



BRUNCH MENU



STARTERS

TAVERN BOARD ~ 16.61/26.62
BOARD FOR TWO / BOARD FOR THE TABLE

Chef selected cured meats, locally sourced cheese and house jam accompanied by accrutments

BRUSCHETTA ~ 15.51

House foccacia, brie spread, tomato jam, and basil oil

BACON WRAPPED SHRIMP ~ 16.61

Four black tiger shrimp stuffed with spicy horseradish, wrapped in bacon, served with cocktail sauce

HOT PEPPERS IN OIL ~ 9

TAVERN CHEESE SPREAD ~ 9

ROASTED CAULIFLOWER ~ 15.51

Pineapple, bell peppers, charred lime, arugula

SLAB BACON ~ 8.73

Thick cut bacon baked with brown sugar, black pepper & maple syrup drizzle

BRUNCH ENTREES

FRIED BOLOGNA SANDWICH ~ 16.61

Skillet fried until crispy & caramelized, topped with hot peppers, provolone cheese, garlic aioli, served on chefs' choice of bread and served with fresh cut fries

OMELETTE ~ 15.51

Farm fresh eggs, roasted tomatoes, basil pesto, served with toast

EGGS BENEDICT ~ 16.61

Toasted English Muffin, two poached eggs, ham, "chorizo" hollandaise, served with home fries and fresh fruit

GRAND MARNIER FRENCH TOAST ~ 16.61

Topped with whipped mascarpone, drunken strawberries, served with bacon

CHORIZO HASH & EGGS ~ 16.61

Mild Spanish sausage, potato hash with caramelized onions, topped with citrus gremolata and two eggs cooked to your preference

BISCUITS & GRAVY ~ 16.61

Fresh biscuits with sausage gravy, wild mushrooms, white truffle oil **ADD EGG~ 3.65**

BRUNCH BURGER ~ 18.81

Brioche bun, thick farm burgers, Swiss cheese, onion rings, dill pickles, fried egg, lettuce, tomatoes, served with fresh cut fries

FARMERS BREAKFAST ~ 12.21

2 eggs cooked to your preference, bacon, home fries, and toast

PARMESAN PROSCIUTTO TOAST ~12.21

Grilled artisan bread, shaved prosciutto, scrambled eggs, Monterey Jack cheese, lemon dressed arugula, topped with freshly grated parmesan cheese

AVOCADO TOAST ~ 11.01

Whole grain bread, fresh smashed avocado, spinach, yellow tomatoes, feta cheese **ADD EGG~ 3.65**

FARM FRESH GREENS

ADD CHICKEN ~ 7 **ADD SALMON ~ 12**

ADD SHRIMP ~ 9 **ADD STEAK ~ 9**

HOUSE SIDE SALAD ~ 4

ROASTED PEACH & PARMA HAM ~ 14.14

Sweet roasted peaches, salty Parma ham, mozzarella cheese, peppery fresh basil mixed with crisp lettuce, white balsamic vinaigrette

CHOP SALAD ~ 13.31

Romaine & Iceberg lettuce, provolone cheese, salami, red onion, bell peppers, tomatoes, cucumbers, zesty Italian vinaigrette

MARTHA'S VINEYARD ~ 13.31

Mixed greens, dried cherries, blue cheese crumble, candied pecans, raspberry vinaigrette

PANZANELLA SALAD ~ 14.41

Bread salad with tomatoes, cucumbers, red onion, fresh herb croutons, orange jalapeno vinaigrette

CAESAR SALAD ~ 13.31

Traditional Caesar, fresh romaine, herb croutons, anchovy garnish

PTO SALAD ~ 14.41

Marinated bell peppers, sweet tomatoes, red onions, mixed with bleu cheese

SPECIALTY COFFEE

SINGLE ESPRESSO ~ 4

DOUBLE ESPRESSO ~ 6

LATTE ~ 5

CAPPUCCINO ~ 5

FRENCH PRESS COFFE ~ 5 PER POT

SECRET TEA SOCIETY

Specialty local teas ~ 7 per pot

PAI's Signature ~ The Cure ~ Botanical

Black Forest Berry ~ Herbal

Fig and Date Night ~ Black

Society Grey ~ Black

Secret Ceylon ~ Black

Creme Caramel ~ Oolong

Ebony Chai ~ Black

Citrus Almond ~ Botanical

BRUNCH BAR

BOTTOMLESS MIMOSAS ~ 18.95

BOTTOMLESS BLOODY MARYS ~ 24.95

