

# MANOR HILL TAVERN BRUNCH MENU

Available Saturday & Sunday until 2 PM

## **Chefs Featured Frittata \$12**

Ask your Server for Details

## **Tres Leche French Toast**

Thick Cut Challah Fried French Toast, Berry Compote,  
Maple Syrup, **\$12**

## **Tavern Burrito**

Cheesy Eggs, Maple Sausage, Bacon, Onions, Pico De Gallo, Smashed Avocado, Potato Hash, Served with Corn Salsa, Rojo Sauce, Queso & Sriracha Aioli **\$16**

## **OEC Benedict**

Mini Crabcakes, Poached Eggs, House Cheddar Biscuit, Tomato, Asparagus, Old Bay Hollandaise, Side of Mixed Greens **\$28**

## **Better Than Last Night's Pizza**

Country Sausage Gravy, 2 Sunny Side Up Eggs, Tavern Blend Cheese, Cheddar Cheese, Bacon, Pico De Gallo, Green Onion **\$17**

## **Sawmill Biscuits & Gravy**

House Cheddar Biscuits, Country Sausage Gravy **\$12**

## **Smashed Avocado Toast**

Toasted Thick Cut Challah, Smashed Avocado, Pico De Gallo, Feta, Radish, Pickled Red Onions, Sriracha Aioli **\$12**

Add Smoked Salmon or Crab **\$6**

Bacon **\$3**, One Egg **\$2**

## **Chicken N Waffle**

Pickle Brined Fried Chicken, Belgian Waffle, Pecan Syrup, Smoked Chili Butter, Maple Aioli **\$18**

Add an Egg Your Way **\$2**

Make it **Nashville Hot \$1**

## **Brunch Bird Sammie**

House Cheddar Biscuit, Pickle Brined Fried Chicken, Fried Egg, Cheddar Cheese, Hot Honey, Bread & Butter

Pickles, Maple Aioli, Side of Mixed Greens **\$16**

Make it **Nashville Hot \$1**

## **A La Carte Brunch Items**

**\$9** French Toast & Maple Syrup

**\$6** Two Eggs Any Style

**\$5** Nueske Smoked Bacon, Maple Sausage Links

**\$4** Belgian Waffle

**\$3** House Cheddar Biscuit, Skillet Potatoes

**\$2** Challah Toast

# BRUNCH COCKTAILS

**Cold Blooded Mary** ~ Tito's, House Made Bloody Mix, Cold Pizza Slice, Olive **\$10**

**#BeEddier** ~ Vanilla Vodka, Coffee Liquor, Cream **\$8**

**Fuzzy Wuz a Beer** ~ Farm Fuzz, Ketel Peach/Mandarin, Gran Marnier, Fresh OJ, Orange Bitters, Champagne **\$9**

**Kir Royale** ~ Chambord, Champagne **\$8**

**Passionfruit Spritz** ~ Aperol, Chinola Passionfruit Liqueur, Lemon, Angostura Bitters, Champagne **\$10**

**Ain't That a Kick in The Head** ~ Ketel Peach/Mandarin, Fresh OJ, Orange Bitters, Ginger Beer **\$9**