

Interact

 /DistrictTavernTampa

 @DistrictTavern



Contact

116 N 12th St Tampa FL

(813) 252 - 3444

districttaverntampa.com/menu

BRUNCH

Saturday & Sunday 11am-3pm



DRINKS

Sage The Date /\$8
blackberry, sage &
American sparkling

Breakfast Old
Fashioned/\$8
bourbon, maple,
blueberry & black
walnut

DT Bloody Mary /\$9.
sriracha, smoked maple
& pineapple

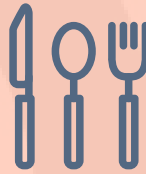
Rosé Sangria /\$9.
peach & citrus

Michelada /\$7
orange wheat ale, thai
chili & tomato

BOTTOMLESS

classic mimosas

\$25



BREAKFAST SETS

BIRDS AT BRUNCH/ \$14
Fried chicken, bacon, sunny side egg,
tavern aioli, on brioche, crispy fries.

SCHOOL HOUSE FRENCH TOAST/ \$14
French toast sticks, cinnamon sugar,
maple syrup, nutella drizzle, raspberries

BETWEEN BREAD / \$11
Ciabatta, fried egg, white cheddar, bacon,
sausage, or impossible sausage

AVO BENNY / \$14
Charred sourdough, poached eggs,
smashed avocado, red onion, tomato,
arugula, chile hollandaise

VEGGIE HASH/ \$11
Roasted potatoes, onions, peppers, baby
bok choy, chipotle
add ons: bacon, sausage, impossible
sausage + \$4
egg + \$2

HEIRLOOM GRITS & PORK BELLY / \$12
Anson Mills pencil cobb grits, roasted
pork belly, pickled onions, cracklin'
crumble

GRILLED BISCUITS AND GRAVY/ \$11
Cheddar stuffed grilled biscuit, sausage
gravy, maple syrup, fried onions



COFFEE & MORE

coffee by
Ginger Beard



French Press \$6

Cup o' Joe \$4
boozy-cream +2
Kentucky bourbon +5

Cold Brew \$5

Fresh Florida OJ \$4

Saratoga Water \$4
sparkling or still

A LA CARTE

egg any style \$2 /ea

country potatoes \$5

local toast & jam \$4

bacon or sausage \$5

impossible sausage \$6

anson mills grits \$4

warm biscuit & jam \$5

Menu by:

Beverage Director Ryan Fitzgerald

Executive Chef Cody Tiner

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.