

menu

FRESH START

GREEK YOGURT BOWL (Veg) \$13⁹⁵

Granola, Candied Dates, Chia, Almonds, Banana, Blueberries, Honey

AVOCADO TOAST (V) \$15⁹⁵

Seeded Multigrain, Avocado Mash, Red Onion, Arugula, Chili Oil, Everything Spice
Add Nova Lox Salmon +\$4

BAGEL AND LOX \$15⁹⁵

Everything or Plain Bagel, Nova Lox, Onion, Cream Cheese, Capers, Tomato, Arugula
Add Two Eggs +\$3

BAKED BRIOCHE FRENCH TOAST (Veg) \$17⁹⁵

Ember Roasted Strawberries & Honey Ricotta

WAFFLES AND BERRIES (Veg) \$13⁹⁵

Whipped Cream

WOOD GRILLED BEETS (Veg) \$14⁹⁵

Citrus, Crushed Pistachio, Greek Yogurt & Arugula

SALMON, SWEET POTATO & KALE (GF) \$21⁹⁵

3 oz North Road Salmon, Sweet Potato, Kale, Avocado, Orange, Pistachio

TAVERNE CAESAR \$13⁹⁵

Creamy Caesar Dressing, Grana Padano, Sour Dough, Breadcrumbs, Cured Egg Yolk

CRISPY KOREAN CAULIFLOWER (Veg) \$14⁹⁵

Korean BBQ Sauce, Sesame Seeds, Cilantro and Lime Cream

DIETARY KEY

V - vegan **GF** - gluten free
Veg - vegetarian **L** - locally sourced

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

EGGS

FRIED CHICKEN & WAFFLE \$17⁹⁵

Belgian Pearl Sugar Waffle, Crispy Fried Chicken, Harissa Maple Butter
Add Two Eggs +\$3

SHRIMP AND GRITS (GF) \$19⁹⁵

Heartland Craft Grains Grits, Garlic & Andouille Sautéed Shrimp, Aged Cheddar Gravy
Add Two Eggs +\$3

EGGS ANY STYLE (GF) \$14⁹⁵

2 Farm Fresh Eggs, Tri Color Potatoes, Cherrywood Smoked Bacon or Chicken Sausage, Toast

TAVERNE OMELET (GF) \$15⁹⁵

Oven Roasted Tomato, Ham, Grand Cru Gruyere with Tri Color Potatoes & Toast

EGGS BENEDICT \$15⁹⁵

House Rolled Porchetta or Nova Lox, Poached Eggs, Browned Butter Hollandaise, Tri Color Potatoes

FARRO & CHICKPEA BOWL (GF, Veg) \$17⁹⁵

Moroccan Spiced Peppers, Sweet Potatoes & Pistachios
Add Two Eggs +\$3

QUICHE OF THE DAY

Ask your server about today's special quiche - limited quantities

\$17⁹⁵

SANDWICHES

BREAKFAST BLT \$15⁹⁵

Thick Cut Bacon, Roasted Tomato, Egg, Watercress, Dijonaise, Ciabatta Roll

CRISPY HERITAGE CHICKEN SANDWICH \$16⁹⁵

Parmesan-Panko Chicken Breast, Kale Slaw, White Onion, Pickle & Herb's Favorite Sauce

THE MAVERICK CHEESEBURGER & FRIES \$18⁹⁵

Aged Wisconsin Cheddar, Onion, Herb's Favorite Sauce, Pickle

TAVERNE PIZZAS

Featuring Grande & Belgioioso Wi Cheese (L)

Margherita (Veg)

