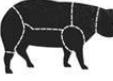


EST 2017

**BLACK RIVER
TAVERN**

Black River Tavern Brunch Menu

Starters

- **Tiramisu Chocolate Beignets-** Warm croissant doughnuts fried to order drizzled with Belgian chocolate ganache and espresso mascarpone topping. 7.veg
- **Fried Pierogies-** Potato-cheddar filling, bacon-mustard glaze, beer-cheese sauce, bacon lardons, chives. 7
- **Breakfast Tacos-** Three flour tortillas, shaved ribeye, sautéed banana peppers, sautéed onions, cheddar, homemade chipotle hot sauce, three fried eggs. 12
- **Potato Pancakes-** Mini potato pancakes topped with our homemade chorizo-cheddar sausage gravy, homemade bacon lardons, and a fried egg. 7
- **Maple-Bacon Fried Brussels Sprouts** 7
- **Soup du Jour-** Selection changes daily. Please ask your server for details.
- **Lobster Bisque-** 10

Salads

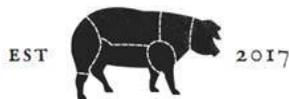
- **Watermelon-Grapefruit Salad-** Baby greens, shaved fennel, feta cheese, sunflower seeds, pickled red onion, citrus-honey vinaigrette. 11. veg
- **Elyria Apple Spinach Salad-** Fresh spinach, local Granny Smith apple julienne, warm forest mushrooms, house-cured bacon, fontina cheese, and sherry vinaigrette. 10

BRT Brunch Favorites

- **Black River Biscuits and Gravy-** Two buttermilk biscuits topped with our spicy chorizo-cheddar sausage gravy, adorned with two poached eggs, and drizzled with our homemade chipotle hot sauce. Served with Tavern potatoes. 12
- **Honey-Dipped Chicken and Cornbread-** Hand-breaded marinated chicken tenders dipped in hot sauce-spiked clover honey and served over three Johnny cakes (cornbread pancakes). 12
- **Golden Bear Steak and Eggs-** 10oz flatiron steak served with three eggs, Tavern potatoes, and toast. 25
- **Crab Cake Benedict-** Two homemade crab cakes over a split buttermilk biscuit topped with poached eggs and sautéed spinach, and drizzled with boursin cheese fondue. Served with Tavern potatoes. 16
- **Peaches and Cream Angel Food Cake French Toast-** Slices of angel food cake in our vanilla custard batter cooked on the griddle and topped with peach glaze and whipped cream. 12. veg
- **Valley Breakfast-** Three eggs, sausage patties or homemade bacon, Tavern potatoes, and toast. 12
- **Black River Omelet-** Three-egg omelet filled with spinach, forest mushrooms, and fontina cheese. Topped with boursin cheese fondue. Served with Tavern potatoes and toast. 12.veg
- **Cheesesteak Omelet-** Three-egg omelet filled with shaved ribeye, sautéed onions, banana peppers, and fontina cheese. Served with Tavern potatoes and toast. 15

Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase the likelihood of foodborne illness.

Menu continued on reverse side ->



BLACK RIVER TAVERN

Sandwiches and Burritos

- **Croque Madame**- Ham and Swiss on grilled sourdough topped with boursin cheese fondue and a fried egg. Served with Tavern potatoes. 10
- **Burrito**- Garlic-herb tortilla filled with scrambled eggs, tater tots, cheddar cheese, and sausage. Topped with chorizo-cheddar gravy, drizzled with homemade chipotle hot sauce, and served with Tavern potatoes. 12
- **Garden Burrito**- Garlic-herb tortilla filled with scrambled eggs, cheddar, sautéed banana peppers, onions, forest mushrooms, and sautéed spinach. Topped with beer-cheese sauce, and served with Tavern potatoes. 12. *veg*
- **Signature Burger**- A locally-sourced 8oz. chuck-brisket patty topped with homemade hickory-smoked bacon, fontina cheese, garlic-rosemary spread, and a fried egg. Served with fries. 13
- **Classic Burger**- A locally-sourced 8oz. chuck-brisket patty topped with choice of American, Swiss, provolone, or cheddar cheese. Served with fries. 12
- **Tavern Club Sandwich**- Turkey, ham, house hickory-smoked bacon, Swiss, Romaine lettuce, tomato, Romano-ranch-peppercorn sauce, sourdough toast. Served with fries. 13
- **Italian Deli Hoagie**-capicola, ham, pepperoni, Genoa salami, provolone, sautéed banana peppers, Romaine lettuce, tomato, red wine vinaigrette, served warm. With fries. 10
- **Chicken Salad Croissant**- dried cherry-sunflower seed chicken salad, butter croissant, lettuce, tomato, red onion. Served with fries. 9

Sides

- **Two Sausage Patties.** 3
- **Three Pieces of Homemade Hickory-Smoked Bacon.** 3
- **Two Sweet Corn Johnny Cakes with Hot Sauce Honey.** 3
- **Chorizo-Cheddar Sausage Gravy (4oz.).** 3
- **Buttermilk Biscuit.** 3
- **Two Pieces of Sourdough Toast.** 3
- **One Egg.** 2
- **Fries.** 3
- **Tavern Potatoes.** 3

Brunch Beverages

- **Bloody Mary** –With celery and lime. 7
- **Bloody Mary Bar**-Dress it up however you like. 11
- **Classic Mimosa**- Wyclef Brut with fresh orange juice. 7
- **Grapefruit Mimosa**-Wyclef Brut with grapefruit juice. 7
- **Pomegranate Mimosa**-Wyclef Brut with pomegranate juice. 7
- **Breakfast Paloma**-Jose Cuervo silver with grapefruit juice, simple syrup, and lemon-lime soda. 8

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