

GALO TAVERN 18

SUNDAY BRUNCH - 28.00 PLUS TAX & GRATUITIES

IN ORDER TO ACCOMODATE ALL RESERVATIONS, THERE IS A MAXIMUM OF A 2 HOUR SEATING

COMPLIMENTARY BASKET OF HOUSE BAKED PARKER HOUSE ROLLS & MUFFINS

Breakfast Fare

STEAK & EGGS FRITES

grilled hanger steak, two eggs any style, shoestring fries, chimichurri drizzle. (add'l \$4)

JUMBO LUMP CRAB CAKE BENEDICT

eggs benedict over two petite jumbo lump crab cakes. (add'l \$4)

BUTTERMILK FRIED CHICKEN AND WAFFLES

maple syrup

NUTELLA AND FRUIT TOPPED WAFFLES

nutella slathered over waffles, with fresh bananas, berries, strawberries, scoop vanilla ice cream

STRAWBERRY-BANANA FRENCH TOAST

fresh banana and strawberries, whipped cream, maple syrup

EGGS BENEDICT

poached eggs, toasted English muffin, Canadian bacon, hollandaise sauce

SCRAMBLED EGG PLATTER

scrambled eggs, smoked applewood bacon, sausage, roasted potatoes, toasted sourdough

HUEVOS RANCHEROS

fried eggs over refried beans on a flour tortilla, shredded cheddar, salsa fresca

MEDITERRANEAN OMELET

spinach, feta cheese, diced tomatoes, roasted potatoes

BACON & SWISS OMELET

smoked applewood bacon, swiss gruyere, roasted potatoes

KIDS BREAKFAST 9.95

COMPLIMENTARY JUICES & SODAS

MINI CHEESE BURGERS & FRIES

CHICKEN FINGERS & FRIES

CHOCOLATE CHIP PANCAKES

FRENCH TOAST

MAC & CHEESE

THREE EGGS ANY STYLE

Lunch Fare

TAVERN AVO - TOASTED

toasted sourdough, avocado scrambled egg, smoked applewood bacon.

toasted sourdough, avocado, cherry tomato, fresh mozzarella, and balsamic glaze

GRILLED BASIL CHICKEN

fresh mozzarella, beefsteak tomato, baby arugula, basil mayo, herb focaccia

GRILLED CHICKEN FARMER'S SALAD

mixed greens, spinach, sliced oranges and apples, candied walnuts, balsamic vinaigrette (sub shrimp add'l \$4)

BUTTERMILK FRIED CHICKEN

crispy chicken, seasoned mayo shredded lettuce, bread and butter pickles, pretzel bun

PENNE CHICKEN

baby arugula, sun-dried tomatoes, vodka tomato cream sauce.

(sub shrimp add'l \$4)

CRABCAKE CAESAR SALAD

jumbo lump crab cake, chopped romaine, corn salsa, brioche croutons, classic caesar dressing. (add'l \$4)

TAVERN BURGER

10 oz hand form fresh ground angus, toasted brioche bun mushrooms, cheddar, bacon or turkey bacon, american, blue cheese, fried egg, swiss gruyere, caramelized onions, mozzarella. (1.25\$ each)



SIDES

BUTTERMILK FRIED ONION RINGS 8.00

SMOKED APPLEWOOD BACON 5.00

BUTTERMILK PANCAKES 6.00

SMALL MAC & CHEESE 8.00

SWEET POTATO FRIES 6.50

FRENCH FRIES 6.50

TURKEY BACON 5.00

COMPLIMENTARY DURING YOUR MEAL

WHITE WINE SANGRIA
infused with fresh fruit

TAVERN BLOODY MARY
traditional style

SCREWDRIVER
vodka & orange juice

MIMOSA
champagne & orange juice

(COFFEE, TEA, SODA, JUICES)

DRINKS

RUBY RED COOLER
skyy vodka, elderflower liquor, ruby red grapefruit juice (\$5)

THE MARINER
bloody mary with skyy citrus, clam juice, fresh shucked east coast oyster (\$5)

SPICY BLOODY MARIA
traditional bloody mary, jalapeno infused sauza tequila blanco (\$5)



Galo
Tavern 18