



Taverna & Tapas Bar

Frosty Friday Brunch Specials

8AM-3PM

Soup of the day

Lobster Bisque cup-\$8 bowl-\$10

BRUNCH

STEAK AND EGGS

7oz skirt steak / fingerling potatoes / blistered shishito peppers / two eggs any style / salsa verde

\$28

DULCE DE LECHE FRENCH TOAST

dulce de leche stuffed challah bread / mixed berry compote / whipped cream

\$13

LOBSTER BENEDICT

butter poached lobster / english muffin / poached eggs / bearnaise sauce / choice of fruit or potatoes

\$29

LOX BAGEL

sourdough bagel choice of plain or everything / smoked salmon / cream cheese / red onion / cucumbers / capers / salmon caviar

\$19

BREAKFAST SANDWICH

sweet purple potato bun / soft scramble / cheddar cheese / seasonal greens / bacon / avocado / aioli

\$16

CINNAMON ROLLS

house made cinnamon rolls / vanilla bean glaze

\$7



Frosty Friday Specials

TAPAS

CANGREJO

Maryland crab dip / piquillo peppers old bay / bagel chips
\$18

CROQUETA

manchego cheese and sobrasada chorizo croquet / honey / almonds
\$15

CANELONES

chicken and mushroom stuffed pasta / bechamel sauce / manchego
\$14

PANZA

banana pepper jelly glazed pork belly sliders / kimchi / cucumber /
aioli / purple sweet potato brioche
\$16

ENTRANA A LA PARRILLA

grilled skirt steak / fingerling potatoes / blistered shishito peppers / salsa verde
\$27

GAMBAS A LA PLANCHA

seared head on shrimp / squid ink rice croquet / saffron aioli
\$17

LANGOSTA

lobster and saffron risotto / asparagus / aged parmesan / truffle oil
\$18

CORDERO

braised local lamb / manchego grits / broccolini / rosemary au jus
\$26

PEZ ESPADA

swordfish Milanese / asparagus / brown butter / lemon / capers
\$25

DESSERT

LIMONCELLO TIRAMISU

limoncello infused lady fingers / mascarpone cream
\$10

TRIPLE CHOCOLATE MOUSSE CAKE

white, dark, and milk chocolate mousse / raspberry sauce
\$10