made in house daily: Balsamic Vinaigrette, Tavern Vinaigrette, Honey Mustard, Blue Cheese, Miso, Sesame Ginger, Poppy Seed, Thousand Island, Ranch, KRAFT Fat Free Dressings

- Mixed Greens** tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 6.25
The Tavern Salad mushrooms, bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 6.95
Caesar romaine hearts, Reggiano Parmesan, house made croutons 6.75
Spinach bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 7.95
Organic Quinoa and Kale ✓ grape tomatoes, fresh mango, Tavern Vinaigrette, crispy shallots 8.95
Wedge of Iceberg blue cheese, bacon, diced tomatoes, Blue Cheese dressing 6.95
New England Clam Chowder 4.95 • **French Onion** 5.95 • **Soup du Jour** priced daily

Appetizer Salads with Entrée purchase:

Mixed Greens, 4.95; Tavern, Caesar or Wedge, 5.50; Spinach, 6.50; Quinoa & Kale, 7.50

ENTRÉE SALADS

- Mixed Greens** tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing
With **Grilled Atlantic Salmon*** 15.50 With **Teriyaki-Grilled Chicken** 13.50
The Tavern Salad mushrooms, bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 9.50
Add **Grilled Atlantic Salmon*** 6.95 Add **Grilled Chicken** 4.95
Thai Chicken mixed greens and cabbages, cucumbers, edamame, fried wontons, Lime Cilantro dressing, drizzled with Thai Peanut dressing 12.50
Caesar With **Grilled Atlantic Salmon*** 15.50 With **Grilled Chicken** 13.50
Asian Tuna* fresh center cut Ahi tuna, carrots, snow peas, edamame, Sesame Ginger dressing 15.50
Grilled Chicken Spinach bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing with grilled chicken 14.50
Greek ✓ mixed greens, Feta, pepperoncini, red onions, Kalamata olives, Roma tomatoes, Basil Vinaigrette 8.95
Add **Shrimp, Grilled Atlantic Salmon*, Tenderloin*** *Certified Angus Beef®* 6.95 Add **Chicken** 4.95
Cobb crisp romaine, roasted chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, diced Roma tomatoes, egg, tossed in Blue Cheese dressing 13.95
Chicken Mexican crisp flour tortilla shell, shredded lettuce, salsa, black olives, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses 11.95
Homemade Chicken Salad our signature chicken salad, seasonal greens, grape tomatoes, carrots, mandarin oranges, choice of dressing 11.95

COMBINATIONS

- Soup and Sandwich** your choice of half **Chicken Club** or **Chicken Salad** sandwich and bowl of soup 8.95
Substitute French Onion 1.00
Soup and Salad a bowl of soup and your choice of appetizer salad: **Wedge, Tavern, or Caesar** 9.95;
Spinach 10.95; **Mixed Greens** 9.25; **Quinoa and Kale** 11.95

LUNCHEON ENTREES

- Fresh Salmon*** chive butter sauce, green beans, rice pilaf 12.95
Maryland-Style Crab Cake* lump crab meat, French fries with Mediterranean sea salt, coleslaw, tartar sauce 13.95
Grilled Meatloaf *Certified Angus Beef® Natural*, mushroom Madeira sauce, mashed potatoes, green beans 12.50
Fresh Idaho Rainbow Trout* grilled with sweet soy and Teriyaki-glaze, green beans, rice pilaf 19.95
Grouper Hemingway* white wine, lemon, tomatoes, capers, Parmesan, served over angel hair pasta 18.95
Chicken Colorado topped with applewood-smoked bacon, barbecue sauce, mixed cheese, tomatoes, scallions served with black beans and rice 11.50
Grilled Chicken Teriyaki marinated, stir-fried onions, carrots, snow peas, peppers, rice pilaf 11.50
Prime Rib with Au Jus* *Certified Angus Beef®*, French fries or garlic mashed potatoes with green beans(8 oz) 15.50 / (12 oz) 24.50
Filet Mignon* *Certified Angus Beef®* (5 oz) served with choice of any two sides 15.95

