

TOWN TAVERN

SEE OUR CHALKBOARD FOR TODAY'S BRUNCH FEATURES

apps.

LOBSTER NACHOS Sour Cream, Salsa Pickled Jalapenos	12
BUFFALO SHRIMP Crunchy Vegetables Bleu Cheese Dip	10
CALAMARI Sriracha Aioli, Red Peppers Scallions	9
ROASTED GARLIC HUMMUS ^V Carrots, Watermelon Radish Cauliflower, Toasted Pita	9
PARMESAN TRUFFLE FRIES ^V Shallots, Parmesan, Toasted Garlic	7
SHORT RIB TACOS Manchego, Salsa Fresca	9
JALAPENO POPPER DIP ^V Warm Soft Pretzels	8
BLT SLIDERS Crispy Pork Belly, Lettuce, Pickle Tomato, Korean Chile 1000 Island	9

soups.

FRENCH ONION Swiss, Croutons	7
TODAY'S SOUP	4

sandwiches.

CRAB MELT Avocado, American Cheese, Old Bay French Fries	13
CHICKPEA BURGER ^V Tomatoes, Feta, Kale, Lemon Aioli, Fresh Fruit	10
TT BURGER* Ale Braised Mushrooms & Onions, Muenster Lettuce, 1000 Island, Fries	12
TURKEY REUBEN Slaw, Russian Dressing, Swiss, Fries	10
CUBANO Crispy Pork Belly, Ham, Pickle, Swiss Spiced Honey Mustard	12

macs.

LOBSTER Creamy Mascarpone, Ritz Cracker Crust	14
BUFFALO CHICKEN Bacon, Sharp Cheddar, Bleu Cheese Crust	12

greens.

small.

CITRUS BURRATA ^{GF V} Baby Kale, Arugula Pesto, Blood Orange Clementine, Grapefruit Pomegranate Balsamic Reduction	10
WEDGE ^{GF} Bacon, Red Onion, Grape Tomato Bleu Cheese Dressing Chopped & Tossed Upon Request	6
TAVERN ^V Tomato, Red Onion Cucumber, Garbanzo Beans	5
SOUTHWEST GRAIN ^{GF V} Romaine Heart, Sorghum, Sweet Corn Avocado, Black Beans, Grape Tomato Bell Pepper, Red Onion Poblano Vinaigrette	9

large.

CAESAR Croutons, Parmesan with Buffalo Shrimp	15
with Grilled Chicken Breast	13
PULLED CHICKEN Port Soaked Cranberries, Wild Rice Almonds, Crispy Wontons Maple Mustard Vinaigrette	13
STEAK* ^{GF} Walnuts, Bleu Cheese, Red Onions Balsamic Vinaigrette	14
SUMMER ^{GF V} Kale, Shredded Brussels Sprouts Quinoa, Strawberries, Chevre Granny Smith Apples, Red Onion, Pistachio Agave Vinaigrette	12

eggs.

OMELETTE OF THE DAY* Fresh Fruit, Wolferman's English Muffin	MP
BREAKFAST SANDWICH* Sriracha Scrambled Eggs, Bacon, American Cheese Avocado, Lettuce, Tomato, Aioli	11
CHILAQUILES VERDE* ^{GF} Pulled Pork, Sunny Eggs, Scallion, Cotija Cheese	14
SHORT RIB HASH* ^{GF} Poached Eggs, Redskin Potato, Onion, Chive Horseradish Cream	13
CLASSIC EGGS BENEDICT* ^{GF} Canadian Bacon, Poached Eggs, Hollandaise	13

plates.

FILET MIGNON TACOS* Portobello Mushroom, Caramelized Onions, Arugula Dijonnaise, Steak Fries	15
PULLED PORK ENCHILADAS Roja Sauce, Monterey Jack, Avocado, Salsa Fresca	14
FISH & CHIPS Icelandic Cod, Slaw, Remoulade, Fries	13
BROILED GREAT LAKES WHITEFISH ^{GF} Apple Walnut Brown Rice, Broccoli, Tartar Sauce	17
CEDAR PLANKED SALMON* ^{GF} Brown Rice, Seasonal Vegetable Dijon Mustard Glaze	18

drinks.

bloody.

TAVERN MARY Tomato Juice, House Infused Jalapeno & Pickle Vodka	9
HAIL MARY House Infused Horseradish & Black Pepper Vodka	10
PORK N' MARY House Infused Bacon & Habanero Vodka	10

sparkling.

BOCELLI PROSECCO D.O.C. Italy Topped with:	9
ST. GERMAIN	10
LOOZA JUICE Choice of Pear, Mango or Peach	10
ORANGE JUICE	9

spiked lemonade.

JOHN DALY Traditional 'Arnold Palmer' 360 Sorrento Lemon	9
TAVERN LEMONADE Effen Black Cherry Cranberry Lime Simple Syrup	9

V - Vegetarian GF - Gluten Free

*State of Michigan Requirement: These items may be served raw or undercooked. Consuming raw or undercooked eggs, meats, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

www.TownTavernRoyalOak.com