



## **Tait Traditional - \$20**

Two eggs, baked beans, braised mushrooms, your choice of bacon or sausage, Chesley-style potatoes, and multigrain toast.

## **Eggs Blackstone - \$25**

Poached eggs with bacon jam and roasted tomatoes on a buttermilk biscuit, topped with Hollandaise sauce, served with fresh fruit.

## **Banana Bread French Toast - \$21**

Thick-cut banana bread with candied pecans, whipped cream, and maple syrup.

## **Avocado Toast - \$25**

Poached eggs, spinach, avocado, feta, and tomatoes on multigrain toast. Served with Chesley-style potatoes and fresh fruit.

**With smoked salmon - \$32**

## **Omelet of the Day - \$21**

Three-egg omelet featuring chef-selected ingredients, served with Chesley-style potatoes and multigrain toast.

## **Breakfast Burrito Bowl - \$22**

Two eggs over seasoned rice with sausage, black beans, pico de Gallo, peppers, mushrooms, spinach, and fresh fruit.



## **SIDES**

**Fruit cup - \$7**

**House salad - \$8**

**Chesley-style potatoes - \$3**

**3 slices of bacon - \$4**

**3 sausages - \$4**

**Extra egg - \$2**

# MIMOSA

## Classic Mimosa

Orange juice, Rosehip & Mionetto Prosecco

\$12

## Pineapple Mimosa

Pineapple juice, Gochujang syrup & Mionetto Prosecco

\$12

## Passion Fruit Mimosa

Passion fruit juice, hibiscus, Mionetto Prosecco & Grand Marnier, with a rosehip rim

\$12

## Apple Cider Mimosa

Crème de Cassis, Vodka & Mionetto Prosecco

\$12

## Mimosa Cocktail

Crème de Cassis, Vodka & Mionetto Prosecco

\$12

## Mimosa Flight

Pick any 4 or our fresh selection



\$42

# SPECIAL COFFEE

## Irish Coffee

Jameson Irish Whiskey

1 oz - \$10 | 2 oz - \$13

## The Classic

Forty Creek Whiskey Cream & Tia Maria

1 oz - \$10 | 2 oz - \$13

# TEA & COFFEE

## Coffee

Downeast Coffee

\$4

## Tea

King Cole Orange Pekoe or AASANA Herbal Teas

\$4

# REFRESHMENTS

## Juice

Orange, Pineapple, Passion Fruit, Belliveau  
Apple Cider or Tomato

\$3

## Milk

Regular or Chocolate

\$4

## Soft Drinks

## Sparkling Water

\$4

\$5



## SHAREABLE

Mini Baked Brie	\$25
Warm brie, Amaretto-soaked cranberries, candied pecans, hot honey & baguette	
Crab Cakes	\$20
Crisp, golden, and loaded with crab. Served with our classic remoulade sauce	
Clams Casino	\$22
A savory baked dip with panko and fresh parmesan. Served with toasted baguette	
Fusion Salmon Tartare	\$25
Fresh chopped salmon, avocado, fried wonton chips, & mint chutney aioli	
Beef Carpaccio	\$30
Angus beef, arugula, lemony anchovy dressing & shaved Grana Padano	
Oysters Rockefeller (8)	\$23
Bouctouche Bay oysters, Bechamel sauce, pancetta, spinach, panko & Grana Padano	
Mussels	\$25
Mussels cooked in white wine, shallots, garlic, and cream. Served with toasted bread.	

## SALADS

The Wedge	\$20
A crisp iceberg wedge topped with Applewood smoked bacon, onion, tomatoes, and creamy homemade blue cheese dressing	
The Tait	\$20
Baby spinach and arugula with dried cranberries, grape tomatoes, candied pecans, goat cheese, and basil-balsamic vinaigrette	

## SOUPS

Braised Beef French Onion Soup	\$20
House-made broth, caramelized onions, Angus braised beef ribs, Gruyère & Grana Padano crouton	
Tait Signature Seafood Chowder	\$30
Calamari, shrimp, scallops, mussels, lobster and smoked bacon	

## MAIN COURSE

### The Grill

Black Angus beef grilled to your perfection. Served with Chesley potatoes & market vegetables

7 oz Filet Mignon	\$75
14 oz Ribeye	\$80
Enhancements:	
• Lobster Tail	MP
• Whiskey-soaked onions & mushrooms	\$7
• Blue Cheese Sauce	\$8
• Blue Cheese Crumble	\$8
• Peppercorn Sauce	\$5

Sous Vide Duck Breast	\$35
Tender duck breast with orange sauce, served with wild rice & market vegetables	

Tait Signature Burger	\$25
A brioche bun, truffle cheese, bacon jam, and caramelized onions with fingerling potatoes and a Tait salad	

Gochujang Glazed Salmon	\$45
Atlantic salmon fillet in a sweet and spicy Korean glaze. Served with wild rice & market vegetables	

Chicken Supreme	\$38
Pan-seared chicken breast with pancetta and mushrooms in thyme jus. Served with Chesley potatoes & market vegetables	

Lobster Tail Dinner	MP
Two local lobster tails, flame-grilled with brown butter. Served with wild rice & market vegetables	

Lobster Gnocchi	\$45
A rich Mac-and-cheese-style dish with Alfredo sauce, 3 oz of lobster meat, bacon, Panko, and fresh Parmesan	

Gnocchi al Verdure (V)	\$30
Gnocchi in a creamy sauce with sundried tomatoes, spinach, mushrooms, fresh local basil by Atta and Parmesan cheese	

Seafood Linguini	\$40
A medley of mussels, calamari, scallops, lobster and shrimp tossed with white wine, cream sauce & linguini	
Chicken Pesto	\$35
Grilled tender chicken breast, linguini pasta & cashew pesto	

Some dishes can be prepared gluten-free upon request.

