



# BRUNCH

## 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, Southern buttermilk biscuits, choice of Hollandaise 12.95
- EGGS BENEDICT\*** Canadian bacon, poached eggs, English muffins, choice of Hollandaise 12.25
- FLORENTINE BENEDICT\*** sautéed fresh spinach, poached eggs, English muffins, choice of Hollandaise 11.25
- CRAB CAKE BENEDICT\*** Maryland-style crab cakes, poached eggs, English muffins, choice of Hollandaise Market Price/Availability

## 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** 10.75
- BRIE AND BACON** imported Brie cheese melted with crisp applewood-smoked bacon 11.25
- FLORENTINE** fresh spinach sautéed with mushrooms and Gruyere cheese 10.25

## BELGIAN WAFFLES AND FRENCH TOAST

Served with 100% pure Vermont maple syrup.

- NEW SOUTHERN-STYLE FRIED CHICKEN AND WAFFLES** thick Belgian waffle, crispy all-natural chicken tenders 12.25
- BELGIAN WAFFLE** a thick Belgian waffle, fresh whipped cream 8.25
- BELGIAN WAFFLE WITH FRUIT** choice of fresh blueberries, strawberries or cinnamon apples heaped on a warm waffle, fresh whipped cream 9.25
- FRENCH TOAST** four thick slices of French brioche dipped in our cinnamon egg batter and grilled to a golden brown. Tavern hash browns 10.25
- FRENCH TOAST WITH FRUIT** choice of fresh blueberries, strawberries or cinnamon apples. Tavern hash browns 11.25

## TAVERN BRUNCH SPECIALTIES

- NEW AVOCADO TOAST\*** multi-grain bread, fresh guacamole, roasted grape tomatoes, goat cheese, poached eggs, baby arugula, Tavern hash browns 11.75
- NEW BREAKFAST BOWL \*** Anson Mills organic stone ground grits, Gruyere cheese, poached eggs, Tavern signature applewood smoked bacon, house made guacamole, pico de gallo, cilantro 14.50
- HUEVOS RANCHEROS\*** fried eggs, black beans, Cheddar and Monterey Jack cheeses, house salsa, pickled jalapenos, crispy tortillas, Tavern hash browns 11.25
- SOUTHERN SHRIMP AND GRITS** applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits with Gruyere cheese 19.25
- BLT FRIED EGG AND CHEESE SANDWICH\*** multi grain bread, our signature Tavern applewood-smoked bacon, Cheddar cheese, mayonnaise. Tavern hash browns 12.25
- BREAKFAST BURRITO** scrambled eggs, flour tortilla, Cheddar and Monterey Jack cheeses, salsa, spring onions, sour cream. Tavern hash browns 11.25; With Andouille sausage, black beans 12.25

## APPETIZERS AND SMALL PLATES

- SHANGHAI FLASH-FRIED CALAMARI** ginger-chili and Thai peanut sauces, scallions, pickled jalapenos, cilantro, peanuts 11.25
- TAVERN NACHOS** freshly-fried corn chips topped with your choice of black beans and/or spicy ground beef with mixed cheeses, salsa, lettuce, tomatoes, jalapenos and sour cream 10.95
- SPRING ROLLS** Napa cabbage, garlic, soy, ginger, grilled chicken 9.95
- AHI TUNA SASHIMI \*** sesame seared, with wasabi, soy, sesame ginger sauce 13.25
- MARYLAND-STYLE CRAB CAKE\*** lump crab meat, tartar sauce Market Price/Availability
- FRESHLY-FRIED POTATO CHIPS** ✓ sea salt, ranch dressing 7.75
- HOT CRAB DIP** Backfin crab meat, toasted garlic bread Market Price/Availability
- SPINACH DIP** tomatoes, jalapenos, cilantro, Cheddar and Monterey Jack, tortilla chips 10.25
- PIMIENTO CHEESE DEVILED EGGS** Southern-style with our signature Tavern applewood-smoked bacon 10.75

## FLATBREADS

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

- MARGHERITA** ✓ fresh mozzarella, San Marzano tomatoes, fresh basil 11.25
- TAVERN** tomato sauce, pepperoni, mushrooms, peppers, hamburger, onions, mozzarella 12.25

## BRUNCH SIDES

- APPLEWOOD-SMOKED BACON** four strips of crisp bacon 4.95
- TAVERN HASH BROWNS** 3.50
- APPLE WALNUT MUFFINS** a basket of six fresh-baked muffins with whipped honey butter 4.95
- SOUTHERN BUTTERMILK BISCUITS** a basket of four fresh-baked buttermilk biscuits 3.50
- MIXED BERRIES** a bowl of strawberries, blueberries and blackberries 4.95

