

TAVERN IN THE SQUARE

Brunch Menu

DRINKS

COFFEE BAR 70

serve yourself unlimited regular coffee, milk, cream and sugars. Tea and decaf coffee upon request but included in price of coffee bar

BUILD YOUR OWN MIMOSA BAR

30/bottle of sparkling wine

Choice of 3 unlimited juices: orange juice, peach juice, grapefruit juice, cranberry juice, pineapple juice;

Choice of 3 unlimited fruits for garnish: strawberries, orange slices, grapefruit slices, blueberries, blackberries, raspberries

JUICE TOWER 30

choice of orange juice, cranberry juice, apple juice, grapefruit juice, pineapple juice

SANGRIA PITCHERS 42

choice of tavern sangria or our seasonal sangria

MARGARITA PITCHERS 48

classic, passionfruit, mango, strawberry, or blackberry

SIGNATURE COCKTAIL (price varies)

work with our master mixologist to offer your guests a signature cocktail

THE CLASSICS

REGULAR SERVES 10-15, LARGE SERVES 20-25

[G] **SCRAMBLED EGGS** 95/190

[G] **BACON** 55/110

[G] **COUNTRY HAM** 40/80

[G] **MAPLE SAUSAGE** 50/100

[G] **BREAKFAST POTATOES** 40/80

[G] **HOLLANDAISE** 20/40

TOASTED ENGLISH MUFFINS 30/60
(24/48 muffins)

BRUNCH FEATURES

REGULAR SERVES 10-15, LARGE SERVES 20-25

FRENCH TOAST BITES 80/160

[V] dusted with cinnamon sugar

STRAWBERRY-MELON-PINEAPPLE KABOBS

80/160 [G/VEGAN] chia yogurt dip

STEAK TIPS 340/680

house marinated steak tips

BANANA FOSTER FRENCH TOAST 180/360

cornflake streusel

LEMON RICOTTA PANCAKES 150/300

blueberry maple compote, lemon crème fraîche, maple syrup

TAVERN BENEDICT 175/350

poached eggs, toasted English, country ham, hollandaise (24 count/48 count)

BUFFALO CHICKEN BENEDICT 180/360

[🔥] poached eggs, buffalo fried chicken, toasted English, hollandaise, blue cheese dip

[V] VEGETARIAN [G] GLUTEN FREE UPON REQUEST [VEGAN] VEGAN [P] PESCATORIAN [🔥] SPICY DISH

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STARTERS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

SEASONAL VEGETABLES + DIP 60/120

[GF/V] carrots, celery, cucumber, and cauliflower accompanied by ranch dipping sauce

CHEESE + CRACKERS 70/140

[V] aged cheddar, fresh mozzarella, swiss, assortment of whole grain crackers

GUACAMOLE + SALSA 55/110

[GF/VEGAN] scratch-made hass avocado guacamole, fresh salsa, tomatoes, chilis, lime, house-cooked tortilla chips

BAKED CRAB AND SWEET CORN DIP 90/180

[GF/P] cheddar, roasted jalapeno, chives, toasted pita

LEMON TAHINI HUMMUS 50/100

[GF/V] crispy chick peas, heirloom carrots, chips

NACHOS 75/150

[GF/V] tres quesos, pico de gallo, shredded lettuce, crema, salsa + sour cream on the side (add chicken +30 or guacamole +15) (sub plant-based cheese 80/155)

BANG BANG BROCCOLI 75/150

[🔥/GF/VEGAN] tempura broccoli, sweet + spicy chili garlic sauce, fried garlic, scallion

SMOKIN' TOTS 75/150

[GF] chorizo, fire roasted corn, chipotle ranch, cotija cheese, scallions, cilantro, lime

FRIED PICKLE CHIPS 55/110

[GF/V] secret sauce

CHICKEN QUESADILLA 85/170

tres quesos, roasted peppers, black beans, cilantro, salsa, crema (add guacamole +15) (sub plant-based cheese 75/145)

BAVARIAN PRETZELS 85/170

[V] apple slices, beer cheese fondue

BUFFALO CAULIFLOWER 70/140

[🔥/GF/VEGAN] pickled celery, blue cheese

WINGS 100/200

[GF] your choice of honey sriracha 🔥, buffalo 🔥, stone ground honey mustard, bang bang, or plain (regular 40 each / large 80 each)

CORNFLAKE FRIED CHICKEN TENDERS 90/180

[GF] fresh chicken tenderloins lightly breaded and your choice of honey sriracha 🔥, buffalo 🔥, stone ground honey mustard, bang bang, or plain (regular 40 each / large 80 each)

PIZZAS SERVE 2 PEOPLE

CLASSIC PIZZA 15

[V] 4 cheese blend, san marzano tomato sauce, fresh basil, evoo (sub gluten-free crust +3) (sub plant-based cheese +1)

BBQ CHICKEN PIZZA 16

bbq sauce, sharp provolone, fire roasted corn, bacon, caramelized onions (sub gluten-free crust +3) (sub plant-based cheese +1)

SEASONAL PIZZA 16

(sub gluten-free crust +3)

TAVERN IN THE SQUARE *function menu*

GREENS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

SUB PLANT-BASED CHEESE (REGULAR +10/LARGE +15)

