

Nina May

BRUNCH MENU

EGGS

| | |
|---|----|
| Seasonal Farm Egg Quiche | 12 |
| <i>served with house-made crème fraîche and local greens</i> | |
| Classic Cheese Omelet | 14 |
| <i>parmesan reggiano, chives, maldon salt</i> | |
| Nina May Breakfast Sandwich | 9 |
| <i>house-made english muffin, cheesy eggs, jalapeño salsa verde</i> | |

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|-------------|---|
| Add bacon | 2 |
| Add sausage | 3 |

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|---|----|
| Eggs Benedict | 16 |
| <i>house-made pancetta, fine herb hollandaise, milk bread</i> | |

GRAINS

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

VEGETABLES

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

FISH

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

MEAT

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

SIDES

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|---|---|
| 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