

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

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 \$14

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 Lump Crab \$15, Crab Cake \$17, Bacon \$2, One Egg \$2 Grilled, Buttermilk Fried Chicken or Pulled Chicken \$6

Chicken N Waffle \$18

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

\$1

Brunch Bird Sammie \$16

House Cheddar Biscuit, Buttermilk 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 Applewood Smoked Bacon, Maple Sausage

\$4 Belgian Waffle, Potato Casserole

\$3 House Cheddar Biscuit

\$2 Toast Challah or Multigrain

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**