



TAXMAN CITYWAY

Gastropub + Beer Garden

BRUNCH

FRENCH TOAST: mixed berry compote, powder sugar, vanilla whip (V) 14

SMOKED SALMON BAGEL: boursin, arugula, lemon vin, everything bagel 16

EGG WHITE FRITTATA*: goat cheese, roasted asparagus, spring pea, baby kale, lemon vin (GF|V) 13

CHICKEN & WAFFLE BENEDICT*: fried chicken, poached eggs, chipotle hollandaise, liege waffle 16

BREAKFAST HASH*: pancetta, 2 eggs, sweet potato, cauliflower, fig jam, crushed pistachio 16

SHRIMP & GRITS: pancetta, white cheddar polenta, asparagus slaw, hot honey 19

PANCAKES: pancake, lemon raspberry ricotta, maple syrup (V) 14

HOUSE SPECIALITY SAUCES +.50

garlic aioli, mild or spicy fancy, curry ketchup, Deduction bbq, Qualified mustard, ranch

SANDWICHES + FRITES

GRILLED CHICKEN BLT: bacon, swiss, lettuce, tomato, spicy raspberry jam 16

SALMON CROISSANT: smoked salmon, fried egg, herbed ricotta, arugula, tomato 15

CITYWAY SMASH: fischer farms beef, white cheddar, caramelized onion, fig jam, garlic aioli* 16

PORK TENDERLOIN: fischer farms pork, tomato, lettuce, pickled onion, pickle, dijonnaise* 15

BRUNCH BURGER*: fischer farms beef, bacon, boursin, fried egg, arugula, garlic aioli 16

BREAKFAST BAGEL: bacon, egg, white cheddar, aioli*, everything bagel 14

SANDWICH UPGRADES				FRITES SUBSTITUTIONS				BUN OPTIONS	
bacon	3	veggie patty	0	side salad (V)	3	seasonal veg (V)	3	waffle bun	2
fried egg*	2	grilled onion	2	seasonal salad	4	mac & cheese (V)	4	gluten free	3
								croissant	3

BRUNCH LIBATIONS

MICHELADA | malty, spicy 7
bloody mary mix, Deduction dubbel

BEERMOSA | floral, bubbly 7
orange juice, Exemption tripel

COFFEE | locally sourced 3
Tinker Coffee Co. Zing blend

BLOODY MARY or MARIA | 10
bloody mary mix, vodka or smoked tequila

MIMOSA | fruity, bubbly 8
orange juice, champagne

BELGIAN COFFEE | creamy, sweet 8
Irish crème, Frangelico, caffe espresso liqueur

SALADS

+ chicken 6 / shrimp 7 / salmon 9 / steak 10

HOUSE: mixed greens, goat cheese, cranberry, spiced pecan, balsamic vin (GF|V) 9 | 15

KALE: baby kale, boursin, raspberry, sunflower seed, tarragon vin (GF|V) 9|15

SPRING: mixed greens, shaved parm, dried, fig, roasted artichoke, crushed pistacio, lemon vin

A LA CARTE

Bacon (GF)	4	Liege Waffle (V)	4
Sausage (GF)	4	Fruit (GF VG)	4
Crossoint	4	Frites	4
Grits (GF V)	4	Egg* (GF)	2

GF – Gluten Free, V – Vegetarian, VG – Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Gratuity of 20% will be added to all parties of 8 or more. Outside desserts will incur a minimum of a \$25 fee.