



Brunch Menu

Every Sunday 9AM-11:45AM

**All Breakfasts served with 1 complimentary Traditional Mimosa, Screwdriver or Bloody Mary*

FROM THE CHEF*

STEAK AND EGGS - \$15

Grilled Flat Iron Steak, two Eggs any style, Home Fries and toasted Brioche

SHRIMP AND GRITS - \$11

Stone Ground White Grits and Cheddar topped with our Cajun Shrimp and Chopped Green Onions

CRABBY OMELET - \$13

Blue Crab Meat, Tomatoes, Avocado and Goat Cheese, served with Home Fries and toasted Brioche

HAM AND CHEESE OMELET - \$11

Tavern Ham and Cheddar Cheese, served with Home Fries and toasted Brioche

THE CLASSIC - \$11

2 Eggs any style, Home Fries, choice of Bacon, Ham or Sausage & toasted Brioche with house-made Berry Jam

BREAKFAST CAZUELA - \$12

Diced Potatoes, Roasted Corn, Onions, Black Beans and Chorizo topped with two Eggs your style, Avocado, Chipotle Crema and Queso Fresco. Served with toasted Brioche

LIGHT & FIT OMELET - \$12

Egg Whites, Spinach, Tomatoes, topped with Goat Cheese, served with Home Fries and Toasted Brioche

HUEVOS RANCHEROS - \$10

Two Fried Eggs, Avocado, Black Beans, Queso Fresco and House Salsa, served on an open faced crispy corn Tortilla

PRESSED BREAKFAST BURRITO - \$10

Scramble Eggs with choice of Ham or Sausage, Caramelized Onions, Tomatoes, Cheddar Cheese. Wrapped in a Flour Tortilla, served with House Salsa and Home Fries

SMOKED SALMON & AVOCADO TOAST - \$12

Queso Fresco, Micro Arugula, served on Multi Grain Bread with Fresh Fruit

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BENEDICTS*

SKOB BENEDICT - \$12
2 Poached Eggs and Tavern Ham on a toasted English Muffin served with Home Fries and Key Lime Hollandaise

CRAB BENEDICT - \$14
Twin Crab Cakes topped with 2 Poached Eggs and Spinach on a toasted English Muffin served with Home Fries and Key Lime Hollandaise

OYSTER BENEDICT - \$15
Fried Oysters topped with 2 Poached Eggs on a toasted English Muffin served with Home Fries and Key Lime Hollandaise

LOBSTER BENEDICT - \$18
Maine Lobster Meat topped with 2 Poached Eggs and Asparagus on toasted Brioche served with Home Fries and Key Lime Hollandaise

SWEETER SIDE*

SKOB PANCAKES - \$8
Traditional golden brown with warm syrup and powder sugar
Add Blueberries, Bananas or Pecans for \$2

BELGIAN WAFFLE - \$8
Served with Seasonal Fruit & Whipped Cream



SIDES

BACON - \$4 • SAUSAGE - \$4 • TAVERN HAM - \$4
SEASONAL FRUIT CUP - \$3 • HOME FRIES - \$4
TOAST WITH HOUSE-MADE BERRY JAM - \$2
ENGLISH MUFFIN - \$1.50 • SINGLE PANCAKE - \$3
SEASONAL FRESH FRUIT BOWL - \$6
CHEESY GRITS - \$4 • HOUSE SALAD - \$4

SPECIALTY COCKTAILS

SUNDAY FIZZ - \$10
St. Germain Elderflower Liquor and Zonin Prosecco with a splash of Soda.

JUST PEACHY MIMOSA - \$8
Champagne, Ketel Peach Orange Vodka, Peach Schnapps and OJ

1 ONLY BRUNCH WITH MARY - \$13
Not your average Bloody! Served with Bacon Wrapped Shrimp and loaded with Pickles, Pepperoncini, Celery and Olives

ZONIN ROSÉ SPLIT - \$8
ZONIN PROSECCO SPLIT - \$7

JUICE BAR

FRESH ORANGE JUICE - \$5
SOFT DRINKS - \$2.50



ICED TEA OR LEMONADE - \$2.50

NOW OFFERING LOCAL ORGANIC COFFEE FROM SARASOTA COFFEE & TEA COMPANY.



Most meals can be modified to be Gluten Free. Please inform your server of any food allergies.