

TAVERN ON RUSH *Brunch*

APPETIZERS

- GRILLED CAJUN SHRIMP**.....26
honey mustard sauce, cocktail sauce
- WAGYU MEATBALL**.....25
pomodoro sauce, basil, grated parmesan
- WHIPPED RICOTTA**.....19
brown sugar squash infused ricotta, toasted pepitas, pomegranate seeds, oven roasted tomatoes, crispy brussels sprouts, balsamic, evoo, naan
- CRISPY CALAMARI**.....23
cocktail sauce, garlic aioli
- BURRATA & PROSCIUTTO**.....24
24 month aged prosciutto di parma and imported burrata on crostini with peach compote, fresh mint, basil, balsamic reduction, olive oil
- SWEET CHILI ROCK SHRIMP**.....21
lightly fried rock shrimp tossed in thai sweet chili sauce

SALADS

- { add: chicken: +9.00 | salmon (4 oz): +12.00 | shrimp (2 pcs): +10.00 }
- GREEN GODDESS WEDGE**.....20
iceberg lettuce, maytag blue cheese, heirloom tomatoes, bacon jam, pickled red onions, toasted garlic breadcrumbs, green goddess buttermilk dressing, chives
 - CAESAR**.....16
garlic croutons, parmesan crisps
 - ASIAN CHICKEN SALAD**.....18
grilled chicken, napa cabbage, superfood slaw, sweet red peppers, cucumbers, cilantro, green onions, sesame seeds, crispy wontons, sweet chili vinaigrette
 - KALE & APPLE**.....16
golden raisins, pecorino, pickled onions, buttermilk dressing
 - MEDITERRANEAN**.....19
grilled chicken, crisp romaine, mesclun, dates, garbanzo, quinoa, edamame, roasted baby carrots, feta, marinated tomatoes, cucumber, red onion, castelvetro olives, fire roasted artichokes, creamy red wine vinaigrette

SEAFOOD BAR

TUNA TARTARE*
sriracha soy aioli, scallion, sesame seeds, sweet thai chili sauce, sesame oil, wonton chips
24

SHRIMP COCKTAIL
cocktail sauce, lemon
25

FRESH SHUCKED OYSTERS*
east & west coast oysters, lime jalapeño sorbet, herb mignonette, cocktail sauce, hot sauce, lemon
HALF DOZEN 27 | DOZEN 54

BRUNCH SPECIALS

OVERNIGHT OATS 15
chia, oat milk, vanilla, greek yogurt, lemon zest, blueberries, granola

YOGURT PARFAIT 13
strawberry, acai, greek yogurt, honey, granola

OATMEAL 14
strawberries, toasted coconut, brown sugar, raisins

LOX PLATTER* 21
smoked salmon, hard-boiled egg, chive cream cheese, red onion, capers, cucumber

AVOCADO TOAST* 18
sunny-side up egg, arugula, lemon, tomato, balsamic glaze, everything seasoning, whole grain toast
{ add: salmon lox: +9.00 }

OMELET* 19
tenderloin tips, wild mushrooms, asparagus, roasted tomato, stracciatella, basil pesto, toast

TAVERN BREAKFAST* 18
eggs your way, breakfast potatoes, choice of bacon, ham, or sausage
{ substitute: fresh fruit: +2.00 }

CHICKEN & CHURRO WAFFLE 22
crispy churro style belgian waffle, chicken milanese, oven roasted pork belly, maple syrup, house hot sauce, powdered sugar

SHORT RIB BENEDICT* 24
tender short ribs, crunchy slaw, poached eggs, sriracha hollandaise, fried brussels sprouts, cilantro, furikake, english muffin

TAVERN BURRITO 19
scrambled eggs, choice of bacon or sausage, black beans, pico de gallo, avocado, sour cream, jack cheese, flour tortilla

ENTRÉES

handhelds

[SERVED WITH FRIES]

TAVERN PRIME BURGER*.....25
(10oz), pickle, lettuce, tomato, red onion, choice of cheese
choose from: american, white cheddar or blue cheese

