

Brunch Libations

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

Riesling, Clean Slate, Mosel, Germany..... 10
 Prosecco, Syltbar, 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
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	27
OMELETTE with Spinach, Mushrooms and White Cheddar Cheese; served with a Hash Brown Gratin and Mixed Field Greens tossed with Balsamic Vinaigrette	15
SMOKED SALMON BENEDICT: English Muffin topped with Smoked Salmon, Poached Eggs and Hollandaise Sauce; served with Asparagus and a Hash Brown Gratin.....	22
BOURBON VANILLA FRENCH TOAST , Candied Pecans and Pure Maple Syrup; served with Link Sausage.....	12
HUEVOS RANCHEROS: Corn Tortillas, Refried Black Beans, Scrambled Eggs, Cheddar & Monterey Jack Cheese, Ranchero Sauce and Sour Cream; served with Link Sausage.....	15
BLACK BEAN BENEDICT House Made Black Bean “Veggie” Burgers, Grilled Tomatoes, Poached Eggs and Hollandaise Sauce; served with Mixed Field Greens Vinaigrette	15
SMOKED SALMON & EGG SALAD SANDWICH Norwegian Smoked Salmon and an Egg Salad with Fresh Dill, Capers and Onions on Eight Grain Toast.....	17

Chef's Specials

FRESH FLORIDA STONE CRAB CLAWS (3) with Traditional Mustard Sauce	65
FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on French Bread; served with Ta-boó Chips.....	14
PENNE with GRILLED SHRIMP , Tomatoes, Capers, Garlic, Extra Virgin Olive Oil and Parmesan.....	20
PAN ROASTED CHILEAN SEA BASS (5 oz) with a Soy-Ginger Glaze, Snow Peas and Jasmine Rice	31
PISTACHIO ENCRUSTED SALMON over a Traditional Greek Salad	25