BRUNCH

entrée specialties

BRUNCH AVOCADO TOAST

\$15

'Eggs In A Basket' Style, Avocado, Goat Cheese, Pico de Gallo, Everything Seasoning, Sourdough *Add Smoked Salmon +\$4

EGGS BENEDICT

\$16

Toasted English Muffin, Capocollo, Hollandaise, Chives, Mixed Greens, Balsamic Dressing

FULL AMERICAN BREAKFAST

\$18

3 Eggs Any Style, Pancake, Applewood Smoked Bacon, Breakfast Sausage, Home Fries

PRIME RIB SKILLET

\$22

Prime Rib Potato Hash, Cheddar Cheese, Scallions, Eggs Any Style

CHICKEN & WAFFLE SLIDERS

\$17

Belgian Waffle, Crispy Buttermilk Fried Chicken Breast, Mike's Hot Honey, Home Fries

JERSEY BURGER

\$19

Triple Meat Blend Patty, Cheddar Cheese, Taylor Ham, Fried Egg, Chipotle Ranch, Lettuce, Tomato, Brioche Bun

ITALIAN GRILLED CHEESE PANINI \$16

Fleur Fromage Brie, Prosciutto, Fig jam, Arugula, Ciabatta Bun

CHICKEN FRIED CHICKEN

\$19

Mini Biscuits, Gravy

BREAKFAST TACOS

\$16

Scrambled Eggs, Chorizo, Cheddar Cheese, Pico de Gallo, Home Fries, Chipotle Ranch



twenty-six tavern

saturdays & sundays 11 am - 4 pm

KIDS

eat free ages 10 & under

FRUITY PEBBLE PANCAKES

Served with

Maple Syrup & Whipped Cream

EGGS ANY STYLE

Eggs Served with Choice of: Bacon, Sausage, or Home Fries

BERRY STRUDAL

Berry Filling Served with Powdered Sugar & Mixed Berries

ADDITIONAL SIDES

+\$3

TWO EGGS

BACON

SAUSAGE

HOME FRIES

FRUIT CUP

TOAST

PARFAIT +\$7

BEVERAGES

cocktail specials

BUILD YOUR OWN

BLOODY MARY

Our special, House Made Bloody Mary mix paired with your favorite garnishes such as vegetable(s), meat(s), preferred spice level & vodka or tequila choice!

\$15

FLIGHT XXVI

\$18

4 Signature Mimosas Featuring
Wycliff Brut Champagne

Classic Mimosa

With Orange Juice

Kir Royale

With Chambord

Champolada

With RumHaven Coconut Rum, Pineapple Juice, Grenadine

Pearl Berry Fizz

With White Cranberry Juice

MIMOSA/BELLINI PITCHER

Wycliff Brut Champagne
Orange Juice/Peach Nectar

\$36