## BRUNCH COCKTAILS

Bloody Mary Mimosa Screwdriver Champagne

## Wines by the Glass

### WHITE WINES

INTERESTING WHITES AND ROSÉ		
Beringer, <i>White Zinfandel</i> , CA		7.00
Seven Daughters, <i>Moscato</i> , Italy		8.00
Elouan, <i>Rosé</i> , Oregon		10.00
Whispering Angel, <i>Rosé</i> , France		10.00
Martin Codax, <i>Albarino</i> , Spain		10.00
Conundrum, <i>White Blend</i> , CA		10.50
Chateau Ste. Michelle, <i>Riesling</i> , WA		7.50
Saint M by Dr. Loosen, <i>Riesling</i> , Germany		8.00
Domaine, Chandon Brut		10.00
La Marca, Prosecco, Italy		9.00
Banfi, Rosa Regale, Brachetto, Italy		10.00

PINOT GRIGIO AND SAUVIGNON BLANC		
Campanile, Pinot Grigio, Italy		8.00
Francis Ford Coppola, <i>Diamond</i> , CA		10.00
Santa Margherita Pinot Grigio, Italy		14.50
Ferrari-Carano, <i>Fume Blanc</i> , CA		9.00
Matua, Sauvignon Blanc, Marlborough, NZ		8.00
Kim Crawford, Sauvignon Blanc, NZ		10.00
Emmolo, Sauvignon Blanc, CA		11.00
Frog's Leap, Sauvignon Blanc, CA		13.00

CHARDONNAY		
Emiliana Organic, <i>Natura Unoaked</i> , Chile		7.50
Raylen, <i>Barrel</i> , North Carolina		8.00
Shelton, Reserve, North Carolina		9.00
Clos Du Bois, North Coast, California		8.50
William Hill Estate Winery, North Coast, CA		7.50
Mer Soleil, <i>Reserve</i> , Santa Lucia Highlands, CA		10.00
Kendall-Jackson, <i>Vintner's Reserve</i> , CA		9.50
Meiomi, California		10.00
La Crema, Monterey, California		11.00
Sonoma Cutrer, <i>Russian River Ranches</i> , CA		13.00
ZD, California		14.00
Patz & Hall, Sonoma Coast, California		14.00

### RED WINES

PINOT NOIR		
Hob Nob, France		8.00
A by Acacia, Carneros, California		9.00
MacMurray, Central Coast, California		10.00
Elouan, Oregon		11.00
Meiomi, California		11.50
Böen by Joe Wagner, Russian River Valley, CA		12.00
J Vineyards, California		13.00
Truchard, Carneros, California		14.00
Patz & Hall, California		16.00
Belle Glos, <i>Las Alturas</i> , California		16.00

ZINFANDEL		
Ravenswood, California		7.50
Beran, "The Bear" by Joe Wagner, CA		12.00

INTERESTING REDS		
Raylen, <i>Category 5</i> , North Carolina		11.00
Centine Toscana by Banfi, Italy		8.00
Apothic, <i>Red Blend</i> , California		8.50
Conundrum, <i>Red Blend</i> , California		10.50
Dreaming Tree, <i>Crush</i> , California		10.00
Ferrari-Carano, <i>Siena</i> , California		11.00

MALBEC		
Emiliana Organic, <i>Natura</i> , Chile		8.00
Dona Paula, Mendoza, Argentina		10.00
Kaiken, Mendoza, Argentina		9.00
Red Schooner by Caymus Vineyards		15.00

SYRAH/SHIRAZ		
19 Crimes, Shiraz, SE Australia		8.00
6th Sense by Michael David, Syrah, Lodi, CA		10.00
Caymus-Suisun, <i>Grand Durif</i> , CA		16.00

MERLOT		
Hogue, <i>Fruit Forward</i> , Washington		7.00
Chateau St. Jean, California		9.00
Bogle Vineyards, California		8.00
Emmolo, Napa Valley, California		15.00

CABERNET SAUVIGNON		
Louis M. Martini, Sonoma County, CA		9.00
14 Hands, Washington		8.00
Storypoint, California		10.00
Joel Gott, 815, California		10.50
Slingshot, Napa Valley, CA		13.00
BR Cohn, Silver, North Coast, CA		13.00
Earthquake by Michael David, Lodi, CA		14.00
Quilt, Joe Wagner, Napa Valley, CA		15.00

### BEERS

Chilled 16 oz glass/25 oz mug

DRAFT BEERS		
Bud Light <i>Lager (MO)</i>		5.00 / 7.25
Stella Artois <i>Lager (Belgium)</i>		6.00 / 8.25
Blue Moon <i>Belgian White (CO)</i>		6.50 / 8.75
Red Oak <i>Amber Lager (NC)</i>		6.50 / 8.75
OMB Copper <i>Amber Ale (CLT)</i>		6.50 / 8.75
OMB Selection <i>(CLT)</i>		6.50 / 8.75
Ballast Point Selection <i>(CA)</i>		6.50 / 8.75
Bell's Two Hearted <i>(MI)</i>		6.50 / 8.75
THE UNKNOWN <i>Over the Edge IPA (CLT)</i>		6.50 / 8.75
Legion Freedom Park <i>Pale Ale (CLT)</i>		6.50 / 8.75
Manager's Choice		MKT
Bartender's Pick		MKT

