



BREAKFAST MENU

Classic Eggs Benedict

poached eggs, hollandaise, home fries

lady edison ham \$21 / lox \$24 / maryland crabcake \$40

Tabard Donut

cinnamon sugar \$2 each

Tabard Omelette

finest herbs, smoked paprika sauce, home fries \$16

Classic French Toast

seasonal compote, crème fraîche, Pennsylvania maple syrup \$18

Pancakes

powdered sugar, whipped butter,

Pennsylvania maple syrup \$15 add seasonal compote +\$2

Tabard Breakfast

2 eggs any style, bacon or sausage, home fries,

biscuit or toast \$18

substitute smoked cheddar grits for bread +\$3

substitute chicken sausage +\$1

Lox Scrambled Eggs

house-cured lox, cream cheese, capers, dill,

red onion, home fries \$17

Tabard Breakfast Sandwich

an egg any style, bacon or sausage,

Appalachian cheese, zhoug, english muffin \$10

add home fries +6

Greek Yogurt

granola, mixed berries, cacao nibs, honey \$12

Sides

Breakfast Sausage, Bacon

Home Fries, Smoked Cheddar Grits \$8

Toast, Biscuits, Oat Scone \$4, Chicken Sausage \$9

Beverages

Locally Roasted *Swings* Coffee – regular or decaf 6

Espresso – single 5 double 6 Cappuccino or Latte 7

Juices – 6

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.