## **Brunch Libations** Champagne, Veuve Clicquot, France............ 26 Riesling, Clean Slate, Mosel, Germany......10 "Champagne", Piper-Sonoma, California......11 Prosecco, Syltbar, Italy......14 Ta-boo's Famous Bloody Mary .. 13 Mimosa......10 Kir Royale ...... 11 Sunday Brunch at Taboo (Available until 3:00pm) **SMOKED SALMON OMELETTE** Norwegian Smoked Salmon, Red Onions, Fresh Dill-Sour Cream TA-BOO'S BRUNCH CRAB CAKES: Traditional Maryland Crab Cakes topped with Poached Eggs and **OMELETTE** with Mushrooms, Onions and White Cheddar Cheese; SMOKED SALMON BENEDICT: English Muffin topped with Smoked Salmon, Poached Eggs and QUICHE: Bacon, Asparagus, Sautéed Onions, Roasted Tomatoes, Gruyere and Swiss Cheese; **HUEVOS RANCHEROS:** Corn Tortillas, Refried Black Beans, Scrambled Eggs, Cheddar & Monterey Jack Cheese, BLACK BEAN BENEDICT House Made Black Bean "Veggie" Burgers, Grilled Tomatoes, Poached Eggs and **SMOKED SALMON & EGG SALAD SANDWICH** Norwegian Smoked Salmon and an Egg Salad with Chef's Specials FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on