

TAVERN & GROCERY

the BRUNCH

∞ sundays from 11 to 3 ∞

LE OMELETTE 12

gruyere, oyster mushrooms, potatoes, toast, rocket

POACHED EGGS 11

62 degree eggs with asparagus,
beurre blanc, toast, potatoes

CROQUE MADAME 14

house smoked ham, gruyere, béchamel, &
fried farm egg on pain de campagne, with potatoes

FRENCH TOAST 11

roasted pears, bourbon syrup, whipped cream, candied pecans

SLOW SCRAMBLE 11

farm eggs, potatoes, fresh fruit, toast

CROISSANT 10

house smoked bacon, folded egg, cheddar, rocket, potatoes

STEAK AND FROMAGE 15

cold smoked grass-fed ribeye, sliced thin to order,
creamy brie, caramelized red onion, crusty bread, frites

GRANOLA 9

yogurt, seasonal berries, honey

HOUSE SALAD 7

mixed greens, house ricotta, seasonal fruit,
sorghum roasted peanuts, house vinaigrette

CAVIAR SERVICE 25

see your server for today's selection

AVOCADO TOAST 9

lightly salted, sunny side egg, potatoes

T&G BACON OR SAUSAGE 5

SOFT BOILED EGG 4

LOCAL COFFEE

Drip 3 - Large Press 8

BRUNCH AT THE BAR

MIMOSA LIGHT OR HEAVY 7 or 9

BELLINI 9

GREEN BLOODY MARY vegetarian 10

RED BLOODY MARY bacon infused 10

ABSINTHE SERVICE

Kubler 8 / Grand Absente 8 / Death in the Afternoon 10

*all of our food items are fresh, but eating them
raw or undercooked may be harmful...to you

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HOUSE COCKTAILS

THE APPLE STILL bulleit bourbon, laird's applejack,
cocchi di torino, becherovka, lemon 11

BLESSED BY THYME campari, cointreau,
cocchi di torino, strawberry shrub 11

THE BRASSERIE tanqueray, st. germain, sugar, lime 10

GIN CLASSICS

FRENCH 75 sunset hills, lemon, sugar, bubbly 10

LAST WORD bombay, green chartreuse, luxardo, lime 11

NEGRONI tanqueray, campari, dolin rouge 10

WHISKEY CLASSICS

OLD FASHIONED eagle rare, sugar, angostura bitters 11

MANHATTAN maker's mark, dolin rouge, bitters 11

BROWN DERBY elijah craig, grapefruit juice, honey 11

AFTER DINNER DRINKS

PORT butler nephew and co. ten year 9

SHERRY hidalgo napoleon amontillado 9

SCOTCH talisker storm single malt 14

SCOTCH balvenie doublewood twelve year 14

WHISKEY whistle pig straight rye 15

COGNAC remy martin vsop 10

DIGESTIFS averna amaro 9 / ramazzotti amaro 9

COFFEE SERVICE

Drip 3 — Large Press 8

Happy Hour
Mon-Fri, 5-7pm
\$3 off all wine
\$2 off all drafts

we reserve the chef's table for parties of 2 to 12
434-293-7403

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www.tavernandgrocery.com