

Tavern on Rush

Brunch

APPETIZERS

- FETA HUMMUS**.....19
house-made hummus with basil marinated feta, roasted piquillo peppers, balsamic reduction, grilled pita
- SHORT RIB CROQUETTES**.....26
crispy short rib croquettes, aji amarillo aioli, grana padano, chives
- CRISPY CALAMARI**.....24
cocktail sauce, garlic aioli
- HAMACHI CRUDO***.....28
yellowtail, yuzu vinaigrette, avocado, radish, serrano chili, black tobiko, red onion, cilantro
- SHORT RIB BAO BUNS**.....28
braised short rib, hoisin glaze, pickled cucumber, aji aioli, cilantro, salsa criolla
- BURRATA**26
heirloom tomatoes, grilled peaches, strawberries, basil, citrus vinaigrette, balsamic reduction

SOUP & SALAD

- SOUP OF THE DAY**.....16
- GREEN GODDESS WEDGE**.....20
iceberg lettuce, maytag blue cheese, heirloom tomatoes, maple-pepper bacon, red onions, toasted garlic breadcrumbs, green goddess buttermilk dressing, chives
- CAESAR**.....16
garlic croutons, parmesan crisps
- ASIAN CHICKEN SALAD**.....20
grilled chicken, napa cabbage, superfood slaw, sweet red peppers, cucumbers, cilantro, green onions, sesame seeds, crispy chow mein, sweet chili vinaigrette
- NIÇOISE**.....34
seared ahi tuna, baby gem lettuce, haricot verts, confit potatoes, heirloom tomatoes, olives, pickled shallots, soft poached egg, dijon vinaigrette

salads { *add:* chicken (6 oz): +6 | salmon (4 oz): +8 | shrimp (2 pcs): +8 }

SEAFOOD BAR

TUNA TARTARE*
chipotle aioli, scallion, sesame seeds, avocado, sweet thai chili sauce, sesame oil, wonton chips

26

SHRIMP COCKTAIL
cocktail sauce, lemon

26

FRESH SHUCKED OYSTERS*
east & west coast oysters, lime jalapeño sorbet, herb mignonette, cocktail sauce, hot sauce, lemon

HALF DOZEN 27 | DOZEN 54

BRUNCH FEATURES

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

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

AVOCADO TOAST* 18
poached eggs, baby greens, lemon, heirloom tomatoes, macha chile aioli, country bread

{ *add:* salmon lox: +9.00 }

FRENCH TOAST 21
vanilla-infused berries, cajeta mousse, maple-pepper bacon, maple crème anglaise

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, chipotle maple 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

ITALIAN PRIME RIB SANDWICH.....32
shaved prime rib, provolone, giardiniera, horseradish aioli, toasted baguette, demi au jus

EGGPLANT MILANESE.....25
crispy eggplant milanese, chihuahua cheese, avocado, roasted tomato chipotle jam, shredded lettuce, pickled red onions, aji verde aioli, toasted telera roll

FISH TACOS*.....27
(3) adobo marinated white fish tacos, aji aioli, napa cabbage, cilantro, lime, chipotle cream

FIG & BRIE CHICKEN SANDWICH.....21
grilled chicken breast, brie, fig jam, baby arugula, oven roasted tomatoes, dijon aioli, evoo, ciabatta bun

MISO GLAZED SALMON*.....49
faroe island salmon, corn purée, crispy potatoes with macha chile aioli, pepper relish, miso

HALIBUT*.....54
broccolini, kobajaki glaze, lemon butter, citrus mix, orange segments

SHRIMP SPAGHETTI*.....36
shrimp, hand-crushed tomatoes, basil, evoo

STEAKS & CHOPS*

[USDA CERTIFIED PRIME | GRILLED TO ORDER]

PETITE FILET (8 oz).....62

PRIME NEW YORK STRIP (8 oz).....46

STEAK & FRITES.....44
béarnaise sauce

SIDES & EXTRAS

FRESH FRUIT.....8

CINNAMON ROLL.....12
cream cheese frosting

BANANA BREAD.....10
walnuts, honey lemon butter, chocolate fudge

BAGEL.....6
choose from: everything, sesame, or plain

TOAST.....5
choose from: sourdough, whole grain, or cinnamon raisin

SMOKED BACON.....8

BREAKFAST SAUSAGE.....6
links

BREAKFAST POTATOES.....6
with peppers and onions

CHARRED BROCCOLINI.....15
sweet pepper relish, grana padano

GRILLED CORN.....16
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*

[A 3% operations fee will be added to all guest checks to help offset rising operating costs. This fee allows us to limit menu price increases, is not a gratuity or tip, and may be removed upon request.]

