



Featuring...  
**Lamb & Eggs** – half rack of lamb, two eggs (any style), home fries, rosemary jus, hollandaise \$32

## BRUNCH

### Starters & Salads

**Tabard Donut** \$2 each

**Oat Scone** \$4 each

**Chilled Green Tomato Gazpacho** – blue crab, pickled cantaloupe, dill oil, benne praline \$18

**Greek Yogurt** – granola, mixed berries, cacao nibs, honey \$12

**Crushed Fava Beans** – fava bean spread, green strawberry chow-chow, olive oil crackers, herbs \$16

**Marrow Toast** – roasted bone marrow spread, pickled shallots, country herbs, sourdough \$19

**Half Dz. Chesapeake Oysters** – cocktail sauce, seasonal mignonette, lemon \$23

**Green Goddess Salad** – romaine, pickled shallots, seeds, soft-boiled egg \$15

**Caesar Salad** - Oldwick shepherd cheese, potato crunch \$16

**Frisee Salad** - Benton's bacon, hazelnut, apples, bacon-mustard vinaigrette \$16

**Grain Bowl**- farro, lolla rossa, frisee, pickled french breakfast radish, pea shoots, green goddess \$16

add to any salad or bowl...

*fried or grilled chicken \$10/ grilled shrimp \$15/ 6oz salmon \$18*

*poached egg \$4/ anchovies \$5 / maryland crabcake \$20 / 6oz skirt steak \$22*

### Sandwiches

*add fried egg \$4 / bacon \$5*

**Avocado and Crab Toast** – sunny side up egg, buckwheat, little salad \$24

**Chicken Sandwich** – sorghum glaze, pickled green tomato, chili honey, broccoli slaw, garlic herb fries \$17

**Breakfast Sandwich** - egg any style, bacon or sausage, cheese, zhoug, english muffin, home fries \$16

**The Burger** – double smashed beef, smoked onion cheese, buckwheat, cucumber pickles, garlic herb fries \$23

*add bacon +4, add fried egg +4*

### Entrees

**Classic Eggs Benedict** - poached eggs, hollandaise, home fries

*country ham \$21/ lox \$24 / maryland crabcakes \$40*

**Steak & Eggs** – 6oz skirt steak, two eggs (any style), home fries, hollandaise \$35

**Shrimp & Grits** – anson mills heirloom grits, pan-seared shrimp, smoked onion butter, lobster broth \$28

**Tabard Omelette** - fine herbes, smoked paprika sauce, home fries \$16 *add smoked trout roe +\$12*

**Lox Scrambled Eggs** - house-cured lox, cream cheese, capers, dill, red onion, home fries \$17

**Huevos Rancheros** - crispy corn tortillas, sunny eggs, smoky tomato ancho sauce, charred scallion crema \$22

**Chicken and Waffle** - sorghum, bacon, and coffee jam, breaded chicken, hot honey \$25

**Pancakes** - powdered sugar, whipped butter, Pennsylvania maple syrup \$15 add compote +\$2, chocolate chips +\$4

**French Toast** - seasonal compote, crème fraiche, Pennsylvania maple syrup \$18

**Tabard Breakfast** - 2 eggs any style, home fries, bacon or sausage, biscuit or toast \$18

*substitute smoked cheddar grits for bread \$3 / substitute chicken sausage +1*

### Sides \$8

**Breakfast Sausage • Bacon • Home Fries • Smoked Cheddar Grits • French Fries** \$6

**Broccoli Coleslaw \$9 • Sautéed Kale \$9 • Chicken Sausage \$9 • Toast or Biscuits \$4**

### Brunch Cocktails

*available starting at 10:00 am*

**Peach Bellini** 13

peach Cipriani,  
Gioielli spumante

**Mimosas for the Table** 45

750ml Gioielli spumante and a carafe of OJ  
single mimosa - 12

**Tabard Bloody Mary** 14

Wheatley vodka,  
house bloody mary mix, garnish



Consuming raw or undercooked foods (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions.