

THE TAVERN

HOTEL CROYDON

TAVERN FAVORITES

FRESH FRUIT SALAD \$10

Assortment of fresh, seasonal fruits topped with creamy low-fat yogurt, clover honey and crunchy granola.

FRENCH TOAST \$12

Thick-cut challah bread, lightly coated and griddled golden, sprinkled with powdered sugar and served with warm Vermont maple syrup and a side of fruit.

HOMEMADE GRANOLA BOWL \$10

Bowl of creamy low-fat yogurt, topped with crunchy granola and fresh stawberry slices.

STEAK N EGGS \$16

Skirt steak grilled to order, topped with 3 sunny side-up eggs, served with golden french fries.

THE ENGLISH BREAKFAST \$14

3 sunny side-up eggs, sauteed grape tomatoes, toast, applewood-smoked bacon, sausage links and breakfast potatoes sauteed with onions and peppers.

BREAKFAST TACOS \$13

Warm tortillas stuffed with scrambled eggs, chorizo, chopped jalapeno, black beans, red onion, queso fresco and pico de gallo, served with seasonal fruit bowl.

HUEVOS RANCHEROS \$13

3 sunny side-up eggs over a corn tortilla, chorizo, fresh pico de gallo, black beans, slices of avocado and shredded queso fresco.

BREAKFAST SKILLET \$12

Red potatoes, bell peppers, mushrooms, chorizo with 3 sunny side-up eggs and pepper jack cheese.

BREAKFAST SANDWICH \$12

Golden croissant filled with 3 scrambled eggs, melted American cheese and your choice of applewood-smoked bacon, thick cut ham or sausage links. Served with our breakfast potatoes sauteed with onions and peppers or fresh fruit bowl.

BREAKFAST BURRITO \$13

Warm flour tortilla with 3 scrambled eggs, chopped jalapeno, red onion, sharp cheddar cheese and pico de gallo. Served with our breakfast potatoes sauteed with onions and peppers or fresh fruit bowl.

TAVERN BREAKFAST \$15

3 eggs any style served with toast and your choice of bacon, ham or sausage. Choice of breakfast potatoes sauteed with onions and peppers or fresh fruit bowl. Served with coffee and a glass of fresh squeezed orange juice.

POACHED

EGGS BENEDICT \$15

English muffin topped with juicy Canadian bacon, 3 delicately poached eggs and silky hollandaise sauce served with breakfast potatoes or fresh fruit bowl.

SPINACH BENEDICT \$14

English muffin topped with sauteed spinach, caramelized onions, 3 delicately poached eggs and silky hollandaise sauce served with breakfast potatoes or fresh fruit bowl.

STEAK N EGGS BENEDICT \$16

English muffin topped with sauteed spinach, tender skirt steak, 3 delicately poached eggs and silky hollandaise sauce served with breakfast potatoes or fresh fruit bowl.

SALMON AVOCADO BENEDICT \$15

English muffin topped with sliced avocado, grilled salmon, 3 delicately poached eggs and silky hollandaise sauce served with breakfast potatoes or fresh fruit bowl.

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HOTEL CROYDON

SCRAMBLES \$12

Three eggs expertly scrambled with your choice of an array of delicious ingredient combinations. Served with your choice of our special breakfast potatoes sauteed with onion and peppers or a seasonal fruit bowl.

ITALIAN

Fresh whole-milk mozzarella, vine-ripened tomatoes, italian sausage, basil and minced onion.

VEGGIE

3 egg whites, vine-ripened tomatoes, sauteed zucchini, spinach and swiss cheese.

SPINACH AND BACON

Fresh sauteed spinach, crips applewood-smoked bacon, vine-ripened tomatoes and swiss cheese.

SOUTHERN

Chorizo, serrano peppers, sweet onions and pepper jack cheese.

HERBES DE PROVENCE

Thyme, rosemary, tarragon, parsley, chives.

YOUR WAY

3eggs scrambles with your choice of 3 toppings: tomatoes, onions, mushrooms, zucchini, spinach, peppers, ham, bacon, swiss, feta, cheddar or pepper jack cheese.

DRINKS

Espresso & Decaf	\$3.50
Double espresso	\$4.50
Capuccino	\$4.00
Double Capuccino	\$5.00
Late	\$4.00
Hot Chocolate	\$4.00
Regular & Decaf coffee	\$3.00
Hot Tea	\$3.00
Sambuca & espresso	\$10.00
Orange Juice	\$4.20

WAFFLES & PANCAKES

STRAWBERRY AND BANANA WAFFLE \$12

Our signature waffle piled high with fresh sliced strawberries and bananas.

CHOCOLATE-BANANA WAFFLE \$12

Our signature waffle dressed with a velvety warm chocolate sause and bananas.

NUTELLA WAFFLE \$12

Our signature waffle smothered in a gooey hazelnut-chocolate spread.

FRESH FRUIT WAFFLE \$12

Our signature waffle topped with an assortment of fresh-cut seasonal fruit.

