

# BRUNCH

1.7.24

## HOMEMADE CINNAMON ROLLS **VG**

CREAM CHEESE, BOURBON AGED VANILLA, ORANGE ZEST. 5.

## FARMERS OMELETTE **VG**

SPINACH, TOMATO, MUSHROOM, IDYLL FARMS GOAT CHEESE, POTATOES. 15.

## POTATO PANCAKE **VG**

SMOKED SABLE, CRÈME FRAÎCHE, DILL, CAPERS, RADISHES. 16.

## EGGS BENEDICT

ENGLISH MUFFIN, HAM, POACHED EGG, TRUFFLED BERNAISE. 15.

## BELGIUM WAFFLES **VG**

BERRIES, VANILLA WHIPPED CREAM. 14.

## FRIED QUAIL AND WAFFLES

SAGE MALT WAFFLE, CHILE HONEY. 21.

## TAVERN BURGER

6OZ. SMASH BURGER, CARAMELIZED ONION, SHAVED LETTUCE, BEER CHEESE, PICKLES. 18.

## WINTER COBB **GF**

ROASTED SQUASH, CHICKEN, CELERY, BLUE CHEESE, SOFT DUCK EGG, BACON CRUMBLES, RED ONION, CORN, HERB VINAIGRETTE. 19.

## BEET SALAD **VG GFO**

ROASTED BEETS, PISTACHIO + GOAT CHEESE BALLS, SEEDED LAVASH, GREENS. 14.

## STEAK SALAD **GFO**

SKIRT STEAK, KALE, FENNEL, RADISH, CROUTON, BLUE CHEESE, MUSTARD VINAIGRETTE. 25.

## SIDES

BACON. 6

FRUIT. 6

POTATOES. 5.



### PLEASE NOTE

NO SEPARATE CHECKS FOR GROUPS OF 8 OR MORE  
V - VEGAN, VG - VEGETARIAN, GF - GLUTEN FREE,  
GFO - GLUTEN FREE OPTION

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.