

Brunch Libations

Champagne, Veuve Clicquot, France..... 26
 “Champagne”, Piper-Sonoma, California..... 11

Riesling, Clean Slate, Mosel, Germany..... 10
 Prosecco, Sultbar, Italy..... 14

Ta-boo's Famous Bloody Mary .. 13

Mimosa.....10
 Bellini11

Kir Royale 11
 Cosmopolitan 13

Sunday Brunch at Taboo

(Available until 3:00pm)

TRADITIONAL EGGS BENEDICT with a Hash Brown Gratin	15
SMOKED SALMON OMELETTE Norwegian Smoked Salmon, Red Onions, Fresh Dill-Sour Cream Served with Mixed Field Greens and a Hash Brown Gratin.....	20
BOURBON VANILLA FRENCH TOAST , Candied Pecans and Pure Maple Syrup; served with Link Sausage...	12
TA-BOO'S BRUNCH CRAB CAKES: Traditional Maryland Crab Cakes topped with Poached Eggs and Hollandaise Sauce Served with Fresh Asparagus and a Hash Brown Gratin.....	32
OMELETTE with Asparagus, Bacon and White Cheddar Cheese; served with a Hash Brown Gratin and Mixed Field Greens tossed with Balsamic Vinaigrette	15
AVOCADO TOAST with POACHED EGGS , Hollandaise, Mixed Field Greens and Fresh Berries	15
SMOKED SALMON BENEDICT: English Muffin topped with Smoked Salmon, Poached Eggs and Hollandaise Sauce; served with Asparagus and a Hash Brown Gratin.....	22
HUEVOS RANCHEROS: Corn Tortillas, Refried Black Beans, Scrambled Eggs, Cheddar and Monterey Jack Cheese, Ranchero Sauce and Sour Cream; served with Link Sausage.....	15
TRADITIONAL QUICHE LORRAINE with an Arugula and Cherry Tomato Salad	15
BLACK BEAN BENEDICT House Made Black Bean “Veggie” Burgers, Grilled Tomatoes, Poached Eggs and Hollandaise Sauce; served with Mixed Field Greens in a White Balsamic Vinaigrette.....	15

Chef's Specials

FRESH FLORIDA STONE CRAB CLAWS (Appetizer - 3 large) with Traditional Mustard Sauce.....	55
PAN ROASTED CHILEAN SEA BASS (5 oz) with Champagne-Lobster Sauce, Asparagus and Jasmine Rice	34
APPLE, ROASTED BEET & ARUGULA SALAD with Gorgonzola Cheese and White Balsamic Vinaigrette	16
PISTACHIO ENCRUSTED SALMON over a Traditional Greek Salad.....	25
PENNE with GRILLED SHRIMP , Tomatoes, Capers, Garlic, Extra Virgin Olive Oil and Parmesan	20