



TRIBECA TAVERN

## BRUNCH MENU

### BREAKFAST SANDWICHES

SERVED WITH SWEET FINGERLING POTATO HASH

#### THE BREAKFAST BURGER

5 oz ground beef, 5oz sausage patty, country ham, Ashe Co. "Hoop" cheddar, peppered bacon, oven-roasted tomatoes & a fried egg on everything bagel 15

#### "GREEN" EGGS & HAM

Sunny Creek Farms Organic cage-free eggs, grilled country ham, Heirloom tomatoes & pepperjack on croissant 12

#### CAROLINA SAUSAGE CROISSANT

Grilled Top Hog Farms sausage, 2 fried Sunny Creek Farms eggs, Ashe County "Hoop" Cheddar on a buttered croissant 12

#### THE SUNDAY MORNING MASTERPIECE

grilled MR Prime Rib cap, 2 fried Sunny Creek Farms eggs, roasted tomatoes, Ashe Co. "Hoop" cheddar & hollandaise on ciabatta 15

#### FRIED GREEN TOMATOES & EGGS

with 2 fried eggs, heirloom tomatoes & NC bacon served open-faced on toasted multi-grain bread 13

### ENTREES

#### ATHLETE'S PLATE

Grilled NC chicken breast, 3 scrambled Sunny Creek Farms egg whites & grilled asparagus & zucchini. 15

#### TRIBECA BENEDICT

grilled country ham, poached Sunny Creek Farms eggs, roasted tomatoes & hollandaise on toasted brioche. Served with sweet fingerling potato hash 14

#### EGG WHITE OMELET

Sunny Creek Farms Eggs, roasted tomatoes, asparagus, spinach, mushrooms & Chapel Hill Creamery mozzarella. Served with toasted multi-grain bread & local honey. 13

#### BIG BAD BREAKFAST PLATE

with 2 fried eggs, local bacon & sausage, sweet fingerling potato hash, "Hoop" cheddar grits & fruit 14

#### BELGIAN WAFFLES

with berry compote & whipped cream. Served with local bacon & sausage 11

#### TRIBECA FLAPJACKS

blueberry OR chocolate chip flapjacks with NC maple syrup. Served with local bacon & sausage 10

#### DEAN'S SHRIMP & GRITS

with mushrooms & fried onions in a Tasso ham gravy 14

#### OMELET OF THE DAY

ask your server about today's selection

### SIDES

OLD GUILFORD MILL STONE GROUND GRITS & HOOP CHEDDAR 3

TOP HOG FARMS BACON OR PEPPERED BACON 2 (3 PIECES)

TOP HOG FARMS SAUSAGE PATTY 2 EA.

SWEET FINGERLING POTATO HASH 3

FRESH FRUIT 3

SUNNY CREEK FARMS EGGS 2 EA. SCRAMBLED, FRIED OR EGG WHITES

CINNAMON SUGAR BATTERED BRIOCHE FRENCH TOAST. 2 EA

BELGIAN WAFFLES WITH STRAWBERRIES & MAPLE SYRUP 7

PANCAKE OF THE DAY 3 EA

½ PINK GRAPEFRUIT "BRULEED" WITH BROWN SUGAR 2

EVERYTHING BAGEL WITH CREAM CHEESE 3

CROISSANT 3





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## BRUNCH MENU

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You have come to expect our focus on NC ingredients. Now we have designed a brunch with an even greater influence from our NC farmer partners. We are proud to feature cage-free organic eggs from Sunny Creek Farms in Tryon, Sweet fingerling potatoes from Ham Produce in Snow Hill, smoked hormone-free bacon & all natural sausage from Top Hog Farms in Ayden, Hoop Cheddar & Pepper Jack from Ashe County Cheese Company, organic chicken from Ashley Farms, country ham from Goodnight Brothers Farm in Blue Ridge, stone-ground grits from Old Guilford Mill in Oak Ridge and honey from Mayodan, NC in Rockingham County. When in season every possible fruit & vegetable will come from a NC farm. All our bread is delivered daily from Neomonde Bakery in Morrisville.

**We are committed to serve you the best, freshest  
NC ingredients whenever possible.**

### BEVERAGES

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**FRESH SQUEEZED OJ 3**

**FRESH SQUEEZED PINK GRAPEFRUIT 3**

**THE BEST BLOODY MARY ON EARTH 5**

**MIMOSA 5**

**MOONWALK 5**

**CHAMPAGNE 5**

**TRIBECA COFFEE 6**

with Baileys, Godiva White Chocolate liqueur & fresh Chantilly cream