

# MANOR HILL TAVERN

## BRUNCH MENU

Available Saturday & Sunday until 2 PM

### **Tres Leche French Toast \$13**

Thick Cut Challah Fried French Toast, Berry Compote, Maple Syrup

### **Pumpkin French Toast \$15**

Pumpkin Puree, Candied Pepitas, Pecan Maple Syrup

### **Tavern Burrito \$16**

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

### **Cro Benny \$16**

Croissant, Avocado, Poached Egg, Arugula, Parmesan, Side of Mixed Greens

### **Add Mini Crab Cake \$11**

### **Better Than Last Night's Pizza \$17**

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

### **OG Breakfast Sandwich \$12**

Croissant or Challah Bread, Bacon or Sausage, 2 Fried Eggs, Havarti Cheese, Side of Mixed Greens

### **Sub Side Potato Casserole \$2**

### **Smashed Avocado Toast \$12**

Challah, Smashed Avocado, Pico De Gallo, Feta, Radish, Pickled Red Onions, Sriracha Aioli

Add Smoked Salmon or Crab \$6

Bacon \$3, One Egg \$2

### **Chicken N Waffle \$18**

Pickle Brined Fried Chicken, Belgian Waffle, Pecan Syrup, Smoked Chili Butter, Maple Aioli Make it **Nashville Hot**

**\$1**

### **Brunch Bird Sammie \$16**

House Cheddar Biscuit, Pickle Brined Fried Chicken, Fried Egg, Cheddar Cheese, Hot Honey, Bread & Butter Pickles, Maple Aioli, Side of Mixed Greens

### **Sub Side Potato Casserole \$2**

Make it **Nashville Hot \$1**

### **Sawmill Biscuits & Gravy \$12**

House Cheddar Biscuits, Country Sausage Gravy

### **A La Carte Brunch Items**

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

**\$6** Two Eggs Any Style

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

**\$4** Belgian Waffle, Potato Casserole

**\$3** House Cheddar Biscuit

**\$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**

**Apple Cider Mimosa** ~ Fresh Apple Cider, Sparkline Wine **\$8**