

TAVERN ON RUSH *Brunch*

APPETIZERS

- GRILLED CAJUN SHRIMP**.....26
honey mustard sauce, cocktail sauce
- WAGYU MEATBALL**.....25
pomodoro sauce, basil, grated parmesan
- WHIPPED RICOTTA**.....19
brown sugar squash infused ricotta, toasted pepitas, pomegranate seeds, oven roasted tomatoes, baby arugula, balsamic, evoo, lavosh
- CRISPY CALAMARI**.....23
cocktail sauce, garlic aioli
- BURRATA & PROSCIUTTO**.....24
24 month aged prosciutto di parma, imported burrata, vine ripe cherry tomatoes, crostini, pesto, balsamic

- SOUP OF THE DAY**.....MP

SALADS

- LITTLE GEM**.....20
smokehouse slab bacon, tomato, gorgonzola, scallion, gorgonzola buttermilk dressing
 - CAESAR**.....16
garlic croutons, parmesan crisps, white anchovies
 - ASIAN CHICKEN SALAD**.....18
grilled chicken, napa cabbage, superfood slaw, sweet red peppers, cucumbers, cilantro, green onions, sesame seeds, crispy wontons, sweet chili vinaigrette
 - KALE & APPLE**.....16
golden raisins, pecorino, pickled onions, buttermilk dressing
 - CHOPPED**.....17
tomato, bacon, genoa salami, spicy soppressata, cucumber, kalamata olives, ditalini pasta, red onion, shaved parmigiano, romaine, garbanzo, red wine vinaigrette
- { add: chicken: +9.00 | salmon (4 oz): +12.00 | shrimp (2 pcs): +10.00 }

BRUNCH *specials*

- OVERNIGHT OATS** 15
chia, oat milk, vanilla, greek yogurt, lemon zest, blueberries, granola
- YOGURT PARFAIT** 13
strawberry, acai, greek yogurt, honey, granola
- OATMEAL** 14
strawberries, toasted coconut, brown sugar, raisins
- LOX PLATTER*** 19
smoked salmon, hard-boiled egg, chive cream cheese, red onion, capers, cucumber
- OMELET*** 19
tenderloin tips, wild mushrooms, asparagus, roasted tomato, stracciatella, basil pesto, toast

- AVOCADO TOAST*** 15
sunny-side up egg, arugula, lemon, tomato, balsamic glaze, everything seasoning, whole grain toast
{ add: salmon lox: +9.00 }

- SALTED CARAMEL PANCAKES** 15
buttermilk pancakes, salted caramel sauce, caramel butter, maple syrup, powdered sugar

- CHOCOLATE COVERED STRAWBERRY PANCAKES** 19
buttermilk pancakes, strawberry coulis, vanilla bean whipped cream, crème anglaise, streusel, chocolate covered strawberries, powdered sugar

- TAVERN BREAKFAST*** 18
eggs your way, breakfast potatoes, choice of bacon, ham, or sausage,
{ substitute: fresh fruit: +2.00 }

- CHICKEN & CHURRO WAFFLE** 22
crispy churro style belgian waffle, chicken milanese, oven roasted pork belly, maple syrup, house hot sauce, powdered sugar

- SHORT RIB BENEDICT*** 24
tender short ribs, crunchy slaw, poached eggs, sriracha hollandaise, fried brussels sprouts, cilantro, furikake, english muffin

- TAVERN BURRITO** 15
scrambled eggs, black beans, pico de gallo, avocado, sour cream, jack cheese, flour tortilla
{ add: bacon or sausage: +6.00 | filet mignon: +8.00 }

ENTRÉES

handhelds

[SERVED WITH FRIES]

- TAVERN PRIME BURGER***.....25
(10oz), pickle, lettuce, tomato, red onion, choice of cheese
choose from: american, white cheddar or blue cheese
- STEAK SANDWICH***.....25
bistro filet, marinated tomatoes, fire roasted peppers and onions, chimichurri sauce, garlic aioli, chihuahua cheese, toasted ciabatta bun
- SEARED SALMON BLTA***.....22
faroe island salmon filet, smoked bacon, avocado, arugula, marinated tomato, lemon garlic, tarragon caper aioli, sesame seed bun
- KOREAN CHICKEN SANDWICH**.....17
crispy chicken breast, ponzu glaze, sriracha slaw, pickled red onion, cilantro, green onion, sesame seed bun
- FIG & BRIE CHICKEN SANDWICH**.....19
grilled chicken breast, brie, fig jam, baby arugula, oven roasted tomatoes, balsamic reduction, parmesan cheese, evoo, ciabatta bun

- SESAME CRUSTED TUNA***.....24
ponzu, ginger, wasabi, rice
- FAROE ISLAND SALMON***.....29
butternut squash purée, wilted baby kale, brown butter cream sauce, crispy sage
- SHRIMP PAPPARDELLE CIPRIANI**.....28
creamy brandy tomato basil sauce, shrimp

STEAKS & CHOPS*

[USDA CERTIFIED PRIME | GRILLED TO ORDER]

- PETITE FILET (8 oz)**.....58
- PRIME NEW YORK STRIP (8 oz)**.....35
- PRIME SKIRT STEAK (8 oz)**.....27

SIDES & EXTRAS

- FRESH FRUIT**.....8
- CROISSANT**.....8
whipped butter, fruit preserves
- BAGEL**.....6
choose from: everything, sesame, or plain
- TOAST**.....4
sourdough, whole grain, cinnamon raisin
- BREAKFAST POTATOES**.....6
with peppers and onions
- CINNAMON ROLL**.....12
cream cheese frosting
- SMOKED BACON**.....8
- THICK CUT SMOKEHOUSE HAM**...6
- BREAKFAST SAUSAGE LINKS**.....6

