TAVERNIN SQUARE Brunch Menu



DRINKS

COFFEE BAR 70

serve yourself unlimited regular coffee, milk, cream and sugars. Tea and decaf coffee upon request but included in price of coffee bar

BUILD YOUR OWN MIMOSA BAR

30/bottle of sparkling wine

Choice of 3 unlimited juices: orange juice, peach juice, grapefruit juice, cranberry juice, pineapple juice; Choice of 3 unlimited fruits for garnish: strawberries, orange slices, grapefruit slices, blueberries, blackberries, raspberries

JUICE TOWER 30

choice of orange juice, cranberry juice, apple juice, grapefruit juice, pineapple juice

SANGRIA PITCHERS 42

choice of tavern sangria or our seasonal sangria

MARGARITA PITCHERS 48

classic, passionfruit, mango, strawberry, or blackberry

SIGNATURE COCKTAIL (price varies)

work with our master mixologist to offer your quests a signature cocktail

THE CLASSICS

REGULAR SERVES 10-15, LARGE SERVES 20-25

[G] SCRAMBLED EGGS 95/190

[G] BACON 55/110

[G] COUNTRY HAM 40/80

[G] MAPLE SAUSAGE 50/100

[G] BREAKFAST POTATOES 40/80

[G] HOLLANDAISE 20/40

TOASTED ENGLISH MUFFINS 30/60

(24/48 muffins)

BRUNCH FEATURES

REGULAR SERVES 10-15. LARGE SERVES 20-25

FRENCH TOAST BITES 80/160

[V] dusted with cinnamon sugar

STRAWBERRY-MELON-PINEAPPLE KABOBS

80/160 [G/VEGAN] chia yogurt dip

STEAK TIPS 340/680

house marinaded steak tips

BANANA FOSTER FRENCH TOAST 180/360

cornflake streusel

LEMON RICOTTA PANCAKES 150/300

blueberry maple compote, lemon crème fraiche, maple syrup

TAVERN BENEDICT 175/350

poached eggs, toasted English, country ham, hollandaise (24 count/48 count)

BUFFALO CHICKEN BENEDICT 180/360

[•] poached eggs, buffalo fried chicken, toasted English, hollandaise, blue cheese dip