



The Nest

ON THE RIVER

Cocktails

BRUNCH PUNCH	\$15
<i>Absolute mandarin, triple sec, orange juice, & pineapple juice</i>	
LILET SPRITZ	\$14
<i>Lilet blanc, soda water, orange</i>	
MICHELADA	\$14
<i>Corona, tomato juice, lime, tabasco, tajin rim</i>	
ESPRESSO MARTINI	\$14
<i>Titos, coffee liqueur, baileys, espresso</i>	
SALTY DOG	\$14
<i>Vodka, grapefruit juice, salted rim</i>	
SPIKED ICED COFFEE	\$15
<i>Stoli vanilla, creme de cacao, iced coffee, whipped cream</i>	

Non Alcoholic Beverages

COFFEE	\$3
ICED COFFEE	\$3
ESPRESSO	\$4
CAPPUCINO	\$6
LATTE	\$6
TEA	\$3
ORANGE JUICE	\$4
APPLE JUICE	\$4
CRANBERRY JUICE	\$4
GRAPEFRUIT JUICE	\$4
MILK	\$4
CHOCOLATE MILK	\$4
HOT CHOCOLATE	\$4

Mimosas

THE NEST	\$9
<i>Prosecco, and orange juice</i>	
THE HUTCHINSON	\$9
<i>Prosecco & grapefruit juice</i>	
THE SUNSET	\$9
<i>Prosecco, orange juice, & cranberry juice</i>	
THE PEACH	\$9
<i>Prosecco & peach puree</i>	
THE PINEAPPLE	\$9
<i>Prosecco & pineapple juice</i>	

BOTTOMLESS MIMOSAS

First glass \$9

Each refill \$1

Bloody Marys

THE OG BLOODY	\$15
<i>Vodka, bloody mix, celery, olives, lemon</i>	
THE BLOODY MARIA	\$16
<i>Tequila, bloody mix, cucumber, lemon</i>	
THE SPICY BLOODY	\$15
<i>Vodka, spicy bloody mix, tajin rim, jalapeño, disco inferno liquid heat</i>	
THE BLOODY CAPTAIN	\$18
<i>Vodka, bloody mix, old bay rim, bacon, cocktail shrimp</i>	
THE PICKLED BLOODY	\$16
<i>Vodka, bloody mix, pickle juice, pickled carrot, pickled banana peppers, cornichons</i>	

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House Favorites

FEATURED FAVORITE

BANANAS FOSTER FRENCH TOAST \$15

2 Slices of thick bread soaked in custard skillet browned and topped with a classic bananas foster flambé

AVOCADO TOAST \$15

Toasted ciabatta, avocado, pickled red onion, heirloom tomatoes, burrata, balsamic glaze

RICOTTA TOAST \$15

Toasted ciabatta, cinnamon whipped ricotta, honey, topped with seasonal berries

YOGURT PARFAIT \$14

Vanilla yogurt, seasonal berries, granola

SHRIMP & GRITS GF \$16

Large white shrimp, tasso ham gravy, stone ground cheese grits, topped with fresh chives

STEAK & EGGS \$30

5oz Angus beef tenderloin, two eggs cooked to your liking, toast, and a choice of hashbrowns, homefries, or grits

EGGS YOUR WAY \$14

Two eggs cooked to your liking, toast, and a choice of breakfast meat

Benedicts

TRADITIONAL \$16

Toasted English muffin, ham, poached eggs topped with hollandaise sauce and parsley

SMOKED SALMON \$18

Smoked salmon set on a potato latka, poached eggs, topped with hollandaise sauce and capers

CRABCAKE \$30

Seared crab cake set on an English muffin, poached eggs, topped with hollandaise sauce and chives

Omelets

All omelets come with choice of toast, buttermilk biscuit, english muffin, homefries, or grits and a choice of bacon or sausage patties

CRAB OMELET GF \$20

Jumbo lump crab, gruyere cheese, topped with hollandaise sauce

WESTERN OMELET GF \$16

Ham, cheddar cheese, bell peppers, and onions

MEAT LOVERS OMELET GF \$16

Sausage, bacon, ham, and cheddar cheese

BUILD YOUR OWN OMELET \$16

Two egg omelet with choice of 4 add ins

Omelet additions

+Proteins

Bacon, sausage, ham, smoked salmon

+Cheeses

Swiss, cheddar, feta, mozzarella

+Vegetables

Onions, tomatoes, bell peppers, mushrooms, spinach, green onions

Sides

HOMEFRIES \$4

HASHBROWN CASSEROLE \$4

APPLEWOOD SMOKED BACON GF \$4

SAUSAGE PATTIES GF \$4

WHITE, WHEAT, OR RYE TOAST \$2

ONE EGG COOKED TO YOUR LIKING GF \$3

SEASONAL FRUIT CUP GF \$5

ENGLISH MUFFIN \$3

BUTTERMILK BISCUIT \$2

STONE GROUND GRITS GF \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18 percent gratuity is added to parties of 6 or more.