



BEACON
T A V E R N

BRUNCH

KEVIN'S PASTRIES 4 ea

Blueberry Danish • Almond Coffee Cake •
Chocolate Croissant

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	
roasted mushroom, provolone, giardiniera	14
shrimp, chorizo & queso fresco	16
Reuben Benedict	15
corned beef, rye, sauerkraut, poached egg	
Avocado Toast	10
sourdough, pickled onion, Espelette pepper	
French Toast	13
ricotta, blueberries, pecans	
Fruit & Yogurt	12
fresh fruit, shortbread, grapefruit ice	
Fried Chicken & Waffles	16
cornbread waffle, chicken thighs, maple habanero syrup	
Eggs in Purgatory	14
cheddar grits, spicy puttanesca, baked eggs, parmesan cheese,	

SIDES

Breakfast Sausage	6
Breakfast Potatoes	6
Bacon	6

STARTERS

Blue Crab Lettuce Wraps	18
tarragon crème fraîche, pickled strawberry, iceberg	
Relish Tray	12
assortment of pickles, pimento cheese, Ritz crackers	
1/2 Dozen Oysters	18
chef's selection, mignonette & housemade hot sauce	

SALADS

Endive	14
cabrales blue cheese, blueberry, ham, pecan	
Caesar	12
parmesan, lemon, crouton	
Arugula Salad	12
radicchio, breakfast & easter egg radishes, pumpernickel croutons, green goddess dressing	
Roasted Carrot	12
yogurt, fennel, avocado, marcona almond	

Grilled Chicken 7 Shrimp 8

SANDWICHES

Blackened Redfish	21
sauce gribiche, frisée, basil, fried egg, fries	
Uncle Eric's	17
Green Chile Cheeseburger	
1/2 lb. beef patty, green chile, pepper jack, jalapeño aioli, fries	
JCVD	15
raclette cheese, country ham, fried egg Mighty Vine tomato, mornay sauce	
Brisket Sandwich	14
house smoked bbq, cole slaw, fried egg, fries	