STEAK SANDWICH*.....28
bistro filet, provolone, caramelized onions, arugula, chipotle mayo, demi baguette

SEARED SALMON BLTA*.....22
faroe island salmon filet, smoked bacon, avocado, arugula, marinated tomato, lemon garlic, tarragon caper aioli, sesame seed bun

KOREAN CHICKEN SANDWICH.....18
crispy chicken breast, ponzu glaze, sriracha slaw, pickled red onion, cilantro, green onion, sesame seed bun

FIG & BRIE CHICKEN SANDWICH.....19
grilled chicken breast, brie, fig jam, baby arugula, oven roasted tomatoes, balsamic reduction, parmesan cheese, evoo, ciabatta bun

FAROE ISLAND SALMON*.....29
quinoa tabbouleh, sweet pea purée, castelvetro olive and pepper relish, lemon beurreblanc

CAULIFLOWER STEAK.....32
coconut turmeric sauce, quinoa, sautéed spinach

STEAKS & CHOPS*

[USDA CERTIFIED PRIME | GRILLED TO ORDER]

PETITE FILET (8 oz).....58

PRIME NEW YORK STRIP (16 oz).....67

STEAK & FRITES.....39
bearnaise sauce

SIDES & EXTRAS

FRESH FRUIT.....8
CINNAMON ROLL.....12
cream cheese frosting
CROISSANT.....8
whipped butter, fruit preserves

SMOKED BACON.....8
THICK CUT SMOKEHOUSE HAM.....6
BREAKFAST SAUSAGE.....6
links

BAGEL.....6
choose from: everything, sesame, or plain
TOAST.....5
sourdough, whole grain, cinnamon raisin
BREAKFAST POTATOES.....6
with peppers and onions

CHARRED BROCCOLINI.....14
sweet pepper relish, grana padano
GRILLED CORN.....15
lime crema, grana padano, chili dust
TRUFFLE FRIES.....16
parmesan cheese, sea salt

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS
extra-chilled pineapple infused
tito's vodka 17

PRESSED
maestro dobel diamante tequila,
passionfruit, sweet lemon 17

SPICY SIREN
mijenta blanco tequila, cucumber,
jalapeño, lime 18

ESPRESSO MARTINI
grey goose vodka, bellissimo liquore
al caffè demerara 17

OLD FASHIONED
knob creek bourbon, angostura bitters,
orange bitters, quari ice 18

PERFECT MANHATTAN
woodford reserve rye, dry vermouth,
sweet vermouth 17

APEROL SPRITZ
aperol, champagne, orange 16

 **THE MACALLAN FOG**
the macallan rare cask 2021, valdespino
pedro ximénez 'el candado' sherry,
pure maple syrup, orange bitters,
wood-finished smoke bubble 50

RED BOTTOM
patron silver, elderflower, lime, grenadine 16

HOG HEAVEN
whistle pig whiskey, lemon, orange,
red wine, quari ice 20

CORPSE REVIVER #2
hendrick's gin, lemon, lillet blanc apéritif,
cointreau orange liqueur 17

PAPER PLANE
high west bourbon, aperol, amaro nonino,
citrus, quari ice 17

WHITE FERRARI
400 conejos mezcal, lemon, mint 17

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Superiore DOCG Extra Brut, La Tordera, 'A3',
Asolo, Italy 2024 15 | 60
Crémant d'Alsace Brut Rosé, Pierre Sparr, *Alsace, France* NV 17 | 68
Champagne Brut Cuvée, L'Hoste Père & Fils,
'Origine', *France* NV 25 | 100
Moscato d'Asti, Ruffino, 'Lumina', *Piedmont, Italy* 2024 14 | 56

WHITE

Albariño, Lagar de Besada, *Rías Baixas, Spain* 2023 14 | 56
Pinot Grigio, Terlato Vineyards, *Friuli Colli Orientali, Italy* 2023 16 | 64
Sauvignon Blanc, Koha, *Marlborough, New Zealand* 2024 15 | 60
Sancerre, Roger & Christophe Moreux 'Les Bouffants',
Loire Valley, France 2024 22 | 88
Chardonnay, Napa Cellars, *Napa County, California* 2023 15 | 60
Chardonnay, Diatom, *Santa Barbara County, California* 2023 17 | 68
Chablis, Domaine Vocoret, *Bourgogne, France* 2023 22 | 88

