

Breakfast Menu



Two Egg Breakfast

(Served with Home Fries and Toast)

Traditional 4

Two Eggs any style.

Sage & Thyme 5

Any style egg, Sage, Thyme & scallion.

Omelet's

(3 Eggs Served with Home Fries and Toast)

Gail 8

Spinach, onions, peppers, mushrooms.

Rego 8

Chourico, bacon, sausage, & cheddar.

Pancakes

Two buttermilk pancakes served with Vermont Maple syrup & powdered sugar

Tavern Pancakes 6

Mixed Berry Pancakes 8

Chocolate Chip Pancakes 8

French Toast 8

Classic Brioche bread topped with powdered sugar

Banana Pecan French Toast 10

Two Slices of brioche bread stuffed with brown sugar, Bananas, & pecans topped with toffee sauce & powdered Sugar

Sides

Single egg 3

Bacon 4

Side of Toast 3

Sausage 4

Single Pancake 4

Home Fries 4

Shakshuka

Peppers, onions, tomatoes, brown rice, cheddar cheese, crisp tortilla, red pepper sauce topped with a fried egg

Choice of:

Vegetable 8 **Chicken *** 10

Steak* 14 **Seafood *** 14

Benedicts

(Served with Home fries)

Traditional 8

Two poached eggs, English muffin, Canadian Bacon, & hollandaise

Smoked Salmon 8

Two poached eggs, English muffin, sautéed Spinach, smoked salmon, & hollandaise sauce *

Lobster 18

Two poached eggs, Rye Bread, 3oz Lobster meat & hollandaise sauce *

Tomato Goat Cheese 8

Two poached eggs on English muffin, with Fresh tomatoes, Goat Cheese, and Lemon Arugula with hollandaise sauce

Breakfast Sandwiches

Bacon Egg and Cheese 8

Bacon, Egg and Cheese on our signature Naan bread with avocado and house made chips.

*Consuming raw meat and shellfish or products not cooked to recommended internal temperatures can increase your risk of illness. If you have any food allergies, please notify server.

Breakfast
Saturday & Sundays 8:00am-12:30pm



Mimosa

Mimosa Bar 45

Bottle of Sparkling Wine, Pineapple Juice, Natalie's Orange Juice, Mango and Cranberry Juice

Single Serve Mimosa

The Classic 9

Champagne, Cointreau, Fresh Natalie's Orange Juice

Paloma 11

Hornitos Agave Tequila, Grapefruit Juice, Grenadine, Champagne, Lime

French 77 12

Gin, Elderflower Liqueur, Champagne, lemon

Mary

Classic Mary 11.5

New Amsterdam Vodka, House Bloody Mary Mix, Tomato Juice, House Pickles, Lemon

Bloody Maria 12

Camarena Silver Tequila, House Bloody Mix, Tomato Juice,

House Pickles, Lemon

Red Snapper Mary 13

Plymouth Gin, House Bloody Mix, Tomato Juice, House Pickles, Lemon

Other Beverages

Coffee 2

(Green Mountain Coffee Brand)

Chocolate Milk 3

Natalie's Orange Juice 3

Cranberry Juice 3

Specialty Teas

Earl Grey

Ceylon, Oolong and Darjeeling estate tea leaves are lightly

Flavored with oil of Bergamot, and lavender adding a unique twist to a popular favorite

Imperial Green

Crisp green tea with a slight spice

English Breakfast

A blend of robust black teas in the English style

Chai

A romantic note of vanilla, ginger, cinnamon and nutmeg

Blended with a black tea

Decaffeinated Teas

Peppermint

Peppermint is the only ingredient here. Once reserved for elusive use in cakes and candies, the cool refreshes of pure peppermint are yours to enjoy in this comforting brew.

Chamomile Flowers

A soothing and mild whole flowers tea.

Ginger-Lemon

Three varieties of Tulsi (Krishna, Rama and Vane) with

Ginger and lemon myrtle to create a delicious tartness with a kickoff ginger spice.

Roobios African Red

A unique, naturally sweet taste with hints of toffee, cherry

And vanilla.

French Press Coffee

Sumatra

This coffee has a well-deserved reputation as a full-bodied, syrupy coffee w/sweet, soft acidity

Ethiopian Ignatieff

Distinct acidity, floral notes and a fragrant aroma w/ a

Strong and slightly sweet Flavor

Kenya AA Gatina

This Coffee from the Nyeri region of Kenya has a refined,

Winey acidity balanced by a full body

Guatemala Antigua Pea berry

This is a bright, zesty coffee w/ distinct flavor, our lightest offering. (available Decaffeinated)