

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 8 | 28

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 & refreshing 5

LIBRARY WINES

2008 LEMBERGER | 50

2007 MERLOT | 75

2007 RED HERITAGE | 40

2005 RED ARROW RED | 50

2005 CABERNET SAUVIGNON | 110