BRUNCH

THE NEST

ON THE RIVER

FOR THE TABLE

BISCUITS AND STRAWBERRY BUTTER V **$13**
4 housemade biscuits, fresh strawberry butter

CINNAMON PULL APARTS V **$12**
Dough, cinnamon, sugar, brown sugar butter sauce

BACON EGG & CHEESE POUTINE $18
Hand cut fries, bacon, cheddar, mozzarella, 2 sunny side eggs

BREAKFAST EGGROLLS $15
Cheese grits, tasso ham gravy

HOUSE FAVORITES

BLUEBERRY LEMON RICOTTA FRENCH TOAST V **$18**
Brioche bread, lemon ricotta custard, blueberry lemon compote, powdered sugar

YOGURT PARFAIT V **$14**
Vanilla greek yogurt, seasonal berries, granola, honey

OATMEAL V **$16**
Steel cut oatmeal, cinnamon, brown sugar, golden raisins, apples

AVOCADO TOAST V **$15**
Toasted ciabatta, avocado, pickled red onion, heirloom tomatoes, burrata, balsamic glaze

SHRIMP & GRITS $16
Large whte shrimp, tasso ham gravy, stone ground cheese grits, chives

STEAK & EGGS $49 | $34
5oz Angus beef tenderloin or 6oz flat iron, two eggs, toast choice

EGGS YOUR WAY $14
Two eggs, toast choice, breakfast meat choice, potato choice

PORK ROLL, EGG, & CHEESE $15
Pork roll, egg, cheddar, kaiser roll, side choice

BREAKFAST BURGER $20
8oz Blend chuck, brisket, short rib patty, cheddar, bacon, fried egg, potato choice

CRANBERRY ALMOND CHICKEN SALAD $19
Herb grilled chicken salad, sun-dried cranberries, toasted almonds, mixed greens, tomato, croissant, side choice

FIG & BRIE SANDWICH V **$15**
Ciabatta, fig jam, green apple, brie

MELON MINT SALAD GF,V **$14**
Seasonal melon, english cucumber, arugula, mint, feta

FEATURED DISH

BANANAS FOSTER FRENCH TOAST V

Brioche bread, custard, bananas foster flambé, whipped cream

$15

V- VEGETARIAN | VG- VEGAN | GF- GLUTEN FREE | *CONTAINS RAW INGREDIENTS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

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OMELETS

ALL OMELETS SERVED WITH CHOICE OF TOAST & BREAKFAST MEAT

CRAB $20
Jumbo lump crab, gruyére, hollandaise

MEAT LOVERS $18
Sausage, bacon, ham, cheddar

WESTERN $16
Ham, cheddar, bell peppers, onions

BUILD YOUR OWN $16
Two egg omelet, choice of 4 add-ins from below

PROTEINS
BACON | SAUSAGE | HAM | SMOKED SALMON $5

CHEESES
SWISS | CHEDDAR | FETA | MOZZARELLA

VEGETABLES
ONIONS | TOMATOES | BELL PEPPERS | MUSHROOMS | SPINACH | GREEN ONIONS

BENEDICTS

TRADITIONAL $16
Toasted english muffin, ham, poached eggs, hollandaise sauce, parsley

SMOKED SALMON $18
Potato latke, smoked salmon, poached eggs, hollandaise sauce, capers

CRABCAKE $30
English muffin, crab cake, poached eggs, hollandaise sauce, chives

OSCAR $39
English muffin, beef tenderloin, jumbo lump crab, poached eggs, hollandaise sauce

KIDS

PLAIN FRENCH TOAST $10
Brioche bread, custard, maple syrup, butter, powdered sugar

SCRAMBLED EGGS $10
Scrambled eggs & breakfast meat choice

FRUIT BOWL $5
Seasonal selection of fruits

BLUEBERRY MUFFIN $5
Housemade blueberry muffin

BUILD YOUR OWN YOGURT PARFAIT $12
Vanilla greek yogurt, seasonal berries, granola, honey, chocolate chips, sprinkles

TOPPINGS SERVED ON THE SIDE FOR YOUR LITTLE CHEFS TO CREATE THEIR OWN PARFAIT

SIDES

HOMEFRIES GF,VG **$4 | HASHBROWN CASSEROLE** GF,V **$4 | HAND CUT FRIES** GF,VG **$7**
BACON GF **$4 | SAUSAGE PATTIES** GF **$4 | CHICKEN SAUSAGE** GF **$6**
BLUEBERRY MUFFIN V **$5 | ENGLISH MUFFIN** V **$3 | BUTTERMILK BISCUIT** V **$2**
STONE GROUND GRITS V **$3 | WHITE, WHEAT, OR RYE TOAST** V **$2 | ONE EGG** GF **$3**
SEASONAL FRUIT CUP GF,VG **$5**

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