

SALADS AND HANDHELDS

ADD GRILLED OR FRIED CHICKEN + \$6

GRILLED SHRIMP +\$8, SALMON + \$10

GRADY RANCH GRASS FED BURGER + \$10

TOSSSED IN ANY WING SAUCE + \$2

House Salad | 13

Mixed Greens with cucumbers, cherry tomatoes, pickled red onion, cheese, choice of house-made balsamic vinaigrette, ranch or blue cheese.

BLT Caesar | 14

Romaine with cherry tomatoes, fresh bacon crumbles, croutons, house Caesar dressing.

Breakfast Sandwich | 12

MAKE IT A WRAP OR CHEF'S STYLE + \$1

Two (2) eggs any style, with choice of applewood bacon or Hubbard's sausage, and cheese. Served on a Brioche bun or cathead biscuit with breakfast potatoes or grits.

Chef's style - add Duke's mayo and sliced tomato

Breakfast Burrito | 16

Flour tortilla stuffed with two (2) eggs, breakfast potatoes, applewood bacon or Hubbard's sausage, cheddar-jack cheese, smashed avocado, sour cream and pico. Served with breakfast potatoes or grits.

SIDES

Two (2) Eggs any style.....\$3	Hubbards Sausage Patties (2).....\$6
Logans Turnpike Mille Cheese Grits...\$3	Seasonal Fruit Bowl.....\$5
Brunch Breakfast Potatoes.....\$3	Sourdough or 21 Grain Toast.....\$2
Steens Bacon (3).....\$5	
Soup of the day.....MP	Grassroots Coffee.....\$3

This kitchen uses eggs, nuts, flour, fish, raw meats and dairy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
** Ask your server about Gluten Free Options



BRUNCH

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BRUNCH HOURS

Sunday 11a-3pm

THETAVERNONBROAD.COM

APPETIZERS

Pimento Cheese Biscuits | 10

Cathead biscuits and pimento cheese served with house pickles.

Fried Pickled Okra | 12

Hand-breaded house pickled okra in seasoned DaySprings Farms cornmeal with Cajun spices, and house-made ranch

Fried Green Tomatoes | 12

DaySprings Farms cornmeal breaded tomatoes, topped with Hubbard's sausage crumbles and Franks Red Hot hollandaise

Buffalo Chicken Dip | 12

Served with pita chips

WINGS

Servd with Tavern on Broad Buffalo, BBQ, Garlic Parm, Hot Honey, Lemon Pepper, or Asian Zing or sauce of the month. House-made blue cheese or ranch, celery and carrot sticks.

6 for \$12 - 12 for \$20 - 18 for \$30

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Logans Turnpike Mille Cheese Grits...	\$3	Seasonal Fruit Bowl.....	\$5
Brunch Breakfast Potatoes.....	\$3	Sourdough or 21 Grain Toast.....	\$2
Steens Bacon (3).....	\$5		
Soup of the day.....	MP	Grassroots Coffee.....	\$3

MAINS

Steak and Eggs | 24

10 oz Chuck Eye steak cooked in steakhouse butter with two (2) eggs any style and breakfast potatoes.

Shrimp & Grits | 21

Logan Turnpike Mill cheesy grits with wild Gulf shrimp with Andouille-Sherry gravy. Topped with green onions.

Chicken & Waffles | 16

Sweet tea brinded fried chicken tenders atop a fluffy, buttermilk cornmeal waffle served with Steens Cane syrup.

Monte Cristo | 16

Applewood Ham and Gruyere cheese sandwich batter fried on a brioche bun, with raspberry jam and sprinkled with powdered sugar. Served with brunch potatoes or grits.

Biscuits & Gravy | 12

ADD TWO (2) EGGS ANY STYLE + \$3

Cathead biscuit smothered in gravy made with our Hubbards signature sausage.

Brunch Burger | 18

ADD BACON + \$3

Hubbard's sausage and Grady Ranch beef patty on a Cathead biscuit with American Cheese, topped with a fried egg, pimento cheese, fried green tomato and sausage gravy. Served with breakfast potatoes or grits.

Blueberry French Toast Casserole | 15

Brioche with vanilla bean custard, blueberries and bruleed sugar.

Eggs Benedict | 18

The American Classic. Toasted English muffin topped with applewood ham, a poached egg, and hollandaise sauce. Served with breakfast potatoes or grits.

Avocado Toast | 12

ADD EGG + \$3 OR POACHED SALMON + \$10

Organic 21 grain toast with smashed avocado, spring mix, and grape tomatoes. Topped with balsamic and shaved parmesan.