CAESAR 75/150

[V] romaine lettuce, caesar dressing, garlic herbed croutons

CHOPPED GREEK 90/180

[V] romaine, feta, tomatoes, cucumbers, olives, chickpeas, toasted pita, mint, lemon tahini dressing

STEAK + AVOCADO* 220/440

[GF] adobo grilled sirloin, romaine lettuce, black bean & corn salsa, tomatoes, tortilla strips, cilantro ranch

TOP IT OFF

GRILLED CHICKEN 70/140

GRILLED SALMON 120/240

GRILLED SLICED TENDERLOIN 180/360

GRILLED STEAK TIPS 240/580

SANDWICHES & BURGER SLIDERS

REGULAR 24 EACH / LARGE 48 EACH

SUB PLANT-BASED CHEESE (REGULAR +10/LARGE +15)

AGAVE LIME CHICKEN 90/180

pepperjack cheese, tomato jam, avocado, tomato, shredded lettuce, chipotle aioli

NASHVILLE HOT FRIED CHICKEN 100/200

garlic aioli, pepper jack cheese, pickled carrot and daikon

TAVERN BURGER* 95/190

toasted potato roll, lettuce, tomato, secret sauce

PICANTÉ BURGER* 100/200

[🔥] crispy bacon, pepperjack, jalapeño, tomato relish, chipotle aioli

BLACKENED BACON + BLUE BURGER* 100/200

cajun spice, bacon, caramelized onions, blue cheese

TURKEY BURGER 120/240

Sliced apple, caramelized onion, brie, watercress

BEYOND BURGER 80/160

[VEGAN] plant-based alternative burger that eats like meat

[V] VEGETARIAN [GF] GLUTEN FREE UPON REQUEST [VEGAN] VEGAN [P] PISCATARIAN [🔥] SPICY DISH

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BOWLS

REGULAR SERVES 10-15 / LARGE SERVES 20-25
SUB PLANT-BASED CHEESE (REGULAR +10/LARGE +15)

QUINOA 180/360

[GF/V] seasonal vegetables, avocado, balsamic dressed kale, goat cheese

COUNTRY FRIED COBB 200/400

[GF] buttermilk fried chicken, romaine, egg, bacon, avocado, blue cheese, tomato, balsamic vinaigrette

SESAME SALMON* 240/480

[GF/P] jasmine rice, roasted broccoli, avocado, mango salsa

MESQUITE CHICKEN 210/420

[GF] spiced black beans, seasoned rice, charred peppers, roasted corn, avocado, cotija, crispy tortilla

carving station

SERVES 15-18

ROASTED BEEF TENDERLOIN

450

peppercorn-crust beef tenderloin, slow roasted, horseradish cream

ROASTED ANGUS SIRLOIN

450

slow roasted sirloin with herb au jus

HERB ROASTED PORK LOIN

210

herb-crust pork loin, slow roasted, chipotle-dijon mustard

MAINS

REGULAR SERVES 10-15
LARGE SERVES 20-25

BAYOU CHICKEN PASTA 200/400

[🔥/GF] spicy blackened chicken, sweet corn, jalapeño, bacon, parmesan cream (sub GF pasta 10/20)

FISH + CHIPS 210/420

[GF/P] chip crusted haddock filet, house fries, tartar

PARMESAN CRUSTED CHICKEN 230/460

lightly breaded chicken, lemon caper sauce, arugula, corn, pickled onions, cherry tomatoes

GENERAL TSO'S CHICKEN 200/400

[🔥/GF] sesame fried chicken, tempura broccoli, bang bang sauce, coconut jasmine rice

SIRLOIN STEAK TIPS* 340/680

[GF] house marinated steak tips cooked to your liking

MAC + CHEESE 170/340

[V] four cheeses, farm cream, buttery crumb crust

ROASTED SALMON* 270/540

[GF/P]

SIDES

REGULAR SERVES 10-15 / LARGE SERVES 20-25

HOUSE FRIES 40/80

SWEET POTATO FRIES 45/90

TOTS 45/90

GARLIC MASHED POTATOES 40/80

STEAMED BROCCOLI 40/80

ROASTED GREEN BEANS 60/120

STEAMED JASMINE RICE 40/80

GLUTEN FREE PASTA 40/80

DESSERT

PRICED PER ITEM

FUDGE BROWNIE PLATTER 90 (24 brownies)

gooey chocolate fudge brownies, chocolate glaze

CHOCOLATE CHIP COOKIE PLATTER 80 (24 cookies)

warm chocolate chip cookies, chocolate fudge for dipping

10" CHOCOLATE LAYER CAKE 80

(serves 20 people) moist double layer cake filled with chocolate cream and finished with fudge frosting

9X12" TIRAMISU 110

espresso soaked lady fingers layered with sweetened mascarpone, ground bittersweet chocolate and cocoa

10" GF CHOCOLATE TORTE 85

(serves 20 people) decadent chocolate flourless torte made from a blend of four chocolates and finished with a ganache topping

GF CHOCOLATE CHUNK BROWNIES 110

(24 brownies) fudgy Honduran chocolate brownies, studded with chocolate chunks

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