

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 sprout petals, 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

SOUP & SALAD

- TOMATO BISQUE**.....13
- SOUP OF THE DAY**.....MP
- 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

salads { add: chicken: +9.00 | salmon (4 oz): +12.00 | shrimp (2 pcs): +10.00 }

SEAFOOD BAR

TUNA TARTARE*
sriracha aioli, scallion, sesame seeds, avocado, 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: +3.00 }

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 beurre blanc
- 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

**please note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS

extra-chilled pineapple-infused
sneaky fox vodka 19

BLOOM SERVICE

tito's vodka, kumquat, rose ginger apéritif,
koval ginger liqueur, dry vermouthe, seiers
orange bitters, q elderflower tonic 19

PEACH PLEASE

patron reposado tequila, yuzu curaçao, peach,
lemon, chateau aloe liqueur, charles de fère
jean-louis cuvée blanc de blancs 18

PALM PILOT

planteray cut & dry coconut rum, kota
pandan liqueur, lime, coconut cream 18

MANHATTAN

jefferson's rye, sweet vermouthe 20

LIPSTICK & LIME

maestro dobel diamante cristalino tequila,
cointreau, lime, white cranberry juice,
basil, charles de fère jean-louis cuvée
blanc de blancs 18

PINK SLIP

hendrick's gin, lime, demerara,
matchbook 'day trip' strawberry amaro,
strawberry liqueur 20

PLANE & PETAL

high west bourbon, aperol, lemon,
maxico mistico 'licor de ven a mi',
hibiscus liqueur, elderflower liqueur 19

OLD FASHIONED

knob creek bourbon, seiers orange bitters,
seiers aromatic bitters 19

1871

mijenta blanco tequila, matchbook
'flamingo riviera' mango chili liqueur, lime,
mango purée, house-made chili tincture,
hellfire bitters 20

ESPRESSO MARTINI

grey goose vodka, bellissimo liqueur
al caffè, demerara 18

SLOW STEEP

whistlepig piggyback 6yr bourbon,
cold-brewed black tea, soho lychee
liqueur, lemon, seiers orange bitters,
soda water, spritz of absinthe 22

THE MACALLAN FOG

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

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Spumante Brut, Mirabello, <i>Venezie, Italy</i> NV	15 60
Champagne Brut, Montaudon, <i>Reims, France</i> NV	30 120
Crémant d'Alsace Brut Rosé, Pierre Sparr, <i>Alsace, France</i> NV	18 72
Moscato d'Asti, Ruffino, 'Lumina', <i>Piedmont, Italy</i> 2024	16 64

WHITE

Albariño, Lagar de Besada, <i>Rías Baixas, Spain</i> 2024	15 60
Pinot Grigio, Terlato Vineyards, <i>Friuli Colli Orientali, Italy</i> 2024	16 64
Sauvignon Blanc, Koha, <i>Marlborough, New Zealand</i> 2024	16 64
Sancerre, Roger & Christophe Moreux 'Les Bouffants', <i>Loire Valley, France</i> 2024	24 96
Chardonnay, Napa Cellars, <i>Napa County, California</i> 2023	15 60
Chardonnay, Diatom, <i>Santa Barbara County, California</i> 2024	18 72
Chablis, Domaine Vocoret, <i>Bourgogne, France</i> 2023	24 96

ROSÉ

Côtes de Provence Rosé, La Vidaubanaise, 'Le Provençal', <i>France</i> 2024	16 64
Hampton Water, <i>Languedoc, France</i> 2024	17 68

RED

Pinot Noir, J.C. Somers, 'Cuvée Crème', <i>Yamhill-Carlton, Oregon</i> 2024	18 72
Gigondas, Château Mont-Redon, 'Réserve', <i>Rhône Valley, France</i> 2021	28 112
Chianti Classico, Ruffino 'Riserva Ducale', <i>Tuscany, Italy</i> 2021	18 72
Malbec, Catena, 'Vista Flores', <i>Mendoza, Argentina</i> 2023	15 60
Bordeaux Supérieur, Château Tour de Gilet, <i>Bordeaux, France</i> 2022	18 72
Cabernet Sauvignon, Greenwing by Duckhorn, <i>Columbia Valley, Washington</i> 2023	16 64
Cabernet Sauvignon, Loren Crossing, <i>Napa Valley, California</i> 2023	20 80
Cabernet Sauvignon, Grgich Hills, <i>Napa Valley, California</i> 2021	30 120
Zinfandel, Turley Wine Cellars, 'Old Vines', <i>California</i> 2023	22 88
Zinfandel Blend, The Prisoner Wine Company 'The Prisoner', <i>California</i> 2023	27 108

BEER & SELTZER

STELLA ARTOIS10
european pale lager, 5%
MICHELOB ULTRA8
light lager, 4.2%
MILLER LITE8
light lager, 4.3%
MODELO ESPECIAL9
pilsner-style lager, 4.4%

GOOSE ISLAND 3128
wheat ale, 4.2%
HOPEWELL GOING PLACES10
india pale ale, 6.5%
OFF COLOR BEER FOR LOUNGING10
american pale ale, 5%
PIPEWORKS BREWING10
rotating selection

GUINNESS10
irish dry stout, 4.2%
RIGHT BEE CIDER9
semi-dry hard cider, 6%
NÜTRL VODKA SELTZER10
orange, blueberry, 4.5%
GOOD BOY VODKA10
JOHN DALY COCKTAILS
iced tea & lemonade, 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 RUM MULE
N/A canned cocktail
10

BEVERAGES

COFFEE

coffee 5
decaf 5

MILK 4

skim
two percent
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

{ 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
lemonade

OTHER 7

red bull
sugar-free red bull

LAVAZZA

TORINO, ITALIA, 1895

We kindly ask that you limit your 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