

BRUNCH MENU

Served 10am to 2pm Sat. & Sun.

COCKTAILS

MIMOSA	3
Champagne and orange juice.	
MAN-MOSA	6
Champagne and orange juice.	
PEACH BELLINI MIMOSA	8
Peach Vodka, simple syrup topped with orange juice and champagne.	
RUBY RED MULE	8
Ruby Red Vodka, ginger beer, fresh lime juice, splash of Agave nectar, garnished with fresh lime.	
MANDRIN COCKTAIL	7
Absolut Mandrin Vodka, champagne, fresh squeezed orange juice, splash of cranberry juice and garnished with orange zest strip.	
CLASSIC BLOODY MARY	7
Pinnacle Vodka, Zing Zang, fresh lime juice, dash of Tabasco and garnished with a fresh lime and olive.	
MAKER’S MARY	9
Maker’s Mark Bourbon, Zing Zang, splash of Guinness, dash of Tabasco. Garnished with Applewood smoked bacon, fresh lime and olive.	
MAIN STREET BLOODY MARY	8
Absolut Citron Vodka, Zing Zang, splash of Guinness, dash of Tabasco and garnished with a fresh lime & olive.	
CUCUMBER BLOODY MARY	8
Effen Cucumber Vodka, Zing Zang, fresh lime juice and garnished with cucumber and celery stick.	

BRUNCH ENTRÉES

BISCUITS & GRAVY	12
Two fluffy buttermilk biscuits topped with country gravy. Served with breakfast potatoes and two eggs any style.	
CLASSIC BACON & EGGS	11
Served with a toasted English muffin and breakfast potatoes.	
WAFFLE "CRISTO"	13
Sliced ham and swiss cheese, sandwiched in a house-made Belgian waffle. Served with breakfast potatoes, warm syrup and house made berry compote.	
BANANAS FOSTER FRENCH TOAST	9
Classic French toast topped with a bananas foster warm maple syrup. • ADD HAND-BREADED CHICKEN. 5	
SOUTHWEST EGGS BENEDICT	13
Classic eggs benedict topped with canadian bacon, sautéed peppers, onions, jalapenos, black beans, and southwest hollandaise. Served with breakfast potatoes.	
TAVERN OMELETTE	13
Homemade omelette stuffed with fresh spinach, mushrooms, red onions, red bell pepper, jalapenos, diced ham and applewood smoked bacon. Topped with melted provolone cheese, avocado slices and served with breakfast potatoes.	
TAVERN QUICHE & SALAD	12
Tavern specialty quiche served with our house or Caesar salad.	
COUNTRY FRIED SIRLOIN & EGGS	14
Hand-battered USDA choice country fried sirloin. Topped with country gravy and served with two eggs any style and breakfast potatoes.	
CROQUE MONSIEUR	13
Open faced ham and Swiss served atop toasted brioche bread covered in rich béchamel with a fried egg. Served with breakfast potatoes.	
CLASSIC FISH & CHIPS	14
Two pieces of flaky white haddock hand-dipped in beer batter, fried, and served with pub fries. • ADD ANOTHER PIECE OF FISH FOR 4	
MAIN STREET BELGIAN WAFFLE	8
Homemade fresh vanilla bean waffle topped with whipped cream and powder sugar. Served with warm maple syrup. • ADD BLUEBERRIES OR STRAWBERRIES. 2 • ADD HAND-BREADED CHICKEN. 5	

ALA CARTE SIDES

Bacon 2 • Biscuit & Gravy 4 • Breakfast Potatoes 3 •
Canadian Bacon 2 • Egg 1 • English Muffin 2 • Toast 2

