

MANOR HILL TAVERN

BRUNCH MENU

Available Saturday & Sunday until 2 PM

Churro French Toast

3 Slices Challah French Toast, Cinnamon & Sugar, Cream Cheese Glaze, Powdered Sugar, Fresh Berries **\$15**

Breakfast Burrito

Sausage, Eggs, Bell Peppers, Potatoes, Cheddar Cheese, Smokehouse Mayo, Green Onion, Flour Tortilla **\$14**

Fried Catfish & Grits

Deep Fried Catfish, Smoked Cheddar Grits, Creole Tomato Sauce **\$18**

Breakfast Pizza

Sausage Gravy, Sunny Side Up Egg, Tavern Blend Cheese, Cheddar Cheese, Bacon, Parsley **\$14**

Cheddar Biscuits & Gravy

Blackened Shrimp, Cheddar Biscuits, Cajun Gravy **\$20**

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

Pearl Waffle, Bread and Butter Pickle Brined Fried Chicken, Fresh Greens, Poached Egg, Hollandaise **\$16**
Make it a **Nashville Hot Benny \$1**

Chicken and Cheddar Biscuit Sandwich

Cheddar Biscuit, Maple Aioli, Buttermilk Fried Chicken, Fried Egg, American Cheese, Jalapeño Garnish **\$16**

A La Carte Brunch Items

\$6 Two Eggs Any Style
\$4 Nueske Smoked Bacon, Maple Sausage Links, French Toast, Toasted Everything Bagel, Cheddar Biscuit
\$3 Pearl Waffle, Skillet Potatoes
\$2 Sourdough Toast, Grits

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**

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

Madras ~ Smirnoff 21 Cranberry & Orange Juice **\$7**

Passionfruit Spritz ~ Aperol, Chinola Passionfruit Liqueur, Lemon, Angostura Bitters, Champagne **\$10**

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

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