

# SUNDAY BRUNCH

*All items are served with  
Michigan potato hash brown or fresh fruit*

## TABOR BENEDICT 12

poached egg, pork belly, arugula,  
hollandaise, english muffin

## BULGUR WHEAT & APPLE PANCAKES 10

whipped honey butter, bourbon maple syrup

## BLACK WALNUT CRÈME FRENCH TOAST 10

whipped honey butter,  
whiskey barrel-aged maple syrup

## CORNED BEEF HASH & FRIED DUCK EGGS 12

2 eggs, corned beef hash,  
marbled rye toast

## BISCUITS & GRAVY 11

buttermilk biscuits, duck sausage gravy

## CORNED BEEF HASH SKILLET 12

onion, potatoes, peppers,  
fried egg, peppercorn gravy

## VEGGIE SKILLET 9

onion, potatoes, arugula, peppers,  
fried egg, peppercorn gravy

## CHEESE & CHARCUTERIE

*choose*

3 for 12 • 5 for 20

*with bread & accompaniments*

PECORINO ROMANO • Sardinia, Italy

PENTA CRÈME BLUE • Carr Valley Cheese • LaValle, WI

GOUDA • Marieke Gouda • Thorpe, Wisconsin

BRIE • Old Europe Cheese • Benton Harbor, MI

CABECOU • Sonoma, California

CAPICOLLA PICCANTE • Zick's Specialty Meats • Berrien Springs, MI

SAUCISSON D'ALSACE • Olympia Provisions • Portland, OR

STAGBERRY ELK SALAME • Smoking Goose • Indianapolis, IN

DUCK PROSCIUTTO • Zick's Specialty Meats • Berrien Springs, MI

NDUJA • Nduja Artisans • Chicago, IL

## SMALL PLATES

SMOKED SALMON SPREAD everything bagel chips, capers, red onions 10

BLACK GARLIC CAESAR romaine, anchovies, parmesan crostini, black garlic dressing 8

BUTTERNUT SQUASH RISOTTO pecorino romano, sage 8

BUTTERNUT & ARUGULA SALAD goat cheese, pecans, bacon, barrel-aged maple vinaigrette 10

KOBE BEEF SLIDERS shishito peppers, onions, blue cheese 8

DUCK LIVER PÂTÉ brandied cherry compote, baguette 9

POMEGRANATE CHICKEN SKEWERS bulgur wheat salad, pistachios, mint, currants 11

# Tabor Hill

### *Food Allergies?*

We are happy to make  
modifications when possible.  
Please check with your server.

Ask your server about menu items that are cooked-to-order.  
Consuming undercooked meats or eggs may increase your risk of foodborne illness.

# Tabor Hill

## MIMOSAS AND MORE 10

*Happy Sunday Everyone!*

### PALOMOSA

*two favorites in one*

Blue Flame Agave, fresh lime & grapefruit juice,  
and a splash of Grand Mark

### GRAND COLADA

*turn brunch into a holiday*

coconut and pineapple paired with our Grand Mark

### WHITE CRANBERRY MIMOSA

*clean and crisp*

Grand Mark and crisp cranberries

### ABOUT THYME

*uniquely herbaceous*

pear nectar and fresh thyme dance with our Grand Mark

### SIMPLE PLEASURE

Black Walnut Crème & fresh brewed coffee

### HONEY BUN

*a mug full of decadence*

vanilla and spice accent our  
Berrien Ridge Whiskey and robust coffee blend

## SPARKLING

GRAND MARK the hallmark of Tabor Hill! 10 | 35

## DRY WHITES

PINOT GRIS light-bodied, clean, crisp 6 | 20

DRY RIESLING floral, green apple 6 | 20

VIIGNIER lemon grass, citrus 7 | 20

DRY TRAMINETTE floral, spicy, peach 6 | 18

CHARDONEL oak, melon, lemon 6 | 16

CHARDONNAY lemon, apple, pear, oak 7 | 21

BARREL SELECT CHARDONNAY toasty oak, creamy, vanilla 8 | 25

## DRY REDS

LEMBERGER oak, cherry/berry, chocolate finish 7 | 21

MERLOT smoky, tart cherry, soft tannins 11 | 30

RED ARROW RED cedar, cherry, leather 7 | 21

CABERNET FRANC plum, cherry, oak 6 | 18

SYRAH fruity, dark chocolate, pepper 12 | 38

## SEMI-DRY

VALVIN MUSCAT fruity, citrus, hints of rose 6 | 20

GEWÜRZTRAMINER orange blossom, spicy 7 | 20

KERNER white peach, elderflower 6 | 15

RIESLING pear, apple, floral 7 | 21

TRAMINETTE blood orange, honeysuckle 6 | 20

CLASSIC DEMI-SEC sweet apple, pear, citrus 6 | 15

SPECIAL SELECT DEMI-SEC apricot, peach, honey 6 | 15

CLASSIC DEMI-RED cherry, plum, mild tannins 6 | 18

## SPECIALTY COCKTAILS 10

### DIVINE MULE

DiVine Vodka, fresh lime, and ginger syrup  
with a splash of Grand Mark

### 269 OLD FASHION

269 Gin, bitters, and fresh fruit

### RED SKY GAZER

Red Sky Rum and Tabor Hill Chardonnay  
paired with pineapple and a hint of vanilla

### BERRIEN RIDGE WONDER

Berrien Ridge Whiskey, spice, and red wine

### BLUE FLAME PEPPER

Blue Flame Agave, housemade sour, spice,  
and a splash of Grand Mark

## CRAFT BEER

### KÖLSCH

German kölsch-style ale 5

### HOP DEALER

American IPA 6

*Ask your server about our seasonal taps*

## SPECIALTY

### SANGRIA

sparkling & full of refreshing fruit flavors 5