BURGERS



*Certified Angus Beef® Natural** ground chuck served on artisan brioche or whole-wheat bun

with your choice of French fries with Mediterranean sea salt, sweet potato fries, potato salad or coleslaw



- NEW Tavern Burger*** The "All American". Leaf lettuce, red onion, tomato, American cheese, and our "Secret Sauce" 12.50
NEW Santa Fe Burger* homemade guacamole, chopped jalapenos, shaved red onions, pepper jack, chipotle aioli 12.95
NEW Gastropub Burger* caramelized onions, Gruyere cheese, leaf lettuce, tomato, mayonnaise 12.50
With Tavern applewood-smoked bacon 13.50

Cheeseburger* mayonnaise, mustard, lettuce, tomato, sliced pickles, diced red onion, choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 12.50 With applewood-smoked bacon 13.50

**Certified Angus Beef® Natural* is lean ground chuck at its best! Hormone and Antibiotic free.
Raised by farmers and ranchers dedicated to producing the best beef naturally.

SANDWICHES

All sandwiches are served on artisan bread, and your choice of French fries with Mediterranean sea salt, sweet potato fries, potato salad or coleslaw.

- Monte Cristo Sandwich** classic Virginia cured ham, brie, chicken, raspberry preserves, Gruyere, whole grain mustard 11.95
BLT Fried Egg and Cheese Sandwich* multi grain bread, our signature Tavern applewood-smoked bacon, Cheddar cheese, mayonnaise. Tavern hash browns or French fries 11.95
Blackened Salmon Sandwich* lettuce, tomato, onion, Creole aioli, coleslaw, brioche bun 12.25
Reuben choice of **Turkey** 10.95 or **Corned Beef** 11.95 Swiss cheese, sauerkraut, Thousand Island, rye bread
Chicken Club grilled chicken, classic Virginia cured ham, our signature Tavern applewood-smoked bacon, Cheddar and Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread 11.95
Crab Cake Sandwich* lump crab meat, house made tartar sauce, shredded lettuce, tomato, crab cake bun 13.95

Complimentary Bread Service Available Upon Request

All Natural Fresh Chicken: hormone and steroid free, no additives or preservatives.

All our foods are prepared with "0" Transfat oils

Not all ingredients are listed in the menu. Please let your server know if you have any food allergies.

MasterCard, Visa, Discover and American Express accepted. No personal checks, please. All Items are available for take out.



*These menu items contain (or may contain) raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

✓ **Vegetarian**
Gluten Free Menu Available

The Village Tavern is passionately committed to the finest, freshest ingredients and we have been true to this promise since 1984. You will find our menu offers something for everyone including a wide selection of appetizers and small plates for sharing; aged, hand-cut *Certified Angus Beef®* steaks; made from scratch flatbreads; thick, juicy *Certified Angus Beef® Natural* burgers; gourmet sandwiches and irresistible house made desserts. We also have an extensive selection of hand-crafted cocktails, draft and bottled beers and wines by the glass. We are happy to accommodate special dietary requests.

SIDES

- Green Beans** 3.50
Sautéed Fresh Spinach 3.50
Coleslaw 3.50
Asparagus 3.50
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Macaroni and Cheese 5.00
Rice Pilaf 3.50
Black Beans 3.50
Classic French Fries 3.50
Sweet Potato Fries 3.50
Garlic Mashed Potatoes 3.50

HOUSE MADE DESSERTS

- Warm Butter Cake** 7.50
—
Apple Cobbler 6.95
—
Very Best Carrot Cake 7.25
—
Double-Decker Cheesecake 7.95
—
Crème Brûlée 5.75
—
Key Lime Pie 6.75
—
St Barth's Chocolate Torte 6.95
—
Hot Fudge and/or Caramel Sundae 3.95

ESPRESSO & CAPPUCCINO

- Single or Double
Espresso 2.50 / 3.50
Cappuccino 2.95 / 3.95
Café Latte 2.95 / 3.95
Café Mocha 2.95 / 3.95
Tavern Cappuccino 3.95

Brunch Cocktails

- Salty Dog** 7.25
Screwdriver 6.25
Seabreeze 6.25
Tavern Mojito 7.50
Tavern Margarita 8.00