DOMESTIC BOTTLES		
Budweiser, Bud Light		4.50
Coors Light		4.50
Miller Lite		4.50
Michelob Ultra		4.50
Yuengling		4.50
O'Douls NA		4.50
Bold Rock IPA Cider		6.00
Angry Orchard Cider		6.00

IMPORT BOTTLES		
Newcastle		5.50
Corona, Corona Light		5.50
Heineken, Heineken Light		5.50
Guinness (16 oz can)		5.50

CRAFT BEERS		
Allagash White		MKT
Duck Rabbit Milk Stout		6.00
Sierra Nevada Pale Ale		6.00
21st Amend. Watermelon Wheat (12oz can)		6.00
Highland Brewing Daycation Session IPA(NC)		6.00
New Belgium Seasonal		6.00
Sam Adams Boston Lager		6.00
Sam Adams Seasonal		6.00
Wicked Weed Lunatic Blonde (NC)		6.00
Wicked Weed Napoleon Complex Hoppy Pale Ale		6.00

CHARLOTTE CRAFT CANS (16oz)		
Catawba CLT IPA		MKT
Catawba White Zombie White Ale		MKT
NODA Cavu Blonde Ale		MKT
NODA Coco Loco Porter		MKT
NODA Jam Session Pale Ale		MKT
Sycamore Countryside IPA		MKT

✓ Vegetarian Food Allergies? Alert Server! Gluten Free Menu Available Charlotte 3-18

\*Some 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.

## 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 Raspberry Vinaigrette

Appetizer Salads with Entrée purchase: Garden 5.20; Tavern 6.70, Caesar or Wedge 6.25; Spinach 7.25; Kale and Quinoa, Beet 8.25

- THE TAVERN SALAD** mushrooms, bacon, blue cheese, tomatoes, onions, Tavern vinaigrette 7.95  
**GARDEN** mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 6.45  
**NEW BEET SALAD** bibb lettuce, roasted red and golden beets, Tavern vinaigrette, goat cheese, balsamic reduction, crispy shallots 9.50  
**KALE AND ORGANIC QUINOA SALAD** ✓ grape tomatoes, fresh mango, Tavern vinaigrette, crispy shallots 9.50  
**SPINACH SALAD** bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 8.50  
**CAESAR** romaine hearts, Reggiano Parmesan, house made croutons 7.50  
**WEDGE OF ICEBERG** one-quarter head of iceberg lettuce, blue cheese, bacon, diced tomatoes 7.50  
**NEW ENGLAND CLAM CHOWDER** 5.50 • **FRENCH ONION** 6.95 • **SOUP DU JOUR** priced daily

## COMBINATIONS

- SOUP AND SANDWICH** your choice of half Chicken Club or Chicken Salad♦ sandwich and bowl of soup 10.75  
 Substitute French Onion 1.45  
**SOUP AND SALAD** a bowl of soup and your choice of appetizer salad: Tavern 12.20; Garden 10.70; Spinach 12.75; Caesar or Wedge 11.75; Kale and Quinoa or Beet 13.75

## ENTRÉE SALADS

- THE TAVERN SALAD** mushrooms, bacon, blue cheese, tomatoes, onions, Tavern vinaigrette 9.75  
 Add Grilled Atlantic Salmon\* 7.75 Add Grilled Chicken 5.50  
**GARDEN** mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 8.75  
 Add Grilled Atlantic Salmon\* 7.75 Add Teriyaki-Grilled Chicken 5.50  
**THAI CHICKEN SALAD** mixed cabbages, cucumbers, edamame, Lime Cilantro vinaigrette, drizzled with Thai Peanut dressing 13.25  
**GRILLED CHICKEN SPINACH SALAD** bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing with grilled chicken 15.50  
**ASIAN TUNA SALAD\*** fresh center-cut ahi tuna, pickled ginger, fresh mango, edamame, red onion, Sesame Ginger dressing 16.50  
**COBB SALAD** crisp romaine, roasted chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, diced Roma tomatoes, egg, tossed in Blue Cheese dressing 14.75  
**CAESAR** 8.95 Add Grilled Atlantic Salmon\* or Tenderloin\* 7.75; Add Fried Oysters 8.25; Add Grilled Chicken 5.50  
**CHICKEN MEXICAN** crisp flour tortilla shell, shredded lettuce, salsa, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses 12.50

