

THE WHITE HOUSE TAVERN

BRUNCH MENU

SCALLOP- CARROT RISOTTO- ORANGE GLAZE
16

CALAMARI - SPICY MAYO
12

CRAB CAKE- GREEN GODDESS- AVOCADO SALAD- MIX GREEN
14

FRIED CHICKEN WING- HONEY/GARLIC/HABANERO
14

RAINBOW CARROT- DILL YOGURT
8

MIXED GREENS- WHITE BALSAMIC- DRY CRANBERRIES- ROASTED PISTACHIO- FETA
11

ARUGULA- GRILLED LEMON VINAIGRETTE- GRANA PADANA- PICKLED SHALLOT- ROASTED
BEET
11

NAPA CABBAGE- ROMAINE- GINGER/SESAME DRESSING- COLD GRILLED CHICKEN- CRISPY
WONTON
11

BENADICTS- ENGLISH MUFFIN- POACHED EGGS- CANADIAN BACON- HOLLANDAISE
OR AVOCADO AND TOMATO
12

SCRAMBLE EGGS- POTATO- SAUSAGE- BACON-TOMATO- ONION- CHEDDAR- HOLLANDAISE
12

FRENCH TOAST- BACON- SYRUP
12

PORK CHOP- SWEET POTATO- BRUSSEL SPROUT- POACHED EGG
22

10 OZ RIBEYE- MAITRE D BUTTER- CRISPY POTATO- BRUSSEL SPROUTS
32