

THE TAVERN AT



BRUNCH MENU

SUNDAYS 12pm-4pm

WAFFLES

Housemade Belgian Waffles

STRAIGHT UP PLAIN \$12

100% pure maple syrup & creamery butter

STRAWBERRIES & WHIPPED CREAM \$14

PECAN & BANANA \$14

Whipped cream and chocolate sauce

CHICKEN & WAFFLES \$18

Fried chicken breast served with honey, butter & hot sauce

BENEDICTS

House Made Biscuits, 2 Runny Eggs, Hash Browns & Hollandaise

SMOKEHOUSE \$20

Ivy City Smokehouse Euro smoked salmon

CHESAPEAKE

MARKET PRICE - IN SEASON

Maryland Jumbo Lump Crabmeat

BACON & SPINACH \$18

Hardwood smoked bacon, spinach

FRIED CHICKEN \$18

Buttermilk brined, HABF, skin on breast

OMELETTES

Served with Hash Browns and Crostini

IVY CITY SMOKED FISH \$20

Your choice of...

COLD SMOKED SALMON - CANDY SALMON

HOT SMOKED PEPPER SALMON

THE CRAB

MARKET PRICE

Maryland jumbo lump, shiitake mushrooms

BUILD YOUR OWN \$16

Choose up to 3 ingredients from below

asparagus, roasted peppers, grilled onions, shiitake mushrooms, spinach, bacon, chorizo, cheddar, swiss or parmigiano reggiano

EGGS

2 EGGS YOUR WAY \$12

Hash browns & crostini or marble rye toast

add cheese \$3 cheddar, swiss or parmesan reggiano

NOVA & EGGS \$20

Traditional NY deli style - house smoked NOVA

chopped and scrambled, sautéed onion, cage free eggs,

hash browns, chive cream cheese and bagel

STEAK & EGGS \$31

8 oz. coulotte sirloin steak,

grilled onions, shiitakes, peppers,

hash browns, habanero-horseradish aioli, crostini

SANDWICHES

Breakfast Sandwiches with Hash Browns

BACON & SAUSAGE \$15

Egg over easy, cheddar, hardwood smoked bacon, chorizo, brioche

PO' BOY SAMMIE \$18

Egg over easy, 5 po' boy shrimp, hardwood smoked bacon, remoulade, brioche

CRABCAKE

MARKET PRICE - IN SEASON

Egg over easy, Maryland jumbo lump crab cake, tartar sauce, brioche

BAGEL & LOX \$16

Red onion, cucumber, tomato, lemon, cole slaw, choice of bagel

BEAST BAGEL \$18

Nova salmon, salmon candy cream cheese,

tomato, onion, caper, lemon, choice of bagel

BREAKFAST SMASH BURGER \$16

Single patty, shredded lettuce, pickles, tomato, crispy cabbage,

Russian dressing, Tillamook cheddar, over easy egg, brioche

CHAR-GRILLED SALMON \$20

Char-grilled, tapenade, fresh basil aioli, brioche bun

PLATES

SMOKED & GRILLED CHICKEN WINGS \$18

One pound HABF, hickory & applewood smoked,

Alabama white sauce, cucumber (gf)

HOUSE SMOKED SPARE RIBS

\$26 HALF/ \$46 WHOLE

N.C. Heritage HABF pork ribs, I.C.S. bbq sauce, fries, slaw (gf)

PO' BOY SHRIMP COBB SALAD \$24

5 large domestic shrimp, mixed greens, 2 bean salad,

bacon, cheddar, tomato, cucumber, avocado, hard boiled egg,

champagne vinaigrette or blue cheese dressing

THE CRABCAKES

MARKET PRICE IN SEASON - SINGLE or DOUBLE

All Maryland steamed jumbo lump crabmeat, fingerling potatoes,

seasonal vegetables, tartar sauce, lemon

SANTA FE BOWL \$17

Basmati rice, black beans, avocado, grilled onions, corn tortilla,

shishito peppers, cilantro, corn, spinach, tomato, habanero aioli

Need some extra protein? Add 2 fried eggs on us

Vegan without aioli and eggs

FRUIT & YOGURT \$13

Fresh fruit, Greek yogurt, almond granola, pecans, honey

TOASTED BREADS

BAGEL \$5

Chive Cream Cheese

Choice of...

Everything, Pumpernickel, Sesame or Plain

BREAD \$4

Crostini, Marble Rye

HOUSE MADE BISCUIT \$4

Butter & Honey

SIDES

SPICY CHORIZO \$5

HARDWOOD SMOKED BACON \$4

HASH BROWNS \$6

CRAB CAKE MARKET PRICE - IN SEASON

FRIED GRILLED CHICKEN BREAST \$10

GRILLED OR PO' BOY SHRIMP \$10

Reluctantly due to the many rising expenses and based on the uncertainty of where and when those costs appear, including Labor (especially considering the District minimum wage is double the mandated Federal level), the direct costs of many food and beverage items, and specific service provider fees (such as bank and government), all Fish and Fire Food Group Restaurants, rather than rising individual item prices, are charging an operating fee of 5% to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve.

We are hopeful this will be temporary. Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee.

Ownership and our front of the house staff appreciate that you the customer determine the amount of tips your server should receive. Thank you for your understanding!

*(gf)= Gluten Free *We follow FDA guidelines. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions * Separate checks are not available * 20% Gratuity will be added to parties of 6 or more * WIFI password: smokehouse *