



Brunch Starters

Tavern Crab Soup (GF) ~Cup 8.99 ~ Bowl 9.99
 (Daily) Lump crab, Cream, Special Spices & Herbs

Soup of The Day ~ Cup 7.99 ~ Bowl 8.99
 Chefs Daily Selection

Apple & Pecan Salad (GF) ~ 11.99
 Local Chef Selected Apples, Candied Pecan, Tomatoes,
 Mixed Greens, Blue Cheese Crumble, Honey Balsamic
 Vinaigrette

Lemon Kale Caesar ~ 9.99
 Romaine & Kale, Herbed Croutons, Parmesan Cheese,
 Lemon Vinaigrette

3 Pepper Calamari ~ 14.99 New
 Mixed Cherry Peppers, Candied Lemon Zest, Herb
 Compound Butter

Buffalo Shrimp ~ 15.49
 Buttermilk Marinated Shrimp tossed in IPA Buffalo, Blue
 Cheese Aioli, Blue Cheese Crumble

Fried Pickle Hay Stack ~ 8.99
 Chipotle Ranch

Short Rib French Fries ~ 12.99
 Rosemary Garlic French Fries, Demi Glaze, Two Sunny
 Side Eggs

House Cut Chips & Dip (GF)~ 7.99
 Rosemary & Garlic Chips, Horseradish & Onion Dip

Spinach & Artichoke Dip ~ 10.99 New
 Parmesan Cheese, Blue Corn Tortilla Chips

Brunch Features

Center Square Sausage & Gravy ~ 9.99
 Served over a House Made Biscuit | Add an Extra Biscuit ~ 2.00

Create Your Own Omelet ~ 9.99 Choice of (2) Toppings:
 Tomatoes, Spinach, Mushrooms, Onion, Peppers, Bacon,
 Swiss, Cheddar, Pepper Jack, Goat Cheese | Extras \$1.50 each

Center Square Fiesta Bowl ~ 12.99
 Cajun Grilled Chicken, Spinach, Black Beans, Corn Salsa,
 Roasted Potatoes, Cheddar, Tortilla Bowl, Cajun Hollandaise,
 Choice of (2) Eggs Any Style

Brioche French Toast~ 11.99
 Cherrywood Smoked Bacon, 100% Pure Maple Syrup
 | Add Crispy Potatoes ~ 1.00 | Add (1) Egg ~ 1.00

“It’s So Fluffy” Pancakes ~ 10.99
 (2) Oversized Pancakes, Cherrywood Smoked Bacon, 100% Pure
 Maple Syrup |Add (1) Egg Any Style , Crispy Potatoes ~ 1.00 ea

Short Rib Benedict ~ 12.99
 Two Poached Eggs, Crispy Potatoes, Fried Onions, Hollandaise
 Sauce, House Made Biscuit

Breakfast Steak Taco ~ 14.99.
 (3) Soft Flour Tacos, Herb Crusted Beef, Crispy Potatoes,
 Scrambled Eggs, Three Cheese Sauce

BBQ Short-Rib Sandwich ~ 15.49
 Korean BBQ, Fried Onions, House Slaw, Horseradish Cream
 Dipping Sauce, House Cut Chips

Hot Roast Beef Sandwich ~ 15.99
 Herb Crusted Beef, Provolone, Sautéed Onions, Horseradish
 Cream Sauce, Sesame Seed Roll

Be Square Burger ~ 13.49
 Lettuce, Tomato, Onion, House Cut French Fries
 ADD-for \$1 Each ~ Bacon, Mushrooms, Cheese, Avocado, Egg

Fried Chicken Benedict ~ 12.99
 Two Poached Eggs, Pepper Jack Cheese, Arugula, Cajun
 Hollandaise Sauce, Crispy Potatoes, House Made Biscuit

“Not So Classic” Benedict ~ 11.99
 Two Poached Eggs, Cherrywood Smoked Bacon, Oven Dried
 Tomatoes, Hollandaise Sauce, Crispy Potatoes, House Made
 Biscuit

*PROTEIN ADD-ONS

Chicken Breast ~ 5. | Salmon (4 oz) ~ 7.

Sirloin-(8 oz) ~10. | (5) Shrimp ~ 7.

(4) Seared Scallops~14.

*Before placing your order, please inform your server if a person in
 your party has a food allergy. (GF) =Gluten Free

“Little Squares” *12 & Under ~ 9.00 ~ Includes a Kid Drink

GRILLED CHEESE ~SERVED WITH FRIES

CAJUN CHICKEN BITES ~ SERVED WITH FRIES

PANCAKES (PLAIN OR CHOCOLATE CHIP) & BACON

FRENCH TOAST & BACON

MAC & CHEESE

PASTA~ BUTTER OR RED SAUCE

Brunch Cocktails

Watermelon Cooler ~10.50

Tito's Vodka | 100% Watermelon Juice | Ginger Beer | Lime Juice

Berry Coco Loco ~10.50

1800 Coconut Tequila | Triple Sec | Blackberry Puree | Lime Juice | Lemon Juice | Simple Syrup

Mocha Wake-Up ~10.50

Three Olives Triple Shot Espresso Vodka | Godiva Chocolate Liqueur | Heavy Cream

Center Square Bloody Mary ~10.

Tito's Vodka | House Made Bloody Mary Mix | Celery | Bacon | Lemon

Straw-Basil Rye ~11.50

Bulleit Rye | Muddled Strawberries | Fresh Basil | Demerara Syrup

Classic Mimosa ~ 8.

J. Roget Champagne | Orange Juice | Add Flavored Liqueurs \$1.00 each | Blackberry | Raspberry | Peach

Mermaid Mimosa ~10.

Prosecco | Midori | Blue Curacao | Pineapple Juice | OJ

Dark & Stormy ~10.

Bacardi Black Rum | Barrow's Ginger Liqueur | Ginger Beer | Lime Juice

Grapefruit Mint Bellini ~9.50

Prosecco | Grapefruit Juice | Fresh Mint | Simple Syrup

Susan-Tini ~10.

Bacardi Rum | Clement Coconut Liqueur | Pineapple Juice | OJ | Heavy Cream

Strawberry Limoncello Spritzer ~10.50

Caravella Limoncello | Prosecco | Fresh Strawberries | Lemon Twist

Mimosa for Four ~39.95

A Bottle of Champagne | OJ or Cranberry Juice | Add Flavored Liqueurs ~ \$1.00 each

Thank you for joining us for Center Square Tavern's Weekend Brunch! #seeyousoon