

## 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  
 Bellini ..... 11

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

## Sunday Brunch at Taboo

(Available until 3:00pm)

<b>TRADITIONAL EGGS BENEDICT</b> with a Hash Brown Gratin .....	15
<b>SMOKED SALMON OMELETTE</b> Norwegian Smoked Salmon, Red Onions, Fresh Dill-Sour Cream Served with Mixed Field Greens and a Hash Brown Gratin.....	20
<b>TA-BOO'S BRUNCH CRAB CAKES:</b> Traditional Maryland Crab Cakes topped with Poached Eggs and Hollandaise Sauce Served with Fresh Asparagus and a Hash Brown Gratin.....	32
<b>OMELETTE</b> with Spinach, Tomatoes and White Cheddar Cheese; served with a Hash Brown Gratin and Mixed Field Greens tossed with Balsamic Vinaigrette .....	15
<b>SMOKED SALMON BENEDICT:</b> English Muffin topped with Smoked Salmon, Poached Eggs and Hollandaise Sauce; served with Asparagus and a Hash Brown Gratin.....	22
<b>BOURBON VANILLA FRENCH TOAST,</b> Candied Pecans and Pure Maple Syrup; served with Link Sausage.....	12
<b>BELGIAN WAFFLE</b> with Vanilla Ice-Cream, Pecans, Pure Maple Syrup and Link Sausage.....	14
<b>QUICHE:</b> Bacon, Asparagus, Sautéed Onions, Roasted Tomatoes, Gruyere and Swiss Cheese; Arugula and Cherry Tomato Salad.....	15
<b>HUEVOS RANCHEROS:</b> Corn Tortillas, Refried Black Beans, Scrambled Eggs, Cheddar & Monterey Jack Cheese, Ranchero Sauce and Sour Cream; served with Link Sausage .....	15
<b>BLACK BEAN BENEDICT</b> House Made Black Bean “Veggie” Burgers, Grilled Tomatoes, Poached Eggs and Hollandaise Sauce; served with Mixed Field Greens Vinaigrette.....	15
<b>SMOKED SALMON &amp; EGG SALAD SANDWICH</b> Norwegian Smoked Salmon and an Egg Salad with Fresh Dill, Capers and Onions on Eight Grain Toast .....	17

### Chef's Specials

<b>FRIED GREEN TOMATO, BACON &amp; PIMIENTO CHEESE SANDWICH</b> with Baby Arugula on French Bread; served with Ta-boó Chips.....	14
<b>PISTACHIO ENCRUSTED SALMON</b> over a Traditional Greek Salad .....	25
<b>APPLE, ROASTED BEET &amp; ARUGULA SALAD</b> with Gorgonzola Cheese and White Balsamic Vinaigrette .....	16
<b>PENNE with GRILLED SHRIMP,</b> Tomatoes, Capers, Garlic, Extra Virgin Olive Oil and Parmesan.....	20