



BEACON
T A V E R N

BRUNCH

KEVIN'S PASTRIES 4 ea

Almond Croissant • Chocolate Croissant •
Lemon Pound Cake

Made in-house by
Executive Pastry Chef Kevin McCormick

BREAKFAST

Quiche Lorraine	14
bacon & gruyère	
Two Eggs, Bacon or Sausage	14
served with sourdough toast	
Omelette	
tomato, basil, burrata	14
shrimp, chorizo & queso fresco	16
Reuben Benedict	15
corned beef, rye, sauerkraut, poached egg	
Avocado Toast	10
sourdough, pickled onion, Aleppo pepper	
Stuffed French Toast	14
apple, mascarpone, hazelnuts	
Yogurt Panna Cotta	12
fresh fruit, shortbread, grapefruit ice	
JCVD	15
raclette cheese, country ham, fried egg Mighty Vine tomato, mornay sauce	
Roasted Vegetables	14
cheesy grits, mushroom gravy, brussels sprouts, roasted onion, poached egg	
Smoked Salmon	16
calabrian chile, preserved lemon, pumpernickel, potato bread	

SIDES

Breakfast Sausage	6
Breakfast Potatoes	6
Bacon	6

STARTERS

Burrata	17
pumpkin hummus, harissa, crudité, housemade pita	
Peekytoe Crab Dip	18
Old Bay, lemon, Utz Crab Chips	
Relish Tray	12
assortment of pickles, pimento cheese, Ritz crackers	
1/2 Dozen Oysters	18
chef's selection, mignonette & housemade hot sauce	

SALADS

Side Salad	5
Caesar	12
parmesan, lemon, crouton	
Vintage Prairie Farm Beets	14
mascarpone, citrus vinaigrette, fennel	
<i>Grilled Chicken</i> 7	<i>Shrimp</i> 8

SANDWICHES

all sandwiches served with fries

Blackened Redfish	21
sauce gribiche, frisée, basil, fried egg	
Uncle Eric's	17
Green Chile Cheeseburger	
1/2 lb. beef patty, green chile, pepper jack, jalapeño aioli	
Grilled Chicken	16
pancetta, lettuce, buttermilk dressing	

EXECUTIVE CHEF ROBERT BROSKEY

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