



BRUNCH MENU

SPRING 2024

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

STARTERS

MIKE'S WINGS 13

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

CLASSIC TAVERN DIP 12.5

Blend of American, jack & smoked gouda cheeses, spinach, pico de gallo & spices. Served with fresh corn tortilla chips.

CHICKEN EGG ROLLS 11

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

JALAPENO PIMENTO CHEESE POPPERS 11

House made jalapeno pimento cheese, hand dredged & quick fried. Topped with grated Parmesan cheese & served with Asian chili sauce

SALADS

* ADD TO ANY SALAD: CHICKEN 5, SHRIMP 6, MAHI 9, SALMON 11, PORTOBELLO 5

HOUSE 6

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

CHICKEN COBB 13

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 4.5/ BOWL 6.5

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

BRISKET NACHOS 14

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

CRAB CAKES 14

Housemade with jumbo lump crab, seared & drizzled with cajun remoulade

TAVERN SHRIMP 11.5

Flash-fried & tossed in house Tavern Buffalo sauce

*AHI TUNA 14

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

CAESAR 6

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

SPINACH & KALE 11

Hearty blend of spinach & kale, strawberries, candied pecans, bacon & bleu cheese crumbles tossed in Champagne vinaigrette

DRESSINGS:

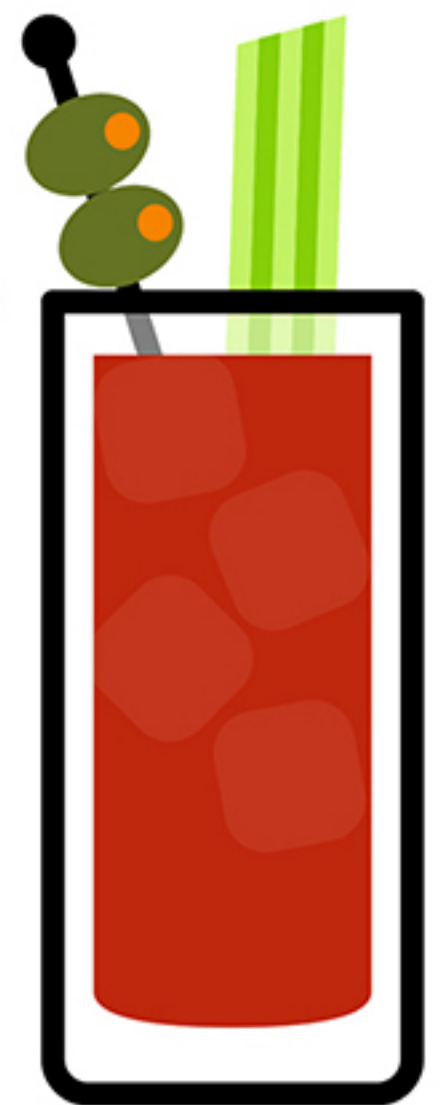
Ranch, Bleu Cheese, Honey Dijon, Caesar, Balsamic Vinaigrette, Champagne Vinaigrette & 1000 Island

SOUP OF THE DAY CUP 4.5/ BOWL 6.5

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.

BLOODY MARY \$5.50



Build your own liquid masterpiece with a variety of mixes, spices, sauces, fruits & veggies



\$2

CHAMPAGNE & MIMOSAS

BREAKFASTY ENTRÉES

TAVERN OMELET 12.5

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

FLORENTINE OMELET 11

Spinach, mushrooms, red onion, garlic & Swiss cheese. 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 BENEDICT* 16.5

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

SHRIMP & GRITS 18

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

STEAK & EGGS* 27

12 oz hand-cut USDA choice ribeye, seared and cooked to temperature. Topped with 2 over medium eggs, served with fresh fruit & hashbrown crisps

BRISKET HASH* 16

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

WHISKEY BERRY FRENCH TOAST 14

Sliced & battered sourdough topped with Chattanooga Whiskey crème anglaise, strawberries & blueberries. Served with bacon & hashbrown crisps

BRUNCH BURGER* 11.5

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, extra patty 5

BLT...E (EGG)* 11

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

A LA CARTE

BACON 3

TWO EGGS 2

FRESH FRUIT 4

SAUSAGE PATTIES 3

BISCUIT & GRAVY 3

BRUNCH POTATOES 4

PEPPER JACK GRITS 4

GARLIC PARMESAN FRIES 4.5

PARMESAN MASHED POTATOES 4

HASHBROWN CRISPS 4

GRILLED ASPARAGUS 5

PASTA SALAD 4

FRIED OKRA 4

ONION RINGS 4.5

WILD RICE 4

FRIES 4

SLAW 4

STANDARD FARE

CRISPY FISH SANDWICH 13

Hand-battered fish filet, lettuce, tomato, onion & house remoulade. Served on a hoagie roll

CLASSIC CLUB 12.5

Roasted turkey, ham, bacon, American & Swiss cheese, 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 17.5

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

PAN SEARED SALMON* 19

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

MIKE'S PHILLY (RIBEYE OR CHICKEN) 13

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

CHICKEN SALAD CROISSANT 13.5

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

DESSERTS

PEANUT BUTTER PIE 7

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

TAVERN BROWNIE A LA MODE 7

Fresh baked brownie, vanilla ice cream & white chocolate ganache

SHORTCAKE BREAD PUDDING 7

House-made & topped with Chattanooga Whiskey creme anglaise, strawberry puree, blueberries, candied pecans & whipped cream.

BEIGNETS 7.5

Topped with powdered sugar & served with raspberry sauce

SEASONAL CHEESECAKE 8

Ask your Server for details

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