



BRUNCH MENU

SAT 11AM-3PM / SUN 10AM-3PM

STARTERS

MIKE'S WINGS 12.5

Jumbo Wings tossed in your choice of Mike's Wing Sauce, Chattanooga Whiskey Gold BBQ or Garlic Parmesan. Served with Ranch, or Bleu Cheese & celery.

BEER CHEESE SPINACH DIP 11

Four cheese blend of smoked Gouda, Jack, Cheddar & American cheese with tomatoes, spinach & made with Sweetwater 420 Pale Ale. Served with fresh corn tortilla chips.

CHICKEN EGG ROLLS 11

Classic Southwest-style hand-rolled with with seasoned grilled chicken, black beans, corn, spinach, Cheddar Jack cheese. Served with ancho-chipotle sauce.

CALAMARI 11

Flash-fried with banana peppers & served with Tavern sauce and marinara.

SALADS

* ADD PROTEIN TO ANY SALAD:
CHICKEN 3, SHRIMP 5 OR *SALMON 9

HOUSE 6

Fresh greens, tomatoes, red onion, Smokehouse bacon, Cheddar Jack cheese, sliced egg, house-made croutons & choice of dressing.

CHICKEN COBB 11.5

Grilled or fried chicken, avocado, bacon, sliced egg, tomatoes, black beans, corn, Cheddar Jack cheese & fresh greens served with choice of dressing.

SOUPS

TAVERN CHILI CUP 4 / BOWL 6

House-made with seasoned beef, black beans, red beans, onions, peppers & spices. Topped with Cheddar Jack cheese & served with crackers.

BRISKET NACHOS 13

Fresh corn chips, Mike's Smokehouse brisket, black beans, corn, cilantro, onions, tomatoes, Jack & Cheddar queso. Topped with BBQ sauce, sour cream & served with salsa.

Add guacamole + 1.25

TAVERN SHRIMP 10.5

Flash-fried and tossed in Tavern buffalo sauce.

AHI TUNA 12.5

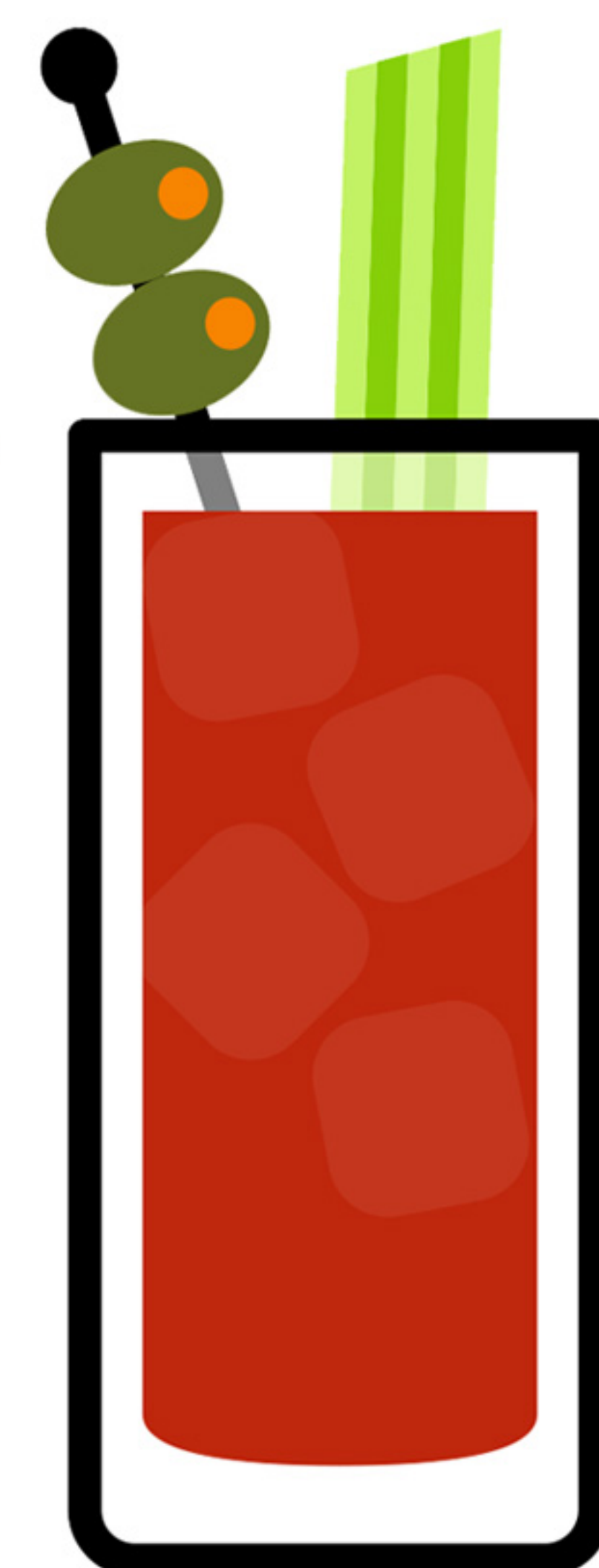
Lightly seared Ahi tuna served on Wasabi slaw with citrus ponzu & topped with green onions.