ROSÉ

Côtes de Provence Rosé, La Vidaubanaise, 'Le Provençal', *France* 2023 14 | 56
Hampton Water, *Languedoc, France* 2024 17 | 68

RED

Pinot Noir, J.C. Somers, 'Cuvée Crème', *Dundee Hills, Oregon* 2023 18 | 72
Chateâuneuf-du-Pape, Domain Jean Royer, 'Cuvée Tradition'
Rhône Valley, France 2021 28 | 112
Brunello di Montalcino, Caprili, *Tuscany, Italy* 2020 28 | 112
Chianti Classico, Ruffino 'Riserva Ducale', *Tuscany, Italy* 2021 18 | 72
Appassimento Della Valpolicella, Domini Veneti,
Veneto, Italy 2023 17 | 68
Malbec, Catena, 'Vista Flores', *Mendoza, Argentina* 2023 15 | 60
Bordeaux Supérieur, Château Tour de Gilet, *Bordeaux, France* 2022 18 | 72
Cabernet Sauvignon, Greenwing by Duckhorn,
Columbia Valley, Washington 2023 16 | 64
Cabernet Sauvignon, Loren Crossing, *Napa Valley, California* 2023 20 | 80
Cabernet Sauvignon, Caymus, *Napa Valley, California* 2023 35 | 197
Zinfandel, Turley Wine Cellars, 'Old Vines', *California* 2022 22 | 88
Zinfandel Blend, The Prisoner Wine Company
'The Prisoner', *California* 2022 27 | 108

BEER & SELTZER

STELLA ARTOIS.....10
european pale lager, 5%
MICHELOB ULTRA.....8
light lager, 4.2%
MILLER LITE.....8
light lager, 4.3%
MODELO ESPECIAL.....9
pilsner-style lager, 4.4%

GOOSE ISLAND 312.....8
wheat ale, 4.2%
PIPEWORKS LIZARD KING.....10
american pale ale, 6%
HOPEWELL GOING PLACES.....10
india pale ale, 6.5%
OFF COLOR BEER FOR LOUNGING.....10
american pale ale, 5%

GUINNESS.....8
irish dry stout, 4.2%
RIGHT BEE CIDER.....9
semi-dry hard cider, 6%
NÜTRL VODKA SELTZER.....10
orange, cranberry, 4.5%
PLAY HARD SELTZER.....10
rotating selection, 4.5%

ZERO-PROOF

**ATHLETIC BREWING
RUN WILD**
N/A IPA
8

LYRE'S AMALFI SPRITZ
N/A canned cocktail
10

LYRE'S MARGARITA
N/A canned cocktail
10

LYRE'S DARK & SPICY
N/A canned cocktail
10

BEVERAGES

COFFEE

coffee 5
decaf 5

MILK 4

skim
two percent
soy
almond
oat
chocolate

CAFÉ DRINKS

espresso 6
doppio 8
macchiato 7
americano 8
cappuccino 8
latte 8
mocha 6
hot chocolate 5
chai latte 7
matcha 8

{ add: flavored syrup: +.50 }

TEA 6

chamomile
earl grey
english breakfast
japanese sencha
mint
decaf ceylon

JUICE 7

orange
pineapple
cranberry
apple
grapefruit
tomato

WATER 9

san pellegrino
acqua panna

FOUNTAIN 5

coke
diet coke
coke zero
sprite
sprite zero
lemonade

OTHER 7

red bull
sugar-free red bull

LAVAZZA
TORINO, ITALIA, 1895

We kindly ask that you limit your patio dining visit to a maximum of 2 hours so that we can accommodate all guests and offer the best possible dining experience.

A GRATUITY OF 20% IS AUTOMATICALLY APPLIED FOR PARTIES OF 6 OR MORE