

WEEKEND BRUNCH

APPETIZERS

SHRIMP & GRITS

Crispy Anson Mills Cheddar Grits, Gulf White Shrimp, Brown Sugar Lager Glaze 13.

SMOKED SALMON DEVEILED EGGS

Deveiled Eggs Filled with Smoked Salmon Mousse & topped with Salmon Roe & Chives Winter Citrus and Frisee Salad 11.

GREEK YOGURT PANNA COTTA

Fresh Berries, House Made Granola, Local Wildflower Honey 9.

OYSTERS ON THE HALF SHELL

Bloody Mary Cocktail, Mignonette, Horseradish 3. each

CRISPY CRAB CAKES

Frisee, Watercress, Pickled Fennel, Citrus Aioli 15.

STEEL CUT OATMEAL

Whiskey Cream, Dark Brown Sugar, Golden Raisins 9.

BRUNCH PASTRY SELECTION

Assortment of Pastries Served with Homemade Jams & Jellies 7.

SOUPS & SALADS

Add Hanger Steak, Grilled Chicken, Shrimp or Salmon Skewer to any Salad for an Additional Charge

CLAM CHOWDER

New England Style, Chive Garnish 8.

SOUP OF THE DAY

Rotating Seasonal Selection 8.

CAESAR SALAD

Romaine Lettuce, Focaccia, Parmesan, White Anchovy 10.

FARMERS GREENS

Mesclun Lettuce, Herbs, Vegetables, Champagne Vinaigrette 9.

KALE & BRUSSELS SPROUT SALAD

Smoked Brazil Nuts, Cabrales Cheese, Roasted Beets, Balsamic Walnut-Vinaigrette 11.

CHICKEN WALDORF SALAD

Baby Field Greens, Toasted Walnuts, Julienne Green Apple, Mini Cream Cheese Sandwiches 13.

GRILLED HANGER STEAK COBB SALAD

Romaine Lettuce, Creamy Blue Cheese, Smoked Bacon, Tomato, Sliced Egg, Avocado 19.

SANDWICHES

SMOKED SALMON & FALAFEL PITA

Crispy Chick Pea Fritter, Duck Trap Farms Smoked Salmon, Romaine Lettuce, Tomato, Pickled Red Onions, Tzatziki Sauce, Cucumbers & Herbed Sweet Potato Fries 14.

SOUTHERN FRIED BREAKFAST SANDWICH

Buttermilk Biscuit filled with Crispy Fried Chicken, Scrambled Farm Egg, Sausage Cream Gravy, Vermont Cheddar, Green Onions & Herbed Home Fries 14.

CLASSIC FRENCH DIP

Roast Beef, White Cheddar, Arugula, Garlic Aioli, Soft Italian Roll Served with Hand-Cut Parmesan Fries 14.

VEGETABLE WRAP

Hummus, Feta, Tomato, Cucumber, Olives, Red Onion, Herbs, Mesclun Mix Served with Hand-Cut Parmesan Fries 13.

BURGERS

THE TAVERN BURGER

Vermont Cheddar, North Country Bacon, Caramelized Onion, Lettuce, Tomato, Onion Roll Served with Hand-Cut Parmesan Fries 15.

BVI BRUNCH BURGER

North Country Bacon, Shaved Ham, Gruyere Cheese, Sunny Side Up New Hampshire Farm Egg, Toasted Croissant, Hollandaise Sauce & Herbed Home Fries 16.

TAVERN SLIDERS

Foie Gras Aioli & Red Onion Jam, St. Andre Cheese & Mostarda, Balsamic Tomato & Blue Cheese Served with Hand-Cut Parmesan Fries 15.

AFTERNOON CLASSICS

RAMEN

Slow Roasted Duroc Pork, Smoked Ham Hock, Roasted Chicken, Poached Egg, Asian Vegetables, Noodles 18.

SHRIMP & SCALLOP BAMBOO STEAMER

Nappa Cabbage, Lo Mein Noodles, Sweet Chili Sauce, Green Onions 19.

HERB ROASTED SALMON SKEWER

Wheat Berry & Spring Vegetable Succotash, Chervil Vinaigrette, Fennel Salad 19.

SHRIMP & SAUSAGE RIGATONI

Gulf Shrimp, Spicy Sausage, Tomato, Arugula, Parmesan 18.

STEAK FRITES

Grilled Petite Hanger Steak, House Cut Herb Parmesan Fries, Watercress, Herb Butter, Red Wine Demi Glace 22.

EXECUTIVE CHEF TINA VERVILLE

ABOVE ORDINARY BREAKFAST

CRISPY CRAB BENEDICT

Crispy Crab Cakes, Smoked Ham & Green Onion Salad, Poached Cage Free Eggs, Old Bay Hollandaise, Arugula, Herbed Home Fries 19.

GREEK OMELET

Spinach, Roasted Peppers, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese Herbed Home Fries & House Made Toast 14.

ELVIS WAFFLE

Malted Bacon Waffle, Maple Bourbon Glazed House Bacon, Bananas, Peanut Butter Sauce, Candied Pecans 16.

HUEVOS RANCHEROS

Two Eggs Prepared Any Style, Grilled Mexican Chorizo, Flour Tortilla, Chipotle Ranch, Black Bean Cakes, Pico de Gallo, Cilantro & Lime 15.

MONTE CRISTO FRENCH TOAST

House-Made Brioche filled with Maple Mustard, Gruyere Cheese, Smoked Ham & Turkey Served with NH Maple Syrup & Mixed Berry Jam 15.

DUCK HASH

Duck Confit, Spinach, Mushroom & Potato Hash, Cheddar Curds, Two Sunny Side Up Duck Eggs, Hollandaise Sauce & Grilled Sourdough 17.

BLUEBERRY BUTTERMILK PANCAKES

Orange Liquor Marinated Berries & NH Maple Syrup 14.

BRUNCH COCKTAILS

SIGNATURE BLOODY MARY

Spicy Tomato, Vodka, Celery Spear 9.

CLASSIC MIMOSA

Freshly-Squeezed Orange Juice & Prosecco 10.

MERRIMACK MICHELADA

Able Ebenezer Beer, Tomato Juice, Horseradish, Lime, Salt & Pepper, Worcestershire, Tabasco 8.

CORPSE REVIVER NO. 2

Sipsmith Gin, Lillet Blanc, Fresh Lemon Juice, Cointreau 12.

ALL PRODUCTS ARE SOURCED REGIONALLY & WITH GREAT DISCIPLINE PERTAINING TO SEASONALITY. CONSUMING RAW OR UNDER-COOKED FOOD INCREASES THE RISK OF CONTRACTING A FOODBORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES WHEN MAKING SELECTIONS.