

BRUNCH

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Torresella, Prosecco Veneto, Italy 14 / 56

Roederer Estate Brut, Anderson Valley, California 16 / 60

Deutz Brut, Ay, France 29 / 116

Côte Mas Brut Rosé, Languedoc Roussillon, France 16 / 64

BRUNCH COCKTAILS

Mimosa 15

Bellini 16

Bloody Mary 15

ROSÉ

Fleur de Mer Côtes de Provence, France 13 / 52

Minuty Côtes de Provence, France 14 / 56

Anne Amie Oregon 15/58

WHITE

Pinot Grigio, De Pasqua Veneto, Italy 13 / 52

Sauvignon Blanc, Echo Bay Marlborough, NZ 15 / 58

Sancerre, Fournier Loire Valley, France 17/ 68

Riesling, Prum, Luminance Mosel, Germany 14 / 56

Albariño, Paso Barrantes Rias Baixas, Spain 13 / 52

Chardonnay, James Bryant Hill Central Coast, California 13 / 52

Chardonnay, Domaine Fichet Burgundy, France 17 / 68

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Little neck clams, apple wood smoked bacon 13

VEGETABLE & LENTIL STEW

Grilled baguette 13

MAINE JONAH CRAB CAKE

Jicama, cabbage & mango slaw, lemon dill rémoulade, baby mustard greens 24

BREAKFAST ESSENTIALS

FRESH SEASONAL FRUIT PLATE

Homemade banana bread 15

SMOKED ATLANTIC SALMON

Toasted bagel, cream cheese, sliced tomato, caper berries 19

COUNTRY OATMEAL

Sliced bananas or fresh berries 12

SANDWICHES

GRILLED NAAN BREAD

Curried egg bhurji, sautéed spinach, mango chutney, crumbled feta cheese, potatoes 22

ROASTED TURKEY CLUB

Avocado, cheddar, apple wood smoked bacon, cranberry mayonnaise 19

CAPRESE SANDWICH

Grilled chicken, naan, vine tomato, mozzarella, basil aioli and petite green 24

THE TAJ BURGER*

Grass fed beef, onion, Bibb lettuce, green onion sauce, provolone cheese, onion ring 25

GREENS

SIMPLY GREENS

Artisanal lettuce, baby tomato, cucumber, radish, citrus fruit, pickled berries, candied walnut, white balsamic 12

CAESAR SALAD

Gem lettuce, garlic croutons, parmesan 17

COBB SALAD

Traditional accompaniments, creamy herb dressing 19

Add to any salad your choice of chicken 6 salmon 8 lobster 15 NY Steak *19

Gurminder Gidda – Executive Chef

*These items contain raw and/or undercooked ingredients or will be cooked to your specification. Please be informed that the consumption of raw or undercooked food may pose certain health risks. Before placing your order, please inform your server if a person in your party has a food allergy.

A gratuity of 18% will be added to parties of six or more persons.

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RED

Pinot Noir, Maison L'Envoye, Willamette Valley, OR
18 / 72

Pinot Noir, Twenty Rows Sonoma, California 14 / 56

Malbec, Domaine Bousquet Mendoza, Argentina
14 / 56

Merlot, Napa Cellars Napa Valley, California 14 / 56

Tempranillo, Marqués de Murrieta Reserva

Rioja, Spain 14 / 56

Al Passo, Super Tuscan, Tuscany, Italy 18 / 72

Trenel Beaujolais, France 14/56

Cabernet Sauvignon, Auspicion, Napa Valley,
California 14 / 56

Cabernet Sauvignon, Daniel Cohn Bellacosa,
North Coast, California 18 / 72

Al Passo, Super Tuscan, Tuscany, Italy 18 / 72

BRUNCH FAVORITES

COCONUT FRENCH TOAST

Cinnamon raisin, candied orange 16

WAFFLE & EGGS*

Belgian waffle, two eggs any style, avocado, grilled pepper & tomato 22

With 6 oz. NY strip steak* 30

BUTTERMILK PANCAKES

Plain, blueberry, banana pecan or
chocolate chip 16

TWO EGGS ANY STYLE*

Bacon or sausage, breakfast potatoes, toast 17

MASALA OMELET

Onion, tomatoes, green chili, cilantro,
scallion, breakfast potatoes 19

TRADITIONAL EGGS BENEDICT*

Canadian bacon, breakfast potatoes, hollandaise 22

LOBSTER & CRAB OMELET

Melted brie, caramelized onions, soft herbs,
breakfast potatoes 28

CORNED BEEF HASH & EGGS*

Two eggs any style, corned beef, toast 25

10 oz STEAK AND FRITES*

Truffle parmesan frites, herb garlic butter,
petite greens 36

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