

Welcome to Vintage Tavern and our Seasonal Brunch menu. Inspired by the traditions of Southern food and table, we will let Mother Nature dictate what is best for our pantry. We work very hard to bring the local farmers, fishermen and foragers to our table. Thank you so much for visiting us. Relax and enjoy yourselves. We look forward to sharing with you our love for the Southern table. Bon Appetit!

### Sunday Sippin'

**Bloody Mary** - The Classic Brunch Cocktail 6

**Voveti Prosecco** 7

**Perrier Jouet Brut** 15

**Red Rooster** - Absolut Vodka & Ruby Red Grapefruit Juice 6

**Bellini** - Sparkling & Peach Nectar 6

**Mimosa** - Sparkling & Orange Juice

The usual selections of Luzianne Sweet Tea, Sodas, Starbucks Coffee, Cappuccino, Espresso, Boylan's Ginger Ale and Rootbeer, Tazzo Teas and Aqua Va Artisanal Water or Voss Sparkling

### Salads

"Southern" Caesar Salad 7  
Buttermilk Dressing/Parmesan/Combread Croutons

Virginia Apple Salad 9  
Tillamook Cheddar/Pecans/Sherry Vinaigrette

### Entrées

Steak and Eggs 30  
8 Ounce Angus Tenderloin/Local Farm Eggs  
Skillet Potato Cake/Garden Herb Butter

Windhaven Farms BBQ Burger 15  
Sharp Cheddar/Benton Bacon/BBQ Slaw  
House-Cut Fries

"The Original" Flounder 24  
Sweet Onion Spoonbread/Capers/Brown Butter

Joe's House Made Corned Beef Hash 16  
Local Farm Eggs/Kenny's Rye Toast

Jumbo Lump Crab Omelet 20  
Summer Vegetables/Parmesan/Country Ham

Hangtown Fry 19  
Fired Oysters/Benton Bacon/Scrambled Eggs/  
Skillet Potato Cake

Single Crab Cake 17  
Sunny Side Up Farm Egg

### Starters

#### Taste of Southern Goodness

Buttermilk Biscuits • Deviled Eggs  
Edward's Country Ham •  
Tavern Sausage • House-Made Preserves  
For 2- 14 For 4- 22

Brunswick Stew  
Rabbit/Butterbeans/Corn/Potatoes 11

Oyster Stew  
Wild Mushroom Grits/Old Bay/Oyster Crackers 13

"Suffolk's Finest" Pimento Cheese  
Red Grapes/Celery/Warm Baguette 9

Shrimp & Grits  
Byrd Mill Stone Ground Grits/Andouille Sausage 14

#### Signature Sides / 5

Tavern Garlic-Sage Sausage  
Byrd Mill Stone-Ground Grits  
House-Cut Fries  
Sweet Onion Spoonbread  
Country Ham Biscuits w/ Sorghum Mustard Butter  
Allan Benton's Smokey Mountain Bacon

### Desserts / 8.50

Very Vanilla Crème Brulée

Kenny's Fresh Churned Ice Creams and Sherbets

Warm Dense Chocolate Brownie

Key Lime Chess Pie

Brian's Favorite

Guinness Ice Cream/Baileys Irish Cream  
Chocolate Dipped Wafer Cookies

It is our goal at Vintage Tavern to provide the very best service possible.

We will gladly divide payments evenly for tables; however, due to time constraints and fairness to all other guests, we will not separate checks by items. We and all our guests appreciate your understanding.

A 20% service charge will be added to Parties of 6 and more.

General Manager: Gary Whittington Jr.