## LUNCHEON ENTREES

- FRESH SALMON\*** chive butter sauce, green beans, rice 14.50  
**GRILLED MEATLOAF** Certified Angus Beef® Natural, mushroom Madeira sauce, mashed potatoes, green beans 12.95  
**FILET MIGNON\*** Certified Angus Beef® (5 oz) French fries or garlic mashed potatoes with green beans 16.50  
**GRILLED CHICKEN TERIYAKI** marinated, stir-fried onions, carrots, snow peas, peppers, rice pilaf 12.25  
**BLACKENED CHICKEN ALFREDO** fettuccine, broccoli, tomatoes, Parmesan, Asiago sauce 12.25  
**MARYLAND-STYLE CRAB CAKE\*** lump crab meat, French fries, coleslaw, tartar sauce Market Price/Availability  
**PRIME RIB WITH AU JUS\*** Certified Angus Beef®, French fries or garlic mashed potatoes with green beans (8 oz) 16.95 / (12 oz) 26.75

## 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 BACON JAM BURGER\*** homemade bacon jam, Cheddar, applewood-smoked bacon, bibb lettuce, tomato, red onion 14.25  
**TAVERN BURGER\*** The "All American". Bibb lettuce, red onion, tomato, American cheese, and our "Secret Sauce" 12.95  
**SANTA FE BURGER\*** homemade guacamole, chopped jalapenos, red onions, pepper jack, chipotle aioli 13.50  
**GASTROPUB BURGER\*** caramelized onions, Gruyere, bibb lettuce, tomato, mayonnaise 12.95  
 With Tavern applewood-smoked bacon 13.95  
**CHEESEBURGER\*** choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 12.95  
 With applewood-smoked bacon 13.95  
**PIMIENTO CHEESE BACON BURGER\*** Irish Kerrygold Dubliner pimiento cheese, caramelized onions, our signature Tavern applewood-smoked bacon, mayonnaise 13.95

\*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 breads, and your choice of French fries with Mediterranean sea salt, sweet potato fries, potato salad or coleslaw

- BLT FRIED EGG AND CHEESE SANDWICH\*** multi grain bread, our signature Tavern applewood-smoked bacon, Cheddar cheese, mayonnaise, Tavern hash browns 12.25  
**BLACKENED SALMON SANDWICH\*** lettuce, tomato, onion, Creole aioli, brioche bun, with coleslaw 14.50  
**CLASSIC REUBEN** prime corned beef brisket, Swiss cheese, sauerkraut, Thousand Island, rye bread 13.25  
**CHICKEN CLUB** sliced chicken breast, classic Virginia cured ham, our signature Tavern applewood-smoked bacon, Cheddar and Monterey Jack cheeses, bibb lettuce, tomatoes, mayonnaise, multi-grain bread 12.95  
**CRAB CAKE SANDWICH\*** lump crab meat, house made tartar sauce, lettuce, tomato Market Price/Availability  
**CHICKEN SALAD SANDWICH♦** our signature chicken salad, lettuce, tomato, mayonnaise, multi grain bread 11.95

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.

✓ Vegetarian ♦contains pecans Food Allergies? Alert Server! Gluten Free Menu Available Char. 3-18

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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

- Fresh Green Beans  
 Sautéed Fresh Spinach  
 Asparagus  
 Tavern Rice  
 Black Beans  
 French Fries  
 Sweet Potato Fries  
 Garlic Mashed Potatoes 3.50  
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**NEW** Brussels Sprouts  
 Macaroni and Cheese 4.95

## HOUSE MADE DESSERTS

- Warm Butter Cake 7.95  
 —  
**NEW** Godiva® Chocolate Torte 7.75  
 —  
 Apple Cobbler 6.95  
 —  
 Very Best Carrot Cake♦ 7.50  
 —  
 Double-Decker Cheesecake 7.95  
 —  
 Hot Fudge and/or Caramel Sundae 3.95  
 Walnuts Optional  
 —  
 Key Lime Pie 7.50

## ESPRESSO & CAPPUCCINO

- Single or Double  
 Espresso 2.95 / 3.95  
 Cappuccino 3.50 / 4.50  
 Café Latte 3.50 / 4.50  
 Café Mocha 3.50 / 4.50  
 Tavern Cappuccino 4.50

## COFFEE & DESSERT DRINKS

- Irish Coffee 9.00  
 The Nudge 7.75  
 Jamaican Coffee 7.75  
 Tavern Cappuccino 11.25  
 Ice Cream Toasted Almond 9.50  
 Mudslide 11.50

## PREMIUM WATERS

- Acqua Panna® 2.95 / 3.95  
 Natural Mineral Water  
 San Pellegrino® 2.95 / 3.95  
 Sparkling Natural Mineral Water

Coca Cola Products Served

Bassetts® Ice Cream Since 1861

