



BEACON
T A V E R N

BRUNCH

WINTER 2017

Quiche Lorraine.....\$15
*classic combination of
bacon & gruyère*

Smoked Salmon.....\$14
*pumpernickel, hard-boiled eggs,
horseradish cream*

Two Eggs, Bacon or Sausage.....\$14
served with fresh sourdough

Omelette.....
roasted onion, mushroom, swiss **\$14**
shrimp, chorizo, queso fresco **\$16**

Reuben Benedict..... \$15
*corned beef, rye, sauerkraut,
poached egg*

Banana Bread Waffles..... \$14
nutella, blackberry

Yogurt Panna Cotta..... \$12
*fresh fruit, shortbread,
grapefruit ice*

Monte Cristo..... \$16
*ham, turkey, gruyère,
raspberry jam, french toast*

Roasted Vegetable Hash.....\$14
potato, zucchini, pepper jack, eggs

KEVIN'S PASTRIES

\$4

Croissant

Chocolate Croissant

Citrus Danish

*All made in-house by
our Pastry Chef
Kevin McCormick*

SANDWICHES

Choice of: *Fries, Crudite or Salad*

Blackened Redfish..... \$21
*sauce gribiche, frisée,
basil, fried egg*

Uncle Eric's Roadhouse Burger \$17
*1/2 lb. beef patty, sharp cheddar,
onion rings, bbq*

Crispy Chicken..... \$16
*pimento cheese, pickles,
sesame seed bun*

SIDES

Side Salad..... \$5

Breakfast Sausage..... \$6

Breakfast Potatoes..... \$6

Bacon..... \$6

SALADS

Apple & Shaved Vegetables.... \$14
yogurt, frisse, mustard seed oil

Caesar..... \$12
parmesan, lemon, crouton

Baby Kale..... \$14
*brussels sprouts, Maytag blue,
pomegranate, walnuts*

Add Grilled Chicken..... \$7

Add Shrimp..... \$8

NIBBLES

Peekytoe Crab Dip..... \$18
old bay, lemon, Utz crab chips

Fried Chicken..... \$15
hot sauce, white bread

Bayonne Ham..... \$19
warm baguette, cultured butter

1/2 Dozen Oysters..... \$18
*chef's selection, mignonette,
housemade hot sauce*

Executive Chef Robert Broskey

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.



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