HAND-CRAFTED COCKTAILS

MANGO SOUR

aperol, tito's vodka, mango purée,
lemon 17

ESPRESSO MARTINI

grey goose vodka, bellissimo liquore
al caffè demerara 17

CORPSE REVIVER #2

hendrick's gin, lemon, lillet blanc apéritif,
cointreau orange liqueur 17

HANDSOME ROB

woodford reserve rye whiskey, yellow
chartreuse, heering cherry liqueur, fernet 18

WHAT HAPPENS ON RUSH

knob creek bourbon, maraschino,
demerara 17

PINEAPPLE EXPRESS

pineapple-infused tito's vodka,
club soda, pineapple juice 17

ONLY FAN

400 conejos mezcal, aperol,
yellow chartreuse, lime, q mixers
grapefruit, bubbles 18

VELVET ROPE

dobel diamante tequila, grapefruit,
lime juice, campari 18

CHICAGO MARGARITA

mijenta blanco tequila, cucumber,
jalapeño, lime 18

COUP D'ETAT

high west bourbon, apple spice, lemon 18

THE TEA

patron anejo tequila, rocky's botanical liqueur,
q mixers elderflower, honey, lemon,
iced tea, tamarindo 18

OAXACAN ON RUSH

maestro dobel 50 tequila, del maguey
ibérico mezcal, agave nectar

40

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco, Superiore La Tordera A3 Extra Brut, *Asolo, Italy* 2023 14 | 52
Sparkling Rosé, Llopart Brut Reserva Corpinnat, *Penedès, Spain* 2021 16 | 64
Champagne, L'Hoste Origine Brut, *France* NV 25 | 100

WHITE

Riesling, Max Ferd. Richter 'Zeppelin', *Mosel, Germany* 2023 15 | 60
Pinot Grigio, Terlato Vineyards, *Friuli-Venezia Giulia, Italy* 2023 14 | 56
Chenin Blanc, Domaine des Aubuisières 'Cuvée de Silex'
Vouvray, *Loire, France* 2023 18 | 72
Sauvignon Blanc, Koha, *Marlborough, New Zealand* 2023 15 | 60
Sancerre, Roger & Christophe Moreux 'Les Bouffants',
Loire Valley, France 2023 22 | 88
Chardonnay, Napa Cellars, *Napa County, California* 2023 14 | 56
Chardonnay, Long Meadow Ranch, *Anderson Valley, California* 2018 20 | 80
Chablis, Domaine Milcent, *Bourgogne, France* 2022 22 | 88

ROSÉ

Maison Saint AIX, *Coteaux d'Aix-en-Provence, Provence, France* 2023 14 | 56
Hampton Water, *Languedoc, France* 2023 16 | 64

RED

Pinot Noir, Adelsheim, *Willamette Valley Oregon* 2022 18 | 72
Burgundy, Domaine Gille 'Bourgogne Côte-d'Or',
Bourgogne, France 2022 25 | 100
GSM Blend, Sans Liege 'The Offering', *Central Coast, California* 2021 16 | 64
Chateauf-neuf-du-Pape, Domain de Cristia, *Rhône Valley, France* 2017 28 | 112
Barolo, San Silvestro 'Patres', *Piedmont, Italy* 2020 24 | 96
Super Tuscan, Castello Romitorio 'Romitorio', *Tuscany, Italy* 2021 18 | 72
Brunello di Montalcino, Caprili, *Tuscany, Italy* 2019 28 | 112
Malbec, Achaval Ferrer, *Mendoza, Argentina* 2021 15 | 60
Cabernet Sauvignon, Greenwing by Duckhorn,
Columbia Valley Washington 2021 16 | 64
Cabernet Sauvignon, Hesperian 'Anatomy' N° 1,
Napa Valley, California 2021 22 | 88
Cabernet Sauvignon, Caymus, *Napa Valley, California* 2022 35 | 203
Red Blend, The Prisoner Wine Co. 'The Prisoner', *California* 2022 27 | 108

BEER & SELTZER

STELLA ARTOIS.....9
MICHELOB ULTRA.....6
MILLER LITE.....6
SAMUEL ADAMS GOLDEN N/A.....8

MODELO ESPECIAL.....9
3 FLOYDS ZOMBIE DUST.....9
BROOKLYN BEL AIR SOUR.....9

NÜTRL VODKA SELTZER.....10
pineapple, orange
PLAY HARD SELTZER.....10
grapefruit yuzu, apple prickly pear

BEVERAGES

COFFEE

coffee 5
decaf 5

MILK 4

skim
two percent
soy
almond
oat
chocolate

CAFÉ DRINKS

espresso 3
doppio 4
macchiato 4
americano 4
cappuccino 6
latte 6
mocha 6
hot chocolate 4
chai latte 6

{ add: flavored syrup: +.50 }

TEA 6

chamomile
earl grey
english breakfast
japanese sencha
mint
decaf ceylon

JUICE 4

orange
pineapple
cranberry
apple
grapefruit
tomato

WATER 9

san pellegrino
acqua panna

FOUNTAIN 4

coke
diet coke
coke zero
sprite
sprite zero
lemonade

OTHER 6

red bull
sugar-free red bull

LAVAZZA

TORINO, ITALIA, 1895

We kindly ask that you limit your dining visit to a maximum of 2 hours so that we can honor all guests' reservations and offer the best possible dining experience.

A GRATUITY OF 20% IS AUTOMATICALLY APPLIED FOR PARTIES OF 6 OR MORE