

# BRUNCH SPECIALTIES



## HEAVEN ON TURF\*

10oz hand cut, 60-day aged prime strip topped with two cloud eggs...26

## CRAB CAKES BENEDICT\*

lump crab meat seasoned with old bay and lemon, pan seared and topped with poached eggs and hollandaise...15

**MONKEY BREAD** sweet dough, rolled in cinnamon sugar, baked pull-apart style with sugar glaze...8

**BANANA NUT PANCAKES** Spiced pancake batter, candied walnuts, fresh bananas, whipped cream, maple syrup...9

**YOGURT PARFAIT** oats, dried and fresh fruit, roasted nuts, honey, greek yogurt...6

**OMELET** three egg omelet filled with your choice of fresh ingredients...7 (add .50¢ each non-meat item, \$1 each meat item)

**RED VELVET PANCAKES** Cocoa infused pancakes topped with cream cheese glaze...8

**CURED SALMON-AVOCADO TOAST** house cured salmon over wheat bread with smashed avocado; topped with a sunny side up egg and everything seasoning...12

**SPINACH & PIMENTO CHEESE OMELET** three fluffy eggs, house made pimento cheese, sautéed spinach, caramelized onions...9

**CHORIZO SKILLET** house-made chorizo, black beans, smoked gouda, pico de gallo, sunny side up eggs...13

# BRUNCH COCKTAILS

**FRENCH TINGLER** st. germaine elderflower liqueur, sparkling wine, sparkling water (available by the glass or pitcher)

**APEROL SPRITZ** aperol, sparkling wine, pink grapefruit juice, sparkling water

**MIMOSA FLIGHT** sparkling wine, six fruit purées

## BUILD YOUR OWN MIMOSA BAR

Choose a split of Chandon Brut, Sweet Star or Sparkling Rosé and build your masterpiece with our selection of juices, purées and fresh fruit

**WATERMELON LIMEADE**

western son watermelon vodka, fresh lime juice, mint & simple syrup

**WEEKEND WAKE UP** cruzan single barrel rum, amaro averna, cold brew coffee, sugar & cream

# APPETIZERS

**DANTANNA'S WINGS** choice of classic buffalo, k.f.c. (korean fried chicken), lemon-pepper or teriyaki...11

**CRAB & ARTICHOKE DIP** crisp corn tortilla chips...15

**SMOKED RIB LOADED FRIES** horseradish dijonaise, pickled red onions, blue cheese crumbles, bacon lardons, fresh jalapeño & scallions...16

**CAJUN CHICKEN EGG ROLLS** creole mustard dipping sauce...10

**PEPPERED POINT JUDITH CALAMARI** fresh domestic calamari, artichoke hearts, kalamata olives, garlic aioli, sweet chili sauce...10

**SESAME STEAK SKEWERS\*** soy-ginger aioli...16

**BLUE CRAB FINGERS & SHRIMP** flash fried, sautéed, or blackened; cajun butter dipping sauce...16 (all crab fingers...+3)

# SIGNATURE SANDWICHES & BURGERS

add fries or potato salad...3

**DANTANNA'S CLASSIC BURGER** black angus beef...9

**BEYOND MEAT BURGER** 100% plant based burger...18

**toppings:** american, swiss, cheddar, provolone, pepper jack, blue, button mushrooms, grilled onions, jalapeño peppers...+.50 each, avocado...+1, portabella mushrooms...+1, brie...+1, crispy bacon...+2

**TAVERN BURGER\*** double stacked griddled patties, crispy bacon, american cheese, grilled onions, mustard, house b&b pickles...9

**THE EYE-OPENER BURGER\*** black angus beef, cheddar cheese, crispy bacon, sunny side up egg...12

**BISON BURGER\*** farm raised buffalo, brie, fried jalapeño slices, smoked tomato aioli...14

**CAJUN MAHI MAHI** fresh atlantic mahi mahi, cajun spices, lettuce, tomato, onion, spicy remoulade, toasted bun...13

**GRILLED CHICKEN & AVOCADO** chicken breast, avocado, sun dried tomato pesto, provolone cheese, spring mix, ciabatta bun...11

**GRILLED SALMON B.L.F.G.T.\*** atlantic salmon, fried green tomatoes, thick sliced bacon, lettuce, roasted garlic aioli, honey wheat bread...12

**PHILLY RIBEYE CHEESESTEAK\*** shaved ribeye, caramelized onions, provolone cheese, toasted sub roll...15 (add au jus...+1)

**NEW YORK REUBEN** boar's head corned beef, swiss cheese, sauerkraut, russian dressing, grilled rye...12

**VEGETARIAN** **GLUTEN FREE** **HEART HEALTHY**

# BIG SALADS

**DANTANNA'S CLASSIC CAESAR**...9

**SPINACH** mandarin oranges, candied almonds, great hill blue cheese crumbles, tomatoes, red onions, champagne-lime vinaigrette...13

**ROASTED BEET** citrus marinated, shallots, candied walnuts, fresh local goat cheese, micro greens...13

**FREE RANGE CHICKEN SALAD** avocado, tomatoes, kalamata olives, red onions; available fried, buffalo style, blackened or with chilled grilled organic chicken breast...16

**TO ANY SALAD ADD:**

calamari...9, salmon\*...11, steak\*...15, jumbo shrimp...9, chicken...7

# ENTRÉES

add a small house or caesar salad...3

**CRISPY FRIED JUMBO SHRIMP** dusted with seasoned flour, flash fried, caper cocktail sauce, spicy remoulade, choice of two side items...20

**PEPPERED SALMON FILLET\*** pan-seared, shiitake-brandy-ginger cream sauce, choice of two side items...17

**FILET MIGNON\*** 6oz...35 8oz...49 choice of two side items

**RIBEYE\*** 14oz...49 choice of two side items

# SIDE ITEMS:

bacon braised kale...6

sautéed mushrooms...5

mashed sweet potatoes...4

roasted garlic mashed potatoes...4

sautéed garlic spinach...5

smoked gouda mac n' cheese...9

house fries...4

potato salad...4

asparagus...5

broccoli...5

sweet potato fries...5

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS