



TAVERN 62

BY DAVID BURKE

BRUNCH

3 Course Prix Fixe
appetizer, entree, dessert
35. Per Person

≡JUICE≡

SQUEEZED
orange or grapefruit 7.

PRESSED
carrot, tomato or pineapple 7.

GREEN
lemon, ginger 7.

≡SOFT DRINKS≡

GREEN TEA-YUZU FIZZ
green tea, yuzu syrup, seltzer 7.

STRAWBERRY LIMEADE
strawberry syrup, lime juice, seltzer 7.

GINGER ZINGER
ginger syrup, seltzer 7.

≡MORNING PICK ME UPS≡

"BRECKEN" GOOD
breckenridge chili vodka,
housemade tomato infused beef bouillon 15

ANGRY MARY
hanger 1 vodka, B1 bloody mary mix 15

GINGERLY
breckenridge spiced rum,
ginger zinger soda 16.

GREENER FIELDS
pisco 100, egg white, lime,
matcha syrup 15.

GNT
death's door gin,
spiced pomegranate tonic 16.

POM FIZZ
ketel one, pom syrup, lime juice,
ginger beer 16.

SPARKLING PRO
pisco 100, prosecco,
blood orange syrup 14.

TROPICAL HEAT
herradura tequila, hibiscus syrup,
lime juice, chili oil 16.

Executive Chef PAUL WINBERRY

≡STARTERS≡

YOGURT & BERRY PARFAIT
vanilla bean, toasted granola & hot honey 15.

DRUNKEN DONUTS
fruit kebabs 14.

ISLAND CREEK OYSTERS (4)
mignonette, cocktail sauce 12.

TUNA POKE
avocado, cucumber, chilies & puffed quinoa 16.

ANGRY LOBSTER DUMPLINGS
spicy tomato, lemon confit, basil 18.

DAILY SOUP
chef's selection 12.

"CLOTHESLINE" CANDIED BACON & ZUCCHINI
maple, black pepper, housemade pickles 15.

MUSHROOM MINESTRONE
goat cheese ravioli 14.

LITTLE GEM & BEET SALAD
pistachio, horseradish, yogurt dressing 15.

CAESAR SALAD
smoked trout, caesar dressing, soft egg, croutons & cheese 16.

≡ENTREES≡

BUTTERMILK PANCAKES
almonds, blueberries, bananas, passion fruit maple syrup 16.

WILD MUSHROOM & LEEK OMELETTE
cheddar cheese, mixed green salad 19.

"EVERYTHING" WAFFLE WITH PASTRAMI SMOKED SALMON
mozzarella, pomegranate & pumpkin seeds 19.

PRETZEL-CRUSTED CRAB CAKE BENEDICT
poached eggs, tomato, avocado, old bay hollandaise 22.

BACON-EGG-BRUSSELS SPROUTS FLATBREAD
portobello, whipped ricotta, mozzarella, truffle oil & hot honey 18.

PORK & SHRIMP FRIED RICE
duck egg-sunny side up, scallion, cilantro, chili oil 18.

SEARED TUNA & BEET SALAD
little gem lettuce, pistachio, horseradish, yogurt dressing 22.

SALMON COBB SALAD
avocado, egg, tomato, bacon, blue cheese 24.

TAVERN BURGER
smoked cheddar, B1 mayo, pickles, coleslaw & fries 20.

STEAK & EGGS FRITES (+7)
petite sirloin, eggs any style, french fries 29.

GRILLED CHICKEN BREAST & ZUCCHINI CARPACCIO
winter citrus, leek-kumquat vinaigrette 22.

CAULIFLOWER BUCCATINI
mushrooms & cauliflower 19.

PORTERHOUSE FOR TWO
lobster dumplings, eggs any style 125.