STRAWBERRY WAFFLE \$12

Our signature waffle piled high with fresh strawberry.

BERRIES PANCAKES \$13

Our signature pancake topped with fresh berries.

CHOCOLATE CHIP PANCAKES \$12

Our signature pancake topped with chocolate sauce.

FRESH BANANA CINNAMON ROLL PANCAKES \$13

Fresh caramelized bananas on top of cinnamon roll pancake and dulce de leche glaze.

BACON, EGGS AND WAFFLE \$15

Our signature waffle topped with applewood-smoked bacon and 3 scrambled eggs.

SAUSAGE, EGGS AND PANCAKES \$15

3 scrambled eggs over pancakes and sausage.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

For your convenience, a 14% auto-gratuity and a 6% service charge has been added to your check.

Para su conveniencia, su cuenta incluye: 14% de propina y un 6% de cargo de servicio.

Pou konvenyans ou a, yon 14% oto-gratuity ak 6% chaj sevis ki te ajoute nan chek ou.

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Starters

CALAMARI	12
Sautéed fresh calamari with garlic, olive oil, chili flakes and lemon, served with toasted bread.	
ELOTE	9
Mexican corn, cilantro mayo, tajin and cotija cheese.	
CHICKEN WINGS	12
Spicy buffalo wings with blue cheese, celery and french fries.	
FRIED CALAMARI	13
With marinara sauce.	
HUMMUS	10
With Taggiasca olives and pita bread.	
BORIS EMPANADAS	11
3 daily chef's selections.	
3 TACOS	14
Your choice of steak, shrimp or pork served with side of salsa verde and pico de gallo.	
STEAMED MUSSELS	12
Red or white sauce, toasted bread.	
CHEESE PLATTER	10
3 chefs selection serve with fig compote, fruit, toasted nuts and bread.	
CHICKEN FINGERS	10
With honey mustard sauce and fries.	
COCONUT SHRIMP	12
With spicy aioli.	

Sides

GRILLED ASPARAGUS	9
Sea salt and olive oil.	
BROCCOLI RABE	9
Sautéed with lemon, garlic and chili flakes.	
TRUFFLE FRIES	9

Burgers

Served with french fries, side salad & house made pickle.

PORTOBELLO BURGER	15
Certified Angus beef patty, grilled Portobello mushroom, Swiss cheese, iceberg lettuce and caramelized onions	
VEGGIE BURGER	13
Veggie patty, avocado, iceberg lettuce, tomato, red onions and sprouts.	
THE HANGOVER BURGER	14
10oz of certified Angus beef patty topped with a fried egg and your choice of cheese.	
SHORT RIB BURGER	17
Grilled beef short rib, provolone cheese, iceberg lettuce, caramelized onions and short rib reduction.	
AMERICANO BURGER	12
Certified Angus beef patty, lettuce, tomatoes, onions.	
BLT BURGER	14
Bacon, lettuce, tomato, onions.	
TAVERN BURGER	14
Caramelized onions, Gruyère cheese.	
JUCY LUCY	14
Certified Angus beef patty, stuffed with cheddar cheese, served with tomatoes, lettuce and onions.	
GRILLED CHICKEN BURGER	13
Chicken breast, avocado, tomatoes, leaf lettuce, onions, Pepper Jack cheese.	

Salads

CHOPPED SALAD	13
Roasted corn, grilled portobello mushroom, asparagus, green beans, radish, artichoke hearts, feta and green goddess dressing.	
QUINOA SALAD	14
Hearts of palm, grape tomatoes, cucumber, corn, grilled red onions, lemon vinaigrette dressing.	
CAESAR SALAD	12
Hearts of romaine lettuce tossed with creamy Caesar dressing, shaved Parmesan and brioche croutons.	
GRILLED CHICKEN COBB SALAD	16
Romaine and bib lettuce, grilled chicken, Maytag, crispy bacon, hard-boiled egg, grape tomatoes, avocado and buttermilk dressing.	
PORTABELLO CAPRESE SALAD	14
Fresh basil, beef steak tomatoes, fresh Mozzarella, Parmesan cheese, aged balsamic.	
CRISPY CALAMARI SALAD	15
Bed of romaine hearts, creamy parmesan dressing.	
SEASONAL ROASTED VEGETABLES	14
Bell peppers, zucchini, squash, purple potatoes, grape tomatoes, Kalamata olives, and finished with olive oil and sea salt.	

* All Salads have the choice to add: *
Chicken 5, Shrimp 6, Steak 6, Salmon 6

Sandwiches

Served with french fries, side salad & house made pickle.