**SPARKLING****Mionetto Prestige - IT**

Glass: \$13 | Bottle: \$60

**Piper Heidsieck Brut Champagne - FR**

Bottle: \$120

**ROSÉ****Côte des Roses - FR**

Glass: \$14 | Bottle: \$53

**WHITE WINE****Bolla Pinot Grigio - IT**

Glass: \$13 | Bottle: \$55

**Atanga Sauvignon Blanc - NZ**

Glass: \$13 | Bottle: \$50

**ED Chardonnay - AR**

Glass: \$12 | Bottle: \$55

**Aveleda Vinho Verde - PT**

Glass: \$9 | Bottle: \$40

**Noaska Impulsion - CA**

Bottle: \$48

**Villa Maria Sauvignon Blanc - NZ**

Bottle: \$65

**Fontanafredda Gavi di Gavi - IT**

Bottle: \$64

**Louis Latour Bourgogne Chardonnay - FR**

Bottle: \$70

**RED WINE****Trivento Réserve White Malbec - AR**

Bottle: \$65

**Bouchard Aîné et Fils Pinot Noir - FR**

Glass: \$13 | Bottle: \$60

**Animus Red Blend - PT**

Glass: \$12 | Bottle: \$55

**Masi Modello Merlot - IT**

Glass: \$11 | Bottle: \$50

**Don David Reserve Malbec - AR**

Glass: \$13 | Bottle: \$60

**Tarapaca Reserva Cabernet Sauvignon - CL**

Glass: \$13 | Bottle: \$60

**La Mascota Cab Franc - AR**

Bottle: \$50

**Frescobaldi CastelGiocondo Brunello - IT**

Bottle: \$120

**Koskil Pinot Noir - AR**

Bottle: \$55

**Osoyoos Larose - CA**

Bottle: \$120

**Chapoutier Belleruche Rouge - FR**

Bottle: \$55

**PORTO****Sandeman Tawny Port - PT**

Glass: \$12

**Taylor Fladgate Tawny 10 Year - PT**

Glass: \$13

**BEER****Domestic**

(Coors Light/Keiths/Michelob)

**Import**

(Stella Artois/Corona)

**Local Craft Beer****CAVOK Draft 16oz/20oz**

\$8

**SCOW Cider**

\$8

**Pumphouse Radler**

\$9

\$9/\$12

**ALCOHOL FREE****Spirit Free Cocktail**

\$8

**Pump House Crafty Radler 0% or Yip Cider**

\$7

**Heineken 0%**

\$7

**TAIT SIGNATURE COCKTAILS****Smoked Old Fashioned**

2 oz: \$18

**Aperol Spritz Margarita**

2 oz: \$18

**St. Germain Spritz**

2 oz: \$18

**Chocolate Espresso Martini**

2 oz: \$18

**Cranberry Port Spritz**

2 oz: \$18

**The Paloma**

2 oz: \$18

**CLASSIC COCKTAILS****Amaretto Sour**

Negroni

1 oz: \$11 | 2 oz: \$16

1 oz: \$11 | 2 oz: \$16

**Aperol Spritz**

Whiskey Sour

1 oz: \$11 | 2 oz: \$16

1 oz: \$11 | 2 oz: \$16

**Martini**

Spicy Lime Margarita

1 oz: \$11 | 2 oz: \$16

1 oz: \$11 | 2 oz: \$16

**Old Fashioned**

Liqueurs

1 oz: \$11 | 2 oz: \$16

1 oz: \$9 | 2 oz: \$14

**Premium & Spirits**

Liqueurs

1 oz: \$11 | 2 oz: \$16

1 oz: \$9 | 2 oz: \$14

# LOUNGE MENU

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## SAVOURY

Braised Beef Nachos	\$25
Mini Baked Brie	\$25
Crab Cakes	\$20
Mussels	\$25
Oyster Rockefeller	\$23
The Wedge Salad	\$20
The Tait Salad	\$20
Seafood Chowder	\$30
Tait Signature Burger	\$25
Gnocchi al Verdure	\$30
Chicken Pesto	\$35
Seafood Linguini	\$40

## SWEET TOOTH

Cheesecake - Flavor of the Day	\$10
Crème brûlée - Flavor of the Day	\$10

# DESSERTS

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Cheesecake - Flavor of the Day	\$10
Swiss Roll - Flavor of the Day	\$10
Crème Brûlée - Flavor of the Day	\$10
Sticky Toffee Pudding	\$10
Bread Pudding	\$10
<b>Matilda Cake</b>	<b>\$45</b>

A theatrical and indulgent dessert for those who want to relive the iconic scene... without the punishment.

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## GLUTEN-FREE

Carrot Cake	\$10
Decadent Chocolate Cake	\$10