



Mothers Day Brunch Menu 2016

May 8th 10am until 2pm

Starters

- Cream of Crab Soup with Bacon Bits, Chives, Melted Swiss | 8
- Mixed Baby Greens, Candied Walnuts, Bleu Cheese, Raspberry Vinaigrette | 8
- Lump Crab, Local Apple & Asparagus, Toasted Pecans & Maple Chive Dressing | 10
- Mixed Tropical Fruit, Yogurt, Granola Parfait | 8

Brunch

- Coconut French Toast, Caramelized Bourbon Peaches, Ham Steaks | 12
- Braised Local Pork Benedict, Sriracha Hollandaise, Poached Eggs on an English Muffin | 12
- Local Free Range Chicken, Tarragon Infused Waffles, White Pepper Cream Gravy | 18
- Grilled Wild Caught Swordfish, Charred Spring Onion Risotto, Hot House Tomato Sauce | 31
- Seared Shrimp, Chorizo Lardons, Mild Chili Peppers,
White Polenta & Local Cheddar, Fried Egg | 28
- Grilled Filet, Herb & Local Horseradish Butter, Caramelized Onions,
Redskin Mashed Potatoes | 31

Sandwiches

Served with Fresh Fruit

- Tavern Pastrami Reuben- Sliced Pastrami, Thousand Island, Melted Swiss on Grilled
Rye Bread | 12
- Crab Quesadilla- Lump Crab, Chipotle Cream Cheese, Corn, Garlic & Herb Tortilla
Red Pepper Aioli, Organic Salsa | 15
- Apple Orchard- Grilled Turkey Cutlet Topped with Caramelized Apples & Onion with Melted Brie on a
Brioche Roll | 12
- Lox & Bagels- House Cured Thin Sliced Salmon, Cream Cheese, Red Onion, Capers, on a
Toasted Bagel | 12

Smoothies & Drinks

- Strawberry Bliss - Strawberry, Low Fat Yogurt | 7
- Peach Orchard - Peach, Orange Juice, Low Fat Yogurt | 7
- Maui Wowie - Pineapple, Coconut & Low Fat Yogurt | 7
- Mountain Blueberry - Wild Blueberries & Low Fat Yogurt | 7
- Mimosa - Tavern Squeezed Orange Juice & Champagne | 9
- Hawaiian Fizz - Fresh Pineapple Juice & Champagne | 9
- Classic Bellini - Peach puree & Champagne | 9
- Bloody Mary - Our own House recipe | 8

Menu Is Subject To Slight Changes, Due To Availability of Local Products