CUBAN SANDWICH	12
Pulled pork, mustard, ham, Swiss cheese.	
CLASSIC GRILLED CHEESE	12
Grilled cheese and bacon.	
PULLED PORK SANDWICH	14
Toasted brioche, grilled pork, pickled vegetables, cucumber, cilantro, Vietnamese mayo, jalapeño slices.	
CAPRESE PANINI	12
Ciabatta bread, mozzarella cheese, sliced tomato, homemade pesto, balsamic.	
PHILLY CHEESESTEAK	15
Sliced rib eye, sautéed tricolor peppers and onions, Mornay sauce.	
MAHI MAHI SANDWICH	14
Blackened, avocado, tomato, grill onions with a side of tartar sauce.	
CHICKEN BACON PANINI	13
House secret sauce, tomato, avocado, Swiss cheese and bacon.	
CHICKEN SANDWICH	14
Secret sauce, cranberry walnut bread, avocado, tomato, leaf lettuce, onions.	
VEGGIE PANINI	12
Portobello mushrooms, avocado, beef steak tomatoes, zucchini and basil spread, alfalfa sprouts.	



Entrees

- MADRAS VEGETABLES** 16
Seasonal vegetables in madras curry, English peas and jasmine rice.
- COCONUT CURRY CHICKEN RICE BOWL** 18
Jasmine rice, curry sauce, mixed vegetables.
- ARROZ CON POLLO** 20
Yellow Spanish rice with tricolor peppers, onions, pan seared half chicken, side of plantains.
- WHOLE FISH OF THE DAY (ROASTED OR CRISPY)** 28
Whole local fish served with roasted vegetables, white rice and brown butter lemon sauce.
- MAHI MAHI** 20
Pan seared mahi-mahi, jasmine rice, sautéed broccoli rabe in puttanesca sauce.
- ROASTED WILD SALMON** 22
With seasonal vegetables and jasmine rice.
- CRISPY CHICKEN MILANESE** 19
With tri color salad, parmesan cheese, fresh marinated tomato.
- CHICKEN A LA PLANCHA** 19
Grilled chicken breast with seasonal vegetables and quinoa salad.
- STEAK FRITES** 25
Grilled churrasco, chimichurri and french fries.
- FILET MIGNON** 29
8oz fillet, grilled jumbo shrimp, asparagus and roasted potatoes topped with Béarnaise sauce.
- CHICKEN PICATTA** 20
Sautéed chicken breast, lemon caper butter sauce, angel hair pasta.
- ROASTED VEGETABLES** 17
Seasonal roasted vegetables, Jasmine rice.
- MOULES FRITES** 22
Steam mussels in red or white sauce served with french fries.
- CHICKEN PARMESAN** 20
Served with penne marinara.

Pasta

- CHICKEN ALFREDO** 18
Fettuccini, grilled chicken, alfredo sauce.
- LINGUINI FRA DIAVOLO "FRUTTI DI MARE"** 24
Mussels, calamari, shrimp, spicy marinara sauce.
- FRESH GRILLED SALMON** 22
Wild caught salmon served on whole wheat spaghetti and Puttanesca sauce.
- SHRIMP SCAMPI** 21
Sautéed jumbo shrimp tossed with linguini and scampi sauce.
- RIGATONI CARBONARA** 18
Smoked bacon, English peas, poached egg.
- ANGEL HAIR** 16
Extra virgin olive oil and fresh tomatoes.
- MAC N CHEESE** 15
Sharp Cheddar, Gruyère, Mozzarella and Parmesan cheese.
- BAKED 3 CHEESE CRUSTED ZITI** 16
Mozzarella, Parmesan and Ricotta.
- MUSSELS LINGUINI** 20
Steam mussels in spicy tomato sauce tossed with linguini pasta.
- RIGATONE BOLOGNESE** 16
Classic meat sauce with tomato, carrot, basil and parsley.



Specialty Cocktails

\$12

TAVERNA CALIENTE

El Jimador Tequila reposado, lime juice, muddled jalapeño, agave.

RASPBERRY NEEDS THYME

Hendrick's Gin, raspberries, thyme, lime juice, tonic.

LE' MULE

Grey Goose, St. Germain, ginger beer, fresh lime juice.

RUM GONE FASHIONED

Zacapa Rum, orange bitters, maraschino cherry, orange zest.

KENTUCKY BUCK WILD

Wild Turkey Bourbon, strawberry, lemon juice, bitters, ginger syrup.

Desserts

\$7

- KEY LIME PIE
BROWNIE A LA MODE
NY CHEESECAKE
CRACK PIE,
OREO CHEESECAKE
SORBETS & ICE CREAMS

Draft Beers

\$7

- Wynwood La Rubia - 5%
Hop Gun IPA Funky Buddha - 7.7%
Freedom Tower Amber - 5.2%
Peroni Lager - 5.1%
Budweiser - 5%
Budlight - 4.1%
Lagunitas IPA - 6.2%
Stella Artois - 5%
Funky Buddha Pineapple Beach - 5%
Michelob Ultra - 4.2%
ShockTop Wheat - 5.2%
Yuengling Lager 5.2%

Bottle Beers

- Corona 7
Heineken 7
Miller Light 7
Guinness 7
Angry Orchard 7

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