STARTERS

SOFT PRETZEL 8	MALT VINEGAR TAVERN CHIPS 10
Brushed with herbed butter, sprinkled with sea salt and served with queso and spicy mustard.	House-made kettle chips served with a blue cheese horseradish dipping sauce.
BEER BATTERED MOZZARELLA 10	BONELESS BUFFALO STRIPS 13
Hand-battered and served with house-made marinara sauce.	Tossed in mild, hot, or jalapeno barbecue sauce. Served with celery and blue cheese or ranch.
BUFFALO WINGS 14	MST NACHOS 10
One pound of award-winning wings tossed in mild, hot or jalapeno barbeque sauce. Served with celery and blue cheese or ranch.	Corn tortilla chips topped with queso, black beans, sautéed red onions, red bell peppers, jalapenos, shredded Cheddar, sour cream and spicy pico de gallo. • ADD CHICKEN 4 ADD STEAK 5
ROASTED GARLIC ARTICHOKE DIP 9	SOUP OF THE DAY PRICE VARIES
Served with pita bread triangles.	

SALADS

House Vinaigrette • Fat-Free Raspberry Vinaigrette • Ranch • Blue Cheese • Honey Mustard • Oil & Vinegar • Caesar • Balsamic Vinaigrette Add grilled chicken 5 • Add sirloin 6 • Add grilled salmon 8	
HOUSE SALAD 9	
Field greens topped with carrots, cherry tomatoes, red onions and croutons.	
TAVERN CAESAR 10	
Classic Caesar salad topped with parmesan cheese and croutons.	
RASPBERRY WALNUT SALAD 10	
Field greens tossed in a raspberry vinaigrette topped with goat cheese, candied walnuts and sun-dried cranberries.	
COBB SALAD 15	
Fresh field greens topped with ham, roasted chicken, bacon, egg, avocado, tomatoes and cheddar.	
BACON BALSAMIC SPINACH SALAD 12	
Fresh spinach tossed in balsamic dressing topped with bacon, red onion, boiled egg, blue cheese and cherry tomato.	

SANDWICHES & BURGERS

Served with pub fries or sweet potato fries. Substitute fresh fruit, a side house or Caesar salad 1. • Add fried egg 1 • Add avocado 2	
MEATLOAF SLIDERS 13	
Applewood smoked bacon, melted provolone and our sweet bbq sauce on mini sourdough rolls.	
FRIED GREEN TOMATO BLT 13	
With provolone & herb mayo on toasted wheat berry bread.	
CHICKEN CLUB 13	
Grilled chicken, applewood smoked bacon, lettuce, tomato, provolone, and herb mayo on toasted wheat berry. • ADD AVOCADO \$2	
AHI TUNA SALAD SANDWICH 13	
Grilled Ahi tuna steak, chopped and tossed in a lemon habañero mayo. Served with arugula on sourdough bread.	
GROWN UP GRILLED CHEESE 8	
American, Provolone and Cheddar on grilled wheat berry bread. • ADD TOMATO 1 • ADD HAM 2	
THE CLASSIC* 13	
The classic half-pounder, topped with your choice of cheese on a toasted bun with lettuce, tomato, red onions and pickles.	
THE JALAPENO CREAM CHEESE* 13	
Topped with grilled jalapenos and melted cream cheese - a staff favorite.	
THE BIG FRANK* 15	
Topped with white Cheddar cheese, applewood smoked bacon, tomato and fried egg.	
THE BACON & BLUE* 14	
Loaded with applewood smoked bacon, blue cheese and sautéed red onions.	
BBQ BACON ONION* 15	
Topped with crispy onion straws, applewood smoked bacon, cheddar, and our house made BBQ sauce.	

SIDES

Pub Fries 4 • Roasted Gold Potatoes 4 • Sweet Potato Fries 4 • Garlic Mashed Potatoes 4
Seasonal Vegetables 4 • Corn Medley 4 • Cheese Grits 4 • Fresh Fruit 5
House Salad 5 • Caesar Salad 5 • Parmesan Risotto 5 • Mac & Cheese 5

DESSERTS

Chocolate Torte 7 • Bread Pudding 9 •
Fried Apple Pie á la mode 9 • Chef’s Cheesecake 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A 20% gratuity will be added for parties of 8 or more.