Fresh Mozzarella, Tomato Confit, Parmesan, Basil, Extra Virgin Olive Oil
\$20⁹⁵

Pepperoni-Sausage

Marinara, Mozzarella, Pepperoni, Sausage, Romano
\$21⁹⁵

Taverne Special

Marinara, Mozzarella, Peppadew, Sausage, Giardiniera, Roasted Garlic
\$22⁹⁵

SIDES

French Fries (Veg) (GF) \$5⁹⁵

Garlic Aioli

Simple Salad (Veg) (GF) \$7⁹⁵

Crisp Greens, Cucumber, Tomato, Carrot, Sherry Vinaigrette

The Oven-Roasted Macaroni & Cheese (Veg) \$15⁹⁵

Four-Cheese Blend, Truffle

Roasted Carrots (V) (GF) \$8⁹⁵

Sea Salt & Olive Oil

Grilled Broccolini (V) (GF) \$8⁹⁵

Lemon, Garlic & Chili

Worcestershire Glazed Mushrooms \$11⁹⁵

Brown Butter, Romano Cheese, Herbs

	GLASS	BOTTLE
SPARKLING WINE		
Bisol, "Crede", Prosecco Valdobbiadene, Veneto, Italy N/V	\$16	\$69
Schramsberg Vineyards, Mirabelle Rosé, California N/V	\$14	\$65
WHITE WINE		
Louis Jadot, Chablis, Chardonnay, France 2022	\$15	\$65
Sonoma Cutrer, Chardonnay, California 2022	\$13	\$58
Saracco, Moscato d'Asti, Italy 2022	\$10	\$40
Marco Felluga, "Mongris", Pinot Grigio, Italy 2022	\$12	\$54
Weingut Robert Weil, "Tradition", Riesling, Germany 2021	\$12	\$55
Château La Nerthe, Les Cassagnes Côtes-du-Rhône, Rosé, France 2021	\$9	\$40
Craggy Range, Sauvignon Blanc, New Zealand 2023	\$12	\$54
Jacques Dumont, Sauvignon Blanc, France 2022	\$13	\$38

RED WINE		
Clos Du Val, Cabernet Sauvignon, California 2021	\$30	\$135
Daou, Cabernet Sauvignon, California 2022	\$13	\$58
Canvasback, Red Mountain, Cabernet Sauvignon, Washington 2019	\$16	\$73
Alta Vista Malbec, Mendoza, Mendoza, Argentina 2022	\$8	\$35
Böen, Pinot Noir, California 2022	\$18	\$58
Louis Jadot, Résonance, Pinot Noir, Willamette Valley, Oregon 2021	\$16	\$69
Ridge Three Valleys, Red Blend, California 2021	\$15	\$65
Tenuta di Nozzole, "Riserva", Chianti Classico, Italy 2019	\$14	\$62
Jim Berry Lodge Hill, Shiraz, 2017	\$12	\$54

Aperol Spritz \$10
Lyre's Italian Spritz, Lyre's Sparkling

ZERO PROOF

Pina ColadNA \$8
Cream of Coconut, Pineapple Juice, Lime Juice

Mimosa \$10

Orange Juice, Cranberry Or Pomegranate

Bloody Mary \$12

spicy or regular
Tito's, Beef Stick, Cheese Curd, Pickle

Herb's Sunny Mary \$12

Our signature Bloody Mary, inspired by Herb Kohler, handcrafted with garden-fresh yellow tomatoes, grown locally in the gardens of Kohler, served with Tito's Vodka

Strawberry Southside \$11

Tanqueray Gin, Strawberry Puree, Lemon, Mint, Simple Syrup

Sloe Start \$12

Sloe Gin, Aperol, Pineapple Lime, Simple Syrup

Call the Course \$14

El Dorado Rum, Tea, Ginger Beer, Lemon

Chocolate Tequila Espresso Martini \$14

Casamigos Blanco Tequila, Borghetti Espresso, Chocolate Liqueur, Simple Syrup

BEER SELECTIONS

Snapping Turtle, Hazy IPA, Eagle Park Brewing Co., WI **\$8**

Bathtub Brew, Belgian, Eagle Park Brewing Co., WI **\$8**

Cliff Hanger, Amber, Eagle Park Brewing Co., WI **\$8**

Spotted Cow, Ale, New Glarus Brewing Co., WI **\$8**

Mudpuppy Porter, Porter, Central Waters Brewing Co., WI **\$7**

Bold Berry, Hard Seltzer, Eagle Park Brewing Co., WI **\$8**

Semi-Sweet Hard Cider, Seattle Cider Company, WA **\$9**

Bud Light, Lager **\$5**

Coors Light, Lager **\$5**

Miller Lite, Pilsner **\$5**

Stella Artois, Euro Pale Lager, Belgium **\$8**

Oso, Infectious Groove, Sour **\$7**

Athletic Brewing, Upside Dawn N/A Golden Ale **\$7**

DRAUGHT SELECTIONS

Legacy Pils, Pilsner, 3 Sheeps Brewing, WI **\$7**

Wisconsin Amber, Lager-American Amber/Red Capital Brewery, WI **\$6**

HAZE IT or LOVE IT, Hazy IPA, Fifth Ward Brewing Co., WI **\$7**

Fresh Coast, Juicy Pale Ale, 3 Sheeps Brewing, WI **\$7**

Pretty Good, Amber, Third Space Brewing, WI **\$6**

Reward, Double IPA, Good City Brewing Co., WI (10 oz) **\$9**

Dragon's Milk, Bourbon Barrel Stout, New Holland Brewing Co., MI (8 oz) **\$8**

Downeast Cider, Rotating Cider **\$7**

