



BEACON
T A V E R N

BRUNCH

SPRING 2017

Quiche Lorraine.....\$14
bacon & gruyère

Two Eggs, Bacon or Sausage.....\$14
served with fresh sourdough

Omelette.....
ramps, asparagus, swiss \$14

shrimp, chorizo, queso fresco \$16

Reuben Benedict..... \$15
corned beef, rye, sauerkraut, poached egg

Banana Bread Waffles..... \$14
nutella, blackberries

Yogurt Panna Cotta..... \$12
fresh fruit, shortbread, grapefruit ice

Monte Cristo..... \$16
ham, turkey, gruyère, raspberry jam, french toast

Roasted Vegetables.....\$14
cheesy grits, kale, mushroom gravy, poached eggs

KEVIN'S PASTRIES

\$4

Croissant

Chocolate Croissant

Cinnamon Roll

*All made in-house by
our Pastry Chef
Kevin McCormick*

SANDWICHES

Choice of: *Fries, Crudite or Salad*

Blackened Redfish..... \$21
sauce gribiche, frisèe, basil, fried egg

Uncle Eric's Green Chile Cheeseburger..... \$17
1/2 lb. beef patty, green chile, pepper jack, jalapeño aioli

Crispy Chicken..... \$16
pimento cheese, pickles, sesame seed bun

SIDES

Side Salad..... \$5

Breakfast Sausage..... \$6

Breakfast Potatoes..... \$6

Bacon..... \$6

SALADS

Caesar..... \$12
parmesan, lemon, crouton

Watercress & Ramps..... \$15
wax beans, marcona almond, pecorino

Add Grilled Chicken..... \$7

Add Shrimp..... \$8

NIBBLES

Burrata..... \$17
sourdough, basil, hazlenut, red onion marmalade

Peekytoe Crab Dip..... \$18
Old Bay, lemon, Utz crab chips

Avocado Toast..... \$10
sourdough, pickled onion, aleppo pepper

Fried Chicken..... \$15
hot sauce, white bread

Bayonne Ham..... \$19
warm baguette, cultured butter

1/2 Dozen Oysters..... \$18
chef's selection, mignonette, housemade hot sauce

Executive Chef Robert Broskey

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.



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