

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 chli 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, quiona, edamame, roasted baby carrots, feta, marinated tomatoes, cucumber, red onion, castelvetrano 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: +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, castelvetrano olive and pepper relish, lemon buerreblanc
- 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 CUT6

SMOKEHOUSE HAM
- 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

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Superiore DOCG Extra Brut, La Tordera, ‘A3’, <i>Asolo, Italy</i> 2024	15 60
Champagne Brut Blanc de Blancs, G. Gruet & Fils, <i>Côte de Sézanne, France</i> NV	26 104
Crémant d’Alsace Brut Rosé, Pierre Sparr, <i>Alsace, France</i> NV	17 68
Moscato d’Asti, Ruffino, ‘Lumina’, <i>Piedmont, Italy</i> 2024	14 56

WHITE

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

ROSÉ

Côtes de Provence Rosé, La Vidaubanaise, ‘Le Provençal’, <i>France</i> 2023	14 56
Hampton Water, <i>Languedoc, France</i> 2024	17 68

RED

Pinot Noir, J.C. Somers, ‘Cuvée Crème’, <i>Dundee Hills, Oregon</i> 2023	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
Appassimento Della Valpolicella, Domini Veneti, <i>Veneto, Italy</i> 2023	17 68
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> 2020	30 120
Zinfandel, Turley Wine Cellars, ‘Old Vines’, <i>California</i> 2022	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%
PIPEWORKS LIZARD KING10 american pale ale, 6%
HOPEWELL GOING PLACES10 india pale ale, 6.5%
OFF COLOR BEER FOR LOUNGING10 american pale ale, 5%

GUINNESS8 irish dry stout, 4.2%
RIGHT BEE CIDER9 semi-dry hard cider, 6%
NÜTRL VODKA SELTZER10 orange, cranberry, 4.5%
PLAY HARD SELTZER10 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

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