

BRUNCH SPECIALTIES

MONKEY BREAD (V) sweet dough, rolled in cinnamon sugar, baked pull-apart style with sugar glaze...8

CURED SALMON-AVOCADO TOAST house cured salmon over wheat bread with smashed avocado; topped with a sunny side up egg and everything seasoning...12

HEIRLOOM TOMATO PANZANELLA (V) heirloom tomatoes and crispy bread tossed with balsamic reduction, sherry vinegar, red onion, evoo, torn basil...10

GRANOLA (V) oats, dried and fresh fruit, roasted nuts, greek yogurt...6

EGGS DANTANNA'S STYLE* two medallions of beef tenderloin grilled on toast rounds and topped with poached eggs, sauce berycy and classic hollandaise...18

CRAB CAKES BENEDICT* lump crab meat seasoned with old bay and lemon, pan seared and topped with poached eggs and hollandaise...15

OMELET (GF) three egg omelet filled with your choice of fresh ingredients...7 (add .50¢ each non-meat item, \$1 each meat item)

MUFFIN BASKET (V) cherry nut muffins and honey butter...5

BRUNCH COCKTAILS

FRENCH TINGLER st. germaine elderflower liqueur, sparkling wine, sparkling water (available by the glass or pitcher)

APEROL SPRITZ aperol, sparkling wine, pink grapefruit juice, sparkling water

MIMOSA FLIGHT sparkling wine, six fruit purées

BUILD YOUR OWN MIMOSA BAR

Choose a split of Chandon Brut, Sweet Star or Sparkling Rosé and build your masterpiece with our selection of juices, purées and fresh fruit

WATERMELON LIMEADE western son watermelon vodka, fresh lime juice, mint & simple syrup

WEEKEND WAKE UP cruzan single barrel rum, amaro averna, cold brew coffee, sugar & cream

APPETIZERS

CLASSIC BUFFALO WINGS mild, medium or hot; great hill blue cheese dressing, celery, carrot sticks...11

K.F.C. (KOREAN FRIED CHICKEN) gochujang, soy, honey, black and white sesame seeds, carrots, celery, soy-ginger aioli...11

♡ **"BURKE" JERK WINGS** (GF) jamaican jerk seasoning, baked and grilled; celery, carrot sticks...11

CRAB & ARTICHOKE DIP crisp corn tortilla chips...15

CAJUN CHICKEN EGG ROLLS creole mustard dipping sauce...10

PEPPERED POINT JUDITH CALAMARI fresh domestic calamari, artichoke hearts, kalamata olives, garlic aioli, sweet chili sauce...11

SESAME STEAK SKEWERS* soy-ginger aioli...14

BLUE CRAB FINGERS & SHRIMP flash fried, sautéed, or blackened; cajun butter dipping sauce...16 (all crab fingers...+3)

SIGNATURE SANDWICHES & BURGERS

add fries or potato salad...3

DANTANNA'S CLASSIC BURGER* black angus beef...9
toppings: american, swiss, cheddar, provolone, pepper jack, blue, button mushrooms, grilled onions, jalapeño peppers...+50 each, avocado...+1, portabella mushrooms...+1, brie...+1, crispy bacon...+2

TAVERN BURGER* double stacked griddled patties, crispy bacon, american cheese, grilled onions, mustard, house b&b pickles...9

THE EYE-OPENER BURGER* black angus beef, cheddar cheese, crispy bacon, sunny side up egg...12

BISON BURGER* farm raised buffalo, brie, fried jalapeño slices, smoked tomato aioli...14

CAJUN MAHI MAHI fresh atlantic mahi mahi, cajun spices, lettuce, tomato, onion, spicy remoulade, toasted bun...13

GRILLED CHICKEN & AVOCADO chicken breast, avocado, sun dried tomato pesto, provolone cheese, spring mix, ciabatta bun...10

GRILLED SALMON B.L.F.G.T.* atlantic salmon, fried green tomatoes, thick sliced bacon, lettuce, roasted garlic aioli, honey wheat bread...12

PHILLY RIBEYE CHEESESTEAK* shaved ribeye, caramelized onions, provolone cheese, toasted sub roll...15 (add au jus...+1)

NEW YORK REUBEN boar's head corned beef, swiss cheese, sauerkraut, russian dressing, grilled rye...12

BIG SALADS

DANTANNA'S CLASSIC CAESAR...9

♡ **SPINACH** (GF) (V) mandarin oranges, candied almonds, great hill blue cheese crumbles, tomatoes, red onions, champagne-lime vinaigrette...12

♡ **ROASTED BEETS** (V) citrus marinated, shallots, candied walnuts, fresh local goat cheese, micro greens...12

SPRINGER MOUNTAIN CHICKEN (GF) avocado, tomatoes, kalamata olives, red onions; available fried, buffalo style, blackened or with chilled grilled organic chicken breast...15

TO ANY SALAD ADD:

calamari...9, salmon*...11, steak*...13, jumbo shrimp...9, chicken...7

ENTRÉES

add a small house or caesar salad...3

CRISPY FRIED JUMBO SHRIMP dusted with seasoned flour, flash fried, caper cocktail sauce, spicy remoulade, choice of two side items...19

PEPPERED SALMON FILLET* pan-seared, shiitake-brandy-ginger cream sauce, choice of two side items...17

FILET MIGNON* (GF) 6oz...29 8oz...39 choice of two side items

RIBEYE* (GF) 14oz...39 choice of two side items

SIDE ITEMS:

bacon braised kale...6

sautéed mushrooms...5

mashed sweet potatoes...4

roasted garlic mashed potatoes...4

sautéed garlic spinach...5

house fries...4

potato salad...4

asparagus...5

broccoli...5

sweet potato fries...5

EXECUTIVE CHEF – Brad Parker

SOUS CHEF – Anthony Dominguez

(V) **VEGETARIAN** (GF) **GLUTEN FREE** ♡ **HEART HEALTHY**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS