

Mother's Day Brunch

—To accommodate all reservations, there is a maximum seating of 1:45mts—

—Complimentary mimosas, tavern mary's, white wine sangria, screwdrivers, house white and red wine, beer, soda, juices, coffee, or tea during your meal—

— Entrees —

STEAK & EGGS FRITES	52.95	CHILEAN SEA BASS PICCATA	55.95
8oz grilled hanger steak, two eggs any style, shoestring fries, chimichurri drizzle		pan seared, sautéed capers and onions, lemon white wine sauce, served over shrimp and cherry tomato risotto	
TAVERN BURGER	39.95	GRILLED BRANZINO FILET	52.95
10 oz hand form fresh ground angus, toasted brioche bun, bacon and american cheese		served with sautéed broccoli & carrots and mashed potatoes	
GRILLED BASIL CHICKEN SANDWICH	39.95	GLAZED SALMON	49.95
fresh mozzarella, beefsteak tomato, baby arugula, basil mayo, herb focaccia		balsamic glaze, served with sautéed broccoli rabe & mashed potatoes	
BUTTERMILK FRIED CHICKEN AND WAFFLES	39.95	MAINE LOBSTER RAVIOLI	49.95
maple syrup		shrimp, asparagus, vodka cream sauce	
PENNE CHICKEN	39.95	SHORT RIB RAVIOLI	48.95
baby arugula, sun-dried tomatoes, vodka tomato cream sauce		sautéed cremini mushrooms, truffle cream sauce	
MEDITERRANEAN OMELET	39.95	GRILLED LAMB CHOPS	57.95
spinach, feta cheese, diced tomatoes, roasted potatoes		served with sautéed broccoli rabe & mashed potatoes	
STRAWBERRY-BANANA FRENCH TOAST	39.95	18 OZ NEW YORK STRIP	57.95
fresh banana and strawberries, whipped cream, maple syrup		served with sautéed broccoli rabe & french fries	
SCRAMBLED EGG PLATTER	39.95	22 OZ BONE-IN COWBOY STEAK	62.95
scrambled eggs, smoked, applewood bacon, sausage, roasted potatoes, toasted sourdough		served with roasted brussels sprouts & french fries	
EGGS BENEDICT	39.95	24 OZ PORTERHOUSE	75.95
poached eggs, toasted English muffin, Canadian bacon, hollandaise sauce		served with roasted brussels sprouts & french fries	
JUMBO LUMP CRAB CAKE BENEDICT	44.95		
eggs benedict over two petite jumbo lump crab cakes			
CRABCAKE CAESAR	44.95		
chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons			

— Dessert 9.00 —

GRANDMOTHER CAKE

Pastry cream with a hint of lemon on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar

CHOCOLATE TEMPTATION

Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze

TRES LECHES

Sponge cake soaked in three types of milk, served with a whipped cream and fresh strawberries

NY STYLE CHEESECAKE

— Children's 18.95 —

MINI CHEESE BURGERS & FRIES - CHICKEN FINGERS & FRIES
CHOCOLATE CHIPPANCAKES - FRENCH TOAST -
MAC & CHEESE - THREE EGGS IN ANY STYLE

