

MARKET PLACE TAVERN

Brunch Package

(Saturday & Sunday Only)

Salad

Farmhouse Salad GF/VEG

Entrees

(Choice of Three)

MP Skillet GF*

Three Organic Eggs, "North County" Ham, White Cheddar Cheese,
Caramelized Onions, Spinach, Breakfast Potatoes

Tavern Mac

Caramelized Onions, Smoked Gouda Bechamel, Bacon Breadcrumbs

Brunch Bowl

Two Poached Eggs, Crispy Pork Belly, Sticky Rice, Haas Avocado,
Shaved Radish, Baby Arugula, Sriracha Aioli

Brunch Burger

Sunny Side Up 'Organic' Egg, Baby Arugula, Applewood Smoked Bacon, Beefsteak Tomatoes,
Provolone Cheese, Chipotle Ketchup, Brioche Bun, French Fries

Classic Eggs Benedict

Add Pork Belly or Smoked Salmon \$4

Poached Eggs, "North County Ham" Toasted English Muffins, Crispy Tater Tots,
Citrus Paprika Hollandaise Sauce

Chicken & Waffles

Buttermilk Fried Chicken Thigh, Vanilla Belgian Waffles, Brown Butter Honey Glaze

French Toast

Seasonal Fruit, Whipped Cream

Dessert

Dessert Platters

\$32 per person Plus Tax and 20% Gratuity

Add on Beverage Packages

Soda, Coffee, and Hot Tea \$4pp

Espresso and Cappuccino \$6pp

3 Hour Mimosa, Sangria and Bloody Mary's \$18pp

3 Hour Beer and Wine \$20pp

3 Hour Full Open Bar \$35pp

3 Hour Premium Open Bar \$45pp

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak with the manager, the chef or your server. All private function packages are 3-hour affairs.