

# BRUNCH SATURDAY & SUNDAY

adults 22.95 children 9.95

## THE BREAKFAST TABLE

our all-you-can-eat buffet is located in the main dining room

- Thick-sliced French Toast** w/banana & pecan maple syrup, apple compote
- Scrambled Eggs** w/cream
- Country-style Scrambled Eggs** w/peppers, onions, tomatoes, cheddar cheese
- North Country Bacon** applewood-smoked
- Homemade Sage Breakfast Sausage**

- Biscuits & Gravy** homemade jalapeño & cheddar biscuits w/red eye gravy
- Fresh Fruit Platter**
- Homemade Quiche** w/asparagus, spinach & goat cheese
- Deviled Eggs** southern style
- Greek Yogurt & Granola Parfait** w/fresh fruit compote

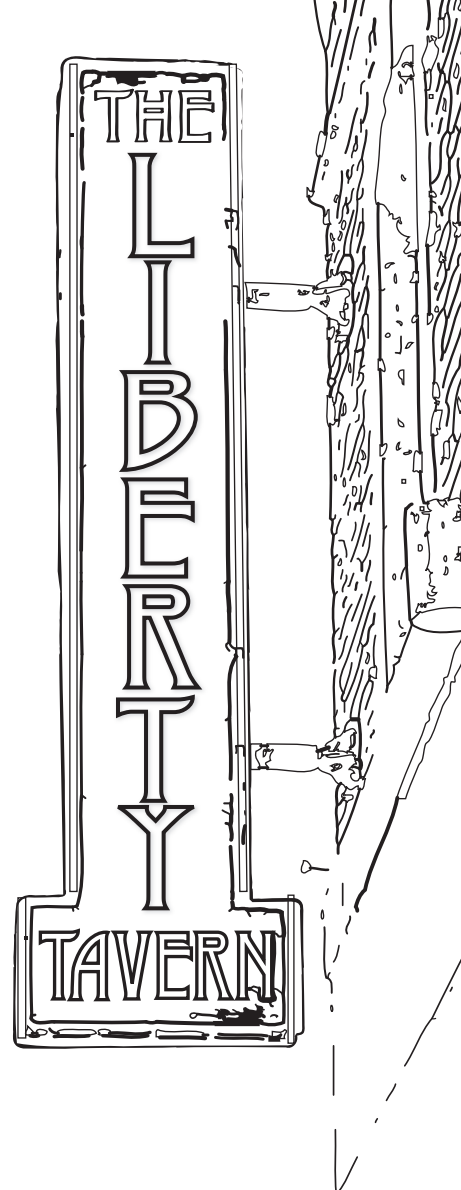
### LIBERTY TAVERN CLASSICS

- House-Smoked Salmon** w/baguette, capers, crème fraiche, red onion, egg
- Grilled Sirloin Steak** horseradish cream
- Fried Chicken** pickle-brined
- LT Pizzas** rotating selection
- Stoneground Grits** w/cheddar cheese

- Roasted Potatoes** w/peppers and onions
- Cream of Tomato Basil Soup**
- Creamy Potato Salad**
- Mulled Apple Cider**

- Chocolate Brownie Bites**
- Assorted NoSo Cookies**
- Crumb Cake** w/ Seasonal Fruit Preserves
- Chocolate Pudding Parfait** w/cookie crumbles

*In addition to the selections above, enjoy a rotating selection of daily offerings that reflect both the season's bounty and our culinary team's talent and creativity.*



### SIDES

- Applewood Smoked Bacon**  
4.50
- Breakfast Sausage**  
4.50
- Home Fries**  
4.00

## BREAKFAST and LUNCH A LA CARTE

- Smoked Salmon Pizza** fontina, crème fraîche, sweet onion, capers & arugula 15.95
- Brunch Pizza** breakfast sausage, bacon, fried eggs, tomatoes, cheddar & sage 16.95
- Meyer Ranch Sirloin Steak & Eggs\*** roasted potatoes, smoked paprika hollandaise 16.95
- Thick Sliced French Toast** bacon, maple butter, apple compote 11.50
- Buttermilk Pancakes** maple butter, apple compote, mascarpone cream, granola, bacon 13.00
- LT Burger\*** house ground beef, Dubliner cheddar cheese on a honey-IPA roll 12.50 + *bacon or egg* 1.50 each
- Fried Chicken Sandwich** spicy jalapeño slaw, pickles, basil aioli, sesame seed bun 11.50
- The Grilled Cheese** Vermont white cheddar, Gruyère & mozzarella 10.00 + *bacon or tomato* \$1 each
- Romaine & Kale Caesar** white anchovy, quail egg, caesar dressing 9.00 + *grilled chicken* 4.00 + *salmon\** 6.00
- Three Egg Omelet** bacon, mushrooms, cheddar and fresh fruit on the side 11.50

## FEATURED BRUNCH COCKTAILS

- Breakfast Bloody Mary** Smirnoff vodka, house Bloody Mary mix, Brooklyn Lager chaser 7
- Garden Bloody Mary** Tito's vodka, muddled cucumber, house Bloody Mary mix 10
- Mimosa** sparkling brut, fresh OJ 7
- Man-Mosa** Smirnoff Orange, sparkling brut, fresh OJ & ice in a pint glass 10
- Fresh Fruit Bellini** 8
- The Grapefruit Buck** Finlandia Grapefruit vodka, St. Germain, grapefruit and lime juices, Maine Root ginger beer 9

*\*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness.*