

Interact

 /DistrictTavernTampa

 @DistrictTavern



Contact  
116 N 12th St Tampa FL  
(813) 252 - 3444  
[districttaverntampa.com/menu](http://districttaverntampa.com/menu)

# BRUNCH

Saturday & Sunday 11am-3pm



## DRINKS

### Sage The Date / \$8

blackberry, sage & American sparkling

### Breakfast Old Fashioned / \$10

bourbon, maple, blueberry & black walnut

### DT Bloody Mary / \$9

sriracha, smoked maple & pineapple

### Rosé Sangria / \$9

peach & citrus

### Avocado Margarita / \$11

avocado, tequila, lime, black salt



## 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

### **WILD MUSHROOM FRITTATA / \$12**

Goat cheese, spring onions, oyster and shiitake mushrooms, 3 egg frittata, mixed greens in balsamic vinaigrette.  
add ons: bacon, sausage, impossible sausage + \$4



## COFFEE & MORE

coffee by **Ginger Beard**



French Press \$6

Cup o' Joe \$4  
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

## BOTTOMLESS

classic mimosas  
\$25

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.\*