

## Brunch Libations

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

Il Concertino, Sparkling Rosé, Syltbar, Italy ..... 14  
Prosecco, Syltbar, Italy..... 14

## Ta-boo's Famous Bloody Mary .. 12

Mimosa.....10  
Bellini ..... 11

Kir Royale ..... 11  
Cosmopolitan ..... 13

## To Start

**FRESH FLORIDA STONE CRAB CLAWS** (3 large) with Traditional Mustard Sauce..... 56

## 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 Bacon, Asparagus, 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

**QUICHE:** Bacon, Spinach, Sautéed Onions, Roasted Tomatoes, Gruyere and Swiss Cheese;  
Arugula and Cherry Tomato Salad..... 14

**BLACK BEAN BENEDICT** House Made Black Bean "Veggie" Burgers, Grilled Tomatoes, Poached Eggs and  
Hollandaise Sauce; served with Mixed Field Greens Vinaigrette..... 15

## Chef's Specials

(Available all day)

**PAN ROASTED CHILEAN SEA BASS** Ginger-Soy Glaze Snow Peas and Jasmine Rice..... 48

**GRILLED BRANZINO** Lemon Butter, Broccoli-Rabé and Mashed Potatoes..... 36

**CHARBROILED FILET MIGNON (7oz):** Béarnaise, Crispy Onions, Asparagus and Mashed Potatoes ..... 44

**MAHOGANY ROTISSERIE DUCK** (semi-boneless) Orange Blossom Honey-Ginger Sauce,  
Snow Peas and Jasmine Rice..... 35

**BRAISED BEEF SHORT RIBS** Mushroom-Red Wine Demi-Glace, Spinach and Mashed Potatoes..... 43

**CHARBROILED NEW YORK STRIP** (12oz) French Fries and Mixed Field Greens tossed with White Balsamic Vinaigrette .. 39