



## **BRUNCH**

TOMATO BISQUE ~ PARMESAN CROUTON \$4/7  
TAVERN GREENS ~ TOMATO, PARMESAN, AGED BALSAMIC \$5/\$8  
HEIRLOOM TOMATO CAPRESE ~ HOUSE STRETCHED MOZZARELLA, PESTO, BALSAMIC \$12  
ROASTED CHICKEN ARUGULA CAESAR SALAD \$10  
FRESH PASTRY OF THE DAY ~ CHEF'S CHOICE

FARM EGGS ~ TWO EGGS WITH CHOICE OF:  
GRITS OR BRUNCH POTATOES, TOAST OR BISCUIT, SMOKED BACON OR SAUSAGE \$9  
CHALLAH FRENCH TOAST ~ SEASONAL FRUIT, WHIPPED CREAM \$9  
COUNTRY BENEDICT ~ BISCUIT, HAM, SCRAMBLED EGG, SAUSAGE GRAVY \$10  
DAILY OMELETTE ~ GRITS OR BRUNCH POTATOES, TOAST OR BISCUIT \$10  
B.L.T.E. ~ GRITS OR BRUNCH POTATOES \$10  
FARMERS MARKET QUICHE ~ TAVERN GREENS \$10  
TAVERN BURGER ~ STILTON, MUSHROOM COGNAC CREAM, CHALLAH BUN \$ 13  
DAILY GRILLED CHEESE ~ CHEFS CHOICE WITH TOMATO BISQUE \$10

## **SIDES**

FRIES \$5  
BRUNCH POTATOES \$5  
SEASONAL FRUIT \$5  
CHEESE GRITS \$5  
SMOKED BACON \$4  
SAUSAGE \$4

## **SPARKLING**

MIMOSA ~ FRESH ORANGE JUICE \$6  
CUCUMBER SPARKLER ~ CUCUMBER LIQUEUR, VODKA \$6  
JASMINE ROYALE ~ JASMINE LIQUEUR, CRÈME DE CASSIS \$6  
WATERLOO SUNSET ~ ST. GERMAIN, GIN, RASPBERRY LIQUEUR \$6  
MOON WALK ~ FRESH GRAPEFRUIT JUICE, GRAND MARNIER, ROSE WATER \$6  
BERMUDA BOWLER ~ HIBISCUS LIQUEUR, GOSLING'S BLACK SEAL RUM \$6

EXECUTIVE CHEF ~ GRANT VESPASIAN  
PASTRY CHEF ~ DAVID ROBUCK