

NICOLE'S

Brunch Menu Sampling
Ever changing and updating

BRUNCH BOARD

STARTERS & SIDES

BLOODY MARY "CHARCUTERIE" & TWO TITOS BLOODY MARYS 36.

Cheese curds, shrimp cocktail, candied bacon, pickled vegetables, pepperoncini, cured meats, celery, lemons, limes

POACHED FRIED EGG & CHEESY GRITS 6.

CHEESY GRITS 4.

FRIED CHEESE CURDS 8.

Melba sauce or marinara

CANDIED BACON (4) GF 7.50

Bourbon mustard maple

CHICKEN PARM BITES (6) 8.

Marinara

FRESH FRUIT 5.

BACON OR TURKEY BACON (4) GF 5.

HOMEFRIES GF 4.

touch of peppers and onions

ITALIAN TOAST OR MULTIGRAIN TOAST 2.

GF CINNAMON RAISIN, MULTIGRAIN TOAST GF 3.

BISCUITS (4) 6.

Honey-herbed butter | add smoked chicken gravy 4.

GF BISCUITS (2) GF 5.

Honey-herbed butter

MAINS

CARROT CAKE PANCAKES 12.

Cream cheese frosting

HAZELNUT CHICKEN & WAFFLES 14.

Hazelnut-crust chicken, Belgium waffle, Frangelico-orange cream

BELGIUM WAFFLE v 7.

Maple Syrup | Add mixed berries & whipped cream 3.5

CHUNKY MONKEY FRENCH TOAST v 15.

Chocolate chip French toast, bananas foster, candied walnuts

GF CINNAMON RAISIN FRENCH TOAST v 10.

Maple syrup

Brown sugar cinnamon apples 3. candied pecans 2.

BUTTERMILK PANCAKES v (3) 9. (1) 4.

Maple syrup, whipped butter

Bananas 3. | Blueberries 3. | Chocolate Chips 2.

LOBSTER BENEDICT 21.

Biscuit, poached eggs, spinach, lobster, bearnaise,
Home fries | Sub gluten free biscuit 2.

CRAB CAKE BENEDICT 19.

Biscuit, crab cake, fried eggs, asparagus, bearnaise,
homefries

EGGS BENEDICT 14.

Biscuit, poached eggs, Canadian bacon, hollandaise,
home fries | Sub gluten free biscuit 2.

ROASTED SPAGHETTI SQUASH BOWL GF 18.

Smoked salmon, avocado, black beans, goat cheese, poached eggs
Add hollandaise or bearnaise 2.

TOFU SCRAMBLE SQUASH BOWL VG GF 18.

Turmeric scrambled tofu, black beans, avocado, marinara

OMELET UNDER CONSTRUCTION 14.

4 eggs, 3 fillings, home fries, toast

Additional fillings 1. each

Mushroom, broccoli, peppers, onions, tomato, spinach,
cheddar, goat cheese, bacon, ham

Add shrimp 3. lobster 5.

EARLY BIRD POUTINE 15.

Fries, smoked chicken gravy, sunny side up eggs,
caramelized onion, cheese curds, chipotle hollandaise

GRILLED BREAKFAST FLATBREAD 15.

Housemade flatbread crust, scrambled eggs, crisp pancetta,
cheddar cheese, spinach, hollandaise

GF cauliflower crust add 5.

STEAK & EGGS 32.

Grilled Rib Eye 16 ounce, romesco, two fried eggs,
home fries, Italian bread

BEEF & PISTACHIO SALAD v 15.

Field greens, kale, roasted beets, toasted pistachio,
goat cheese, pickled onions, lemon-honey vinaigrette

Grilled chicken 1/2 breast 5. | full breast 7.

Grilled shrimp 3 pieces 7. | 5 pieces 12.

Smoked salmon 7.

PENNE ALLA VODKA v 18

Add 1/2 breast chicken 5, full breast 7.50 Shrimp 3 pieces 7.50, 5
pieces 12. | turmeric cauliflower 7. two fried eggs 3.

LINGUINI CARBONARA 18.

Prosciutto ham, pancetta, egg, aged parmesan

TODAY'S SPECIAL

AVOCADO TOAST

baguette, pico de gallo, fried eggs 14.

BBQ BRISKET FLATBREAD

oven dried tomatoes, caramelized onions, fried eggs, cheddar 16.

MORNING LIBATIONS

CLASSIC BLOODY MARY 9.

House made mix, celery, olive, lemon & lime
Chilled Shrimp 2. each | Candied Bacon 2.

RATTLESNAKE BLOODY MARY 12.

Rattlesnake Rosie's Maple Bacon Whiskey, house Bloody
Mary mix, candied bacon & celery

MIMOSA 5.

Prosecco & orange juice

BELINI 8.

Prosecco, peach schnapps, peach nectar

PALOMA MIMOSA 10.

Sauza Agave Tequila, prosecco, lime juice, pink grapefruit

SPAGETT 7.50

Miller High Life "Champagne of Beers," Aperol, lemon juice

PEAR COSMO 12.

Pear vodka, cointreau, pink cranberry juice, fresh lime juice,
cranberries

ESPRESSO MARTINI 12.

Amaro, vanilla vodka, espresso

IRISH-TINI 12.

Jameson, Baileys, Butterscotch Schnapps, cinnamon

PAPER PLANE 12.

Bulliet bourbon, Amara, Aperol, lemon juice

BOURBON THOUGHTS OF SUMMER 12.

Bourbon, Peach nectar, Orange Juice, Blood Orange Syrup,
Candied and Muddled Blood Orange

ROSÉ SANGRIA 9.

peach nectar, peach schnapps, strawberries, oranges

BOOZY COFFEE & TEA

ICED ESPRESSO "MARTINI" 9.

Cold brew, espresso shot, vanilla vodka, Baileys,
Amaro

ICED CAFÉ NICOLE 9.

Cold Brew, Baileys, Kahula, Frangelica

SAMOA BOOZY COFFEE 9

Caramel Vodka, Creme de Cacao, Toasted
Coconut Syrup, Cold Brew, Coconut Caramel
Rim, Whip Cream

ICED WHISKEY CHAI LATTE 9.

Jack Fire, Chai Cinnamon Sugar Rim,
Whipped Cream Float

HOT SPICED RUM CHAI LATTE 8.

Hot Chai Tea, spiced rum, chai tea, honey,
milk, vanilla

CINNAMON SPICE HOT TODDY 8.

Hot cinnamon spice tea, bourbon, lemon
juice, honey, cinnamon stick

COFFEE & TEA

BOTTOMLESS CUP COLUMBIAN COFFEE 2.75

FRENCH PRESS COFFEE POT 8.

Shareable pot of coffee

AMERICANO 3.25

Espresso and hot water

ESPRESSO 3.25

CAPPUCCINO 4.25

Espresso, steamed milk and milk froth

LATTE 4.

Espresso with steamed milk

HOT MOCHA 4.

Espresso, premium chocolate syrup and steamed milk

COLD BREW 4.

HOT TEAS 2.75

a selection of teas

HOT APPLE CIDER 3.00

Add flavor 1.

Coconut, caramel, french vanilla, hazelnut,
pumpkin spice

Add a shot 4.

Baileys, Chambord, Kahlua, Frangelico, Sambuca

SWEET ENDING

CANNOLI one large 3.50 three mini 4.50

ITALIAN RAINBOW CAKE 7.5

FLOURLESS CHOCOLATE CAKE 7.

LEMON-BERRY MASCARPONE CAKE 7.