



Brunch Menu

Starters

BONELESS CHICKEN BITES

Buffalo Style or BBQ, Bleu Cheese Dipping Sauce, Celery Sticks \$8

JP'S LUMP CRAB CAKES

Creole Mustard Aioli \$16

BEEF & CHEESE NACHOS

Seasoned Ground Beef, Nacho Cheese Sauce and Corn Tortilla Chips \$11

SHRIMP CAKE SLIDERS

Mini Brioche Rolls, Basil Aioli, Iceberg lettuce \$14

Soups & Salads

FRENCH ONION AU GRATIN

Cup \$5 Bowl \$6

GAZPACHO

Cup \$5 Bowl \$6

TOMATO BASIL BISQUE

Cup \$4 Bowl \$5

CAESAR SALAD

Crisp Romaine, House Made Croutons, Caesar Dressing and Asiago Cheese \$7

BOH GARDEN SALAD

Mixed Seasonal Greens, Cucumber, Cherry Tomatoes, Garbanzo Beans, Slivered Carrots, Toasted Sunflower Seeds, and Italian Herb Vinaigrette \$6

THE WEDGE

Crisp Wedge of Chilled Iceberg Lettuce, Crumbled Bleu Cheese, Grape Tomatoes, Red Onions, Crisp Bacon and Bleu Cheese Dressing \$8

Large Salads

BISTRO SALAD

Mixed Greens, Bleu Cheese, Bacon, Tomatoes, Cucumbers, Red Onions and Bistro Dressing \$14 with Chicken \$18, with Salmon \$19 or Beef Tenderloin \$24 or Shrimp \$29

MEDITERRANEAN SALMON SALAD

Romaine Lettuce, Shaved Fennel, Crispy Capers, Kalamata Olives, Cucumbers, Tomatoes, Red Onion, Feta Cheese, and Mediterranean Vinaigrette (Have it Grilled, Sautéed or Blackened) \$19

GRILLED CHICKEN CAESAR

Crisp Romaine Lettuce, House Made Croutons, Caesar Dressing, and Asiago Cheese \$16 with Salmon \$17 or Shrimp \$27

QUINOA SUMMER SALAD

Mixed Greens and Spinach, Radishes, Tomatoes, Avocado, Edamame Beans, Strawberries, Quinoa, Feta Cheese and a Citrus Vinaigrette \$14 with Chicken \$18, with Salmon \$19, Add Beef Tenderloin \$24 or Shrimp \$29

Desserts

CHOCOLATE LAVA CAKE

Warm Chocolate Cake, Chocolate Filling \$8

CREAM PUFF SUNDAE

Vanilla Ice Cream, Sanders Hot Fudge, Whipped Cream, and a Cherry \$8

POUND CAKE

Berry Compote and Whipped Cream \$8

Sandwiches

Served with Choice of: Fries, Club Chips or House Made Cole Slaw

BOH TAVERN BURGER

Grilled Half Pound Prime Beef, Tomato, Shredded Lettuce, Pickles and Onion Mayo on a Sesame Seed Bun \$12

BOH CLUB SANDWICH

Roasted Turkey, Smoked Bacon, Lettuce, Tomato, Toasted Ciabatta with Mayo \$10

HOUSE MADE VEGGIE BURGER

Made with Squash, Zucchini, Portabella Mushroom, Garbanzo Beans, Carrots, Oats, Topped with Red Onion, Shredded Lettuce, Tomato, Pesto Aioli, On a Toasted Ciabatta \$10

Brunch Entrees

CHAR GRILLED STEAK AND EGGS

5oz Filet, Two Eggs your Way, Hash Browns and a Thomas English Muffin \$26

MEDITERRANEAN OMELET

3 Eggs, Roasted Tomatoes, Spinach, Feta, English Muffin and Fruit Cup \$12

CRAB CAKES BENEDICT

2 Soft Poached Eggs, Jumbo Lump Crab Cakes, Thomas English Muffin, Topped with Hollandaise and Fresh Fruit Cup \$18

FRENCH TOAST

Your Choice of Cinnamon Bread Or Texas Toast, Bacon or Sausage, Maple Syrup \$8

BUTTERMILK PANCAKES

Served with a Seasonal Berry Compote or Maple Syrup
Tall \$8 Short \$5

FOX HUNT BREAKFAST

Two Eggs Any Style, Hash Browns, Toast, Your Choice of One: Country Sausage, Smoked Bacon or Canadian Bacon \$9

BELGIAN WAFFLE

Served with a Seasonal Berry Compote or Maple Syrup \$8

BREAKFAST SANDWICH

English Muffin, Egg, Cheese, Canadian Bacon, Served with Hash Browns and a Fruit Cup \$10

GOLD BRICK SUNDAE

Vanilla Ice Cream, Chocolate Shell with Pecans, Whipped Cream, and a Cherry \$8

SEASONAL SORBET

Fresh Berries \$9

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.