

# MANOR HILL TAVERN

## BRUNCH MENU

Available Friday-Sunday until 2 PM

### Mascarpone Stuffed French Toast

Mascarpone Cheese, Fresh Bananas, Salted Caramel Banana Sauce, Pecans, Whipped Cream  
**\$16**

### Brunch Burger

Creekstone Farms Aged Angus Patty, Sunny Side Egg, Smoked Bacon, Peach Bourbon Bacon Jam, Maple Aioli, Maple Sausage Link, Smoked Cheddar  
**\$20**

### Chorizo and Grits

Grits topped with Fresh Chorizo, Cheddar Cheese and a Sunny Side Egg and Chipotle Aioli. Garnished with Green Onions  
**\$15**

### Brick Oven "Benedict" Pizza

Garlic Oil, Spinach, Prosciutto, Red Onion, Lite Tavern Blend Cheese and Over Easy Egg, Hollandaise and Micro Greens  
**\$14**

### Avocado Toast

Guacamole, Diced Tomatoes, Pickled Red Onions, Feta Cheese, Sourdough Bread, Sriracha Aioli, Micro Greens  
**\$9**

Add Smoked Salmon **\$6** or Bacon **\$3**

### Chicken & Waffle Benedict

Buttermilk Waffles, Bread and Butter Pickle Brined Fried Chicken, Fresh Greens, Poached Egg, Hollandaise  
**\$15**

Make it a **Nashville Hot Benny \$1**

### Tavern Breakfast

Eggs (any style), Country Hash, choice of Maple Pork Sausage or Bacon  
**\$16**

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### BRUNCH SIDES

Bacon **\$3** Sausage **\$3** Eggs **\$4**  
Pearl Waffle **\$3** Toast **\$2**

## Brunch Cocktails

**Cold Blooded Mary** ~ Tito's, House Made Bloody Mix, Cold Pizza Slice, Olive **\$10**

**#BeEddier** ~ Vanilla Vodka, Kahlua, Milk **\$8**

**Fuzzy Wuz a Beer** ~ Farm Fuzz, Ketel Peach/Mandarin, Gran Marnier, Fresh OJ, Orange Bitters **\$9**

**Sublime Sangria** ~ Rioja, Raspberry Vodka, Magdala Curacao, Peach Schnapps, Citrus **\$9** ~Glass **\$30** ~ Pitcher

**Mimosa** ~ Champagne and Fresh OJ **\$6** ~ Glass **\$20** ~ Pitcher

**Passionfruit Spritz** ~ Aperol, Passionfruit Liqueur, Champagne, Lemon, **\$10** Glass

**Breakfast With Eddy** ~ Deep Eddy Ruby Red, Elderflower Liqueur, Fresh OJ, Champagne **\$9**

**Kir Royale** ~ Chambord, Champagne **\$8**