

Nina May

BRUNCH MENU

EGGS

Seasonal Farm Egg Quiche <i>served with house-made crème fraîche and local greens</i>	12
Classic Cheese Omelet <i>parmesan reggiano, chives, maldon salt</i>	14
Nina May Breakfast Sandwich <i>house-made english muffin, cheesy eggs, jalapeño salsa verde</i>	9
Add bacon	2
Add sausage	3
Eggs Benedict <i>house-made pancetta, fine herb hollandaise, milk bread</i>	16

GRAINS

Breakfast Focaccia w/ Arugula Pesto <i>caramelized onions, butternut squash, perfect egg</i>	14
Green Eggs and Ham <i>kale pici pasta, house pancetta, parmesan reggiano</i>	17
Sassafras Farms Buckwheat Pancakes w/ Braised Apples <i>toasted pumpkin seeds, smoked maple syrup, crispy sage</i>	15
Fresh Maryland Cornmeal Waffle w/ Cultured Butter	12

VEGETABLES

Salad of Magenta Lettuce w/ Anchovy Vinaigrette <i>perfect egg, olive oil croutons, pickled red onions</i>	12
Sautéed Autumn Green Beans w/ Cardoons <i>salted chèvre goat cheese, smoked portabella mushrooms, rutabaga puree</i>	15
Fricassee of Maryland Farmed Mushrooms w/ Rye Toast <i>sauerkraut, dill and jalapeño cucumbers, pastrami cauliflower fondue</i>	18

FISH

Potato Roti w/ House- Smoked Salmon <i>crème fraîche, pickled red onions, dill salsa verde</i>	18
Maryland Oyster Bowl w/ Perfect Egg <i>koji tatsoi kimchi, brown rice, smoked remoulade</i>	17

MEAT

Crispy Braised Pork Belly w/ Sweet Potato Hash <i>charred onions, chili black beans, tarragon gremolata</i>	17
Crispy Buttermilk Chicken with Rosemary Biscuits <i>house hot sauce, brussels slaw, maple butter</i>	17
Braised Beef Short Rib and Eggs <i>tater tots, red wine jus, eggs your way</i>	22

SIDES

House - Smoked Bacon	6
Breakfast Sausage	6
Crispy Potato Tater Tots w/ Lemon Aioli	7
Onion Rings w/ House - Smoked Carrot Mustard	6
Seasonal Fruit	5
Toast	3

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF : Colin McClimans
GENERAL MANAGER : Danilo Simic