

• BRUNCH MENU •

— WEEK THREE —

MAINS:

- BBQ Pulled Pork Sliders w/ Cole Slaw
- Lemon Herb Baked Trout

BREAKFAST DISHES:

- Florentine Eggs Benedict (w/ Spinach and Tomato)
- Quiche Loraine (Bacon, Onion, & Swiss Cheese)

SIDES:

- Roasted Seasonal Vegetables
- Sweet Potao & Kale Hash
- Mixed Green Salad

EVERY WEEK:

Kids

- Waffle Charcuterie Board with assorted toppings
- Chicken Fingers, French Fries, Mac & Cheese (Upon Request)
- Fresh Cut Fruit

Beverage Station

- Sweet Tea, Unsweet Tea, Infused Water, Orange Juice, Apple Juice
- Sodas Additional Charge

Adults \$20 | Kids \$8 | 5 & Under Free

✪ BRUNCH COCKTAILS ✪

BEEHIVE BELLINI - 14

Tequila, peach syrup, honey, and lemon juice, topped with prosecco.

Golden, sparkling, and buzzing with sweet citrus elegance.

STRAWBERRY FIZZ - 13

Vodka, strawberry, mint, and lime, finished with prosecco.

Bright, crisp, and refreshing with a lively berry sparkle.

FRENCH TOAST TINI - 14

Bailey's, butterscotch schnapps, vanilla vodka, caramel, and a cinnamon dust.

Decadent, cozy, and indulgent—brunch meets dessert in a glass.

TAVERN BLOODY MARY - 12

Vodka, spiced tomato blend, worcestershire, horseradish, and a squeeze of fresh lemon.

Savory, bold, and peppery—the ultimate classic with a tavern twist.

MIMOSA - 8 | 10

Choice of orange, pineapple, or cranberry juice topped with prosecco. Prefer it straight? Enjoy a full bottle - 25 | 35

Light, crisp, and bubbly—a timeless brunch favorite.

BEER-MOSA - 6

Our signature Baller Beer topped with fresh orange juice.

A crisp, citrusy twist on brunch's most refreshing classic.

LOCAL COFFEE - 4

Hot or iced / Irish or Not, available upon request.

Proudly brewed with locally roasted coffee beans from Broken Compass Coffee.