



BRUNCH SPECIALS

CRAB, ASPARAGUS & CRÈME FRAÎCHE OMELET served with mixed greens **28**

TAM O'SHANTER SIGNATURE CORNED BEEF HASH* a Lawrence Frank original recipe, two poached eggs, herbed hollandaise **32**

BANANAS FOSTER FRENCH TOAST banana rum sauce, whipped cream **25**

YORKSHIRE EGGS BENEDICT* shaved prime rib, yorkshire pudding, horseradish, hollandaise, two poached eggs, chives **26**

FEATURED COCKTAILS

BACON & EGGS BLOODY MARY wheatley vodka, house bloody mary mix, spiced bacon, pickled quail eggs **18**

MORNING MULE wheatley vodka, ginger beer, fresh orange juice **14**

BLOODY BULL wheatley vodka, house bloody mary mix, au jus **15**

CLASSIC BLOODY MARY wheatley vodka, house bloody mary mix **14**

CLASSIC MIMOSA champagne, orange juice **12**

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any food allergies.