

VILLAGE TAVERN®

Scratch Kitchen • Craft Bar™

GLUTEN-FREE BRUNCH

BENEDICTS

Benedicts are served with a choice of classic Hollandaise or Sriracha Hollandaise sauce.
(without apple walnut muffin and hash browns)

TAVERN BENEDICT* classic Virginia cured ham, sautéed fresh spinach, diced Roma tomatoes, poached eggs, choice of Hollandaise 12.95

EGGS BENEDICT* Canadian bacon, poached eggs, choice of Hollandaise sauce 12.25

FLORENTINE BENEDICT* sautéed fresh spinach, poached eggs, choice of Hollandaise sauce 11.25

OMELETTES

Upon request, all omelettes can be prepared with egg whites.
(without apple walnut muffin and hash browns)

CHEDDAR CHEESE* 9.75

FLORENTINE* fresh spinach sautéed with mushrooms and Gruyere cheese 10.25

APPETIZER SALADS

THE TAVERN SALAD mixed greens, tomatoes, onions, mushrooms, bacon, crumbled blue cheese, Tavern Vinaigrette 7.95

GARDEN mixed greens, egg, cucumbers, carrots, tomatoes, choice of dressing (without croutons) 6.45

NEW BEET SALAD bibb lettuce, roasted red and golden beets, Tavern vinaigrette, goat cheese, balsamic reduction (without crispy shallots) 9.50

KALE AND ORGANIC QUINOA√ grape tomatoes, fresh mango, Tavern Vinaigrette, (without crispy shallots) 9.50

SPINACH bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 8.50
(without apple walnut muffin)

Dressings made in house daily: Basil Vinaigrette, Balsamic Vinaigrette, Tavern Vinaigrette, Whole Grain Mustard and Honey, Poppy Seed, Thousand Island, Ranch

Appetizer Salads with Entrée purchase: Garden 5.20; Tavern 6.70; Spinach Salad 7.25; Kale and Quinoa or Beet 8.25

LARGE SALADS

GARDEN mixed greens, egg, cucumbers, carrots, tomatoes, choice of dressing (without croutons) 8.75
Add Grilled Chicken 5.50

GRILLED CHICKEN SPINACH SALAD bacon, tomatoes, apples, cranberries, spiced pecans, sliced egg, blue cheese, Poppy Seed dressing with grilled chicken (without apple walnut muffin) 15.50

BUNLESS BURGERS AND SANDWICHES

Certified Angus Beef® Natural ground chuck served with a choice of one Gluten Free side item.

CHEESEBURGER* choice of American, Cheddar, Blue, mozzarella, Swiss or Pepper Jack 12.95
With applewood-smoked bacon 13.95

CHICKEN CLUB grilled chicken, classic Virginia cured ham, our signature Tavern applewood-smoked bacon, Cheddar and Monterey Jack cheeses, lettuce, tomatoes, mayonnaise 12.95

CHICKEN BACON CHEDDAR GRILL fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise 12.95

CLASSIC REUBEN prime corned beef brisket, Swiss cheese, sauerkraut, Thousand Island 13.25

Certified Angus Beef® Natural is lean ground chuck at its best! Hormone and Antibiotic free.
Raised by farmers and ranchers dedicated to producing the best beef naturally.

SIDES *Sautéed in Extra Virgin Olive Oil* Green Beans, Sautéed Fresh Spinach, Asparagus, Garlic Mashed Potatoes 3.50

DESSERTS Raspberry Sorbet 4.50 Fresh Berries 4.95

****This menu and the information on it, is provided by Village Tavern, in cooperation with the Gluten Intolerance Group (GIG), as service to our guests. Village Tavern and GIG assume no responsibility for its use and information which has not been verified by Village Tavern. Guests are encouraged to consider this information in light of their individual requirements and needs to their own satisfaction.*

PRODUCTS CONTAINING GLUTEN ARE PREPARED IN OUR KITCHENS.

√Vegetarian

Food Allergies? Alert Server!

GF Brunch Charlotte 9-17

***Some menu items contain (or may contain) raw or undercooked product.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**