CRAB CAKES 13.5

Seared & finished with house remoulade.

BLOODY MARY

\$5



\$2

CHAMPAGNE & MIMOSAS

CAESAR 6

Romaine, Parmesan cheese & cracked black pepper with house-made croutons & Caesar dressing.

SPINACH & KALE 10

Hearty blend of spinach & kale, golden apples, candied pecans, Smokehouse bacon & goat cheese tossed in Champagne vinaigrette.

DRESSINGS:

Ranch, Bleu Cheese, Honey Dijon, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette, Champagne Vinaigrette & 1000 Island

SOUP OF THE DAY CUP 4 / BOWL 6

Our daily offering based on seasonal tastes.

* Menu items may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFASTY ENTRÉES

TAVERN OMELET 12

Sausage, ham, red peppers, red onions, cheddar & jack cheeses with garlic cradled in a fluffed egg. Served with choice of one side.

CHICKEN & WAFFLES 14

A Belgian style waffle served with our special brunch chicken breast, whipped honey butter, buffalo syrup & hashbrown crisps.

SOUTHERN EGGS BENEDICT* 13

Sausage patties & poached eggs on a biscuit topped with pepper gravy. Served with choice of one side.

CRAB CAKE BENEDICT* 14.5

House crab cakes, poached eggs served on an English muffin topped with hollandaise. Served with fresh fruit and choice of one side.

SHRIMP & GRITS 16.5

Creole style made with jumbo blackened shrimp, pepper jack grits & topped with andouille cream sauce.

STEAK & EGGS* 21.5

10 oz. hand-cut USDA choice ribeye seared & cooked to order. Topped with 2 over medium eggs & served with fresh fruit & hashbrown crisps.

BRISKET HASH* 13

Smoked brisket sautéed with potatoes, onions & roasted red peppers topped with 2 over medium eggs, BBQ drizzle & served with fresh fruit.

BANANA RUM FRENCH TOAST 14

Sliced & battered sourdough topped with rum caramel sauce & sliced bananas. Served with bacon & hashbrown crisps.

BRUNCH BURGER* 11

Cheddar cheese, lettuce, tomato, onion, pickles & ancho-chipotle sauce served on a brioche bun with choice of one side. - Add avocado 1, bacon 1, bacon jam 1, fried egg 1

BLT...E (EGG)* 9

Bacon, lettuce, tomato, mayo with a fried egg on toasted sourdough. Served with choice of one side.
- Substitute croissant +1.5

A LA CARTE

BACON 3

GARLIC PARMESAN FRIES 4

TWO EGGS 2

GRILLED ASPARAGUS 4

FRESH FRUIT 3

HASHBROWN CRISPS 3

SAUSAGE PATTIES 3

ONION RINGS 4

BISCUIT & GRAVY 3

FRIED OKRA 3

BRUNCH POTATOES 3

WILD RICE 3

PEPPER JACK GRITS 3

FRIES 3

PARMESAN MASHED POTATOES 3

SLAW 3

STANDARD FARE

FRESH FISH SANDWICH 14

Fried white fish fillet, lettuce, tomato, onion & house remoulade. Served on a hoagie roll.

CLASSIC CLUB 12

Roasted turkey, ham, bacon, American & Swiss cheeses, lettuce, tomato & mayo. Served toasted on sourdough with choice of one side.

AVOCADO CHICKEN SANDWICH 13

Grilled chicken, provolone cheese, avocado, lettuce, tomato & house ranch dressing on a brioche bun. Served with choice of one side.

FISH & CHIPS 14

Hand-dredged, beer battered Atlantic Cod, hand-cut fries, southern slaw, tartar sauce & house remoulade.

PAN SEARED SALMON* 18

Lemon pepper crusted fillet served with Parmesan mashed potatoes & vegetable of the day.

BLACKENED MAHI SANDWICH 14

Blackened Mahi fillet, lettuce, tomato, onion & house remoulade. Served on brioche bun.

BEYOND BURGER 13.5

Vegetarian burger made with soy and plant proteins, topped with Swiss cheese lettuce, tomato & onion. Served on brioche bun.

MIKE'S PHILLY (RIBEYE OR CHICKEN) 12

Choice of protein with provolone cheese, sautéed onions, green peppers, mushrooms & mayo. Served on a hoagie roll.

CHICKEN SALAD CROISSANT 11

House-made chicken salad, lettuce & tomato served on a buttery croissant. Served with choice of one side.

DESSERTS

PEANUT BUTTER PIE 6.5

Vanilla wafer crust with peanut butter filling topped with chocolate & peanuts.

TAVERN BROWNIE A LA MODE 6.5

Fresh baked brownie, vanilla ice cream & white chocolate ganache.

APPLE CINNAMON BREAD PUDDING 7

Topped with caramel glaze, candied pecans & whipped cream.

BEIGNETS 6.5

Topped with white chocolate ganache & caramel glaze.

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