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 19

extra-chilled pineapple-infused
sneaky fox vodka

LIPSTICK & LIME 18

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

PEACH PLEASE 18

patron reposado tequila, yuzu curaçao, peach,
lemon, chateau aloe liqueur, charles de fère
jean-louis cuvée blanc de blancs
energize it { ADD: red bull white peach +4 }

BLOOM SERVICE 19

tito’s vodka, kumquat, rose ginger apéritif,
koval ginger liqueur, dry vermouth, seiers
orange bitters, q elderflower tonic

MANHATTAN 20

jefferson’s rye, sweet vermouth

ESPRESSO MARTINI 18

grey goose vodka, bellissimo liquore
al caffè, demerara

APEROL SPRITZ 17

aperol, prosecco, orange

1871 20

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

SLOW STEEP 22

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

PALM PILOT 18

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

PINK SLIP 20

hendrick’s gin, lime, demerara, matchbook
‘day trip’ strawberry amaro, strawberry liqueur

OLD FASHIONED 19

knob creek bourbon, seiers orange bitters,
seiers aromatic bitters

PLANE & PETAL 19

high west bourbon, aperol, lemon,
mexico místico ‘licor de ven a mi’,
hibiscus liqueur, elderflower liqueur

THE DIPLOMAT 50

reserva da la familia private barrel añejo,
hennessy xo cognac, dom benedictine, sweet
vermouth, seiers cacao and orange bitters

THE MACALLAN COBBLER 50

the macallan harmony collection:
phoenix honey orchard tea, valdespino
contrabandista amontillado sherry,
verjus blanc, seiers orange bitters

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Spumante Brut, Mirabello, <i>Venezie, Italy</i> NV	16 64
Champagne Extra Brut, Etienne Doué ‘Ina’, <i>Montgueux, France</i> NV	30 120
Crémant d’Alsace Brut Rosé, Pierre Sparr, <i>Alsace, France</i> NV	20 80
Moscato d’Asti, Ruffino, ‘Lumina’, <i>Piedmont, Italy</i> 2024	16 64

WHITE

Albariño, Lagar de Besada, <i>Rías Baixas, Spain</i> 2024	16 64
Pinot Grigio, Terlato Vineyards, <i>Friuli Colli Orientali, Italy</i> 2024	16 64
Riesling, St. Christopher Piesporter Goldtröpfchen Kabinett, <i>Mosel, Germany</i> 2024	15 60
Sauvignon Blanc, Koha, <i>Marlborough, New Zealand</i> 2025	17 68
Sancerre, Roger & Christophe Moreux ‘Les Bouffants’, <i>Loire Valley, France</i> 2024	24 96
Chardonnay, Napa Cellars, <i>Napa County, California</i> 2023	16 64
Chablis, Chartron et Trébuchet, <i>Bourgogne, France</i> 2024	25 100
Portuguese Blend, Herdade do Esporão, <i>Alentejo, Portugal</i> 2022	15 60

ROSÉ

Hampton Water, <i>Languedoc, France</i> 2024	16 64
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RED

Pinot Noir, J.C. Somers, ‘Cuvée Crème’, <i>Willamette Valley, Oregon</i> 2024	19 76
Pinot Noir, Peay Vineyards, <i>West Sonoma Coast, California</i> 2023	30 120
Beaujolais, Domaine Les Fines Graves by Jérôme Janodet, <i>Moulin-à-Vent, France</i> 2024	17 68
Chianti Classico, Ruffino ‘Riserva Ducale’, <i>Tuscany, Italy</i> 2022	18 72
Malbec, Catena, ‘Vista Flores’, <i>Mendoza, Argentina</i> 2024	15 60
Cabernet Sauvignon, Greenwing by Duckhorn, <i>Columbia Valley, Washington</i> 2023	17 68
Cabernet Sauvignon, Loren Crossing, <i>Napa Valley, California</i> 2023	22 88
Cabernet Sauvignon, Grgich Hills, <i>Napa Valley, California</i> 2021	30 120
Zinfandel Blend, The Prisoner Wine Company ‘The Prisoner’, <i>California</i> 2023	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%

ALLAGASH WHITE.....8
belgian-style wheat beer, 5.2%
HOPEWELL GOING PLACES.....10
india pale ale, 6.5%
OFF COLOR BEER FOR LOUNGING.....10
american pale ale, 5%
PIPEWORKS BREWING.....10
rotating selection

GUINNESS.....10
irish dry stout, 4.2%
RIGHT BEE CIDER.....9
semi-dry hard cider, 6%
NÜTRL VODKA SELTZER.....10
orange, blueberry, 4.5%
GOOD BOY VODKA.....10
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 energy drink
red bull white peach
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