

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
Bellini 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 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
HUEVOS RANCHEROS: Corn Tortillas, Refried Black Beans, Scrambled Eggs, Cheddar and 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 in a White Balsamic Vinaigrette.....	15
TRADITIONAL QUICHE LORRAINE with an Arugula and Cherry Tomato Salad	15

Chef's Specials

FRESH FLORIDA STONE CRAB CLAWS (Appetizer - 3 large) with Traditional Mustard Sauce.....	55
WORTH AVENUE SALAD: Shrimp, Lump Crab, Avocado, Capers, Egg, Bacon, Tomatoes, Bibb Lettuce and Dijon Vinaigrette.....	32
FRIED GREEN TOMATO, BACON & PIMIENTO CHEESE SANDWICH with Baby Arugula on French Bread; served with Ta-boó Chips	14
PISTACHIO ENCRUSTED SALMON over a Traditional Greek Salad.....	25
PENNE with GRILLED SHRIMP , Tomatoes, Capers, Garlic, Extra Virgin Olive Oil and Parmesan	20