Mother's Day Brunch

ENTREES

## EGGS BENEDICT 25

poached eggs, toasted English muffin, crispy prosciutto di Parma, house made hollandaise, smashed fingerling potatoes

## ITALIAN SAUSAGE HASH AND EGGS GF 27

Italian sausage, potatoes, bell peppers, onion, Pecorino Romano, two eggs

## VERDE SALAD GF 15

mixed organic greens, olive tapenade, housemade croutons, roasted tomatoes, pickled red onions, grated parmesan, sherry vinaigrette
add chicken 8 salmon 14

## FRITTATA CON ZUCCHINE E MOZZARELLA 15

baked eggs with zucchini, mozzarella, cream, micro greens, smashed fingerling potatoes

## STEAK AND EGGS 30

Carlton Farms seared sirloin steak, two eggs, smashed fingerling potatoes, toasted bread

## CRAB AND AVOCADO BRUSCHETTA 25

toasted bread, fresh avocado, locally caught Dungeness crab, lemon oil

CAESAR SALAD 15
chopped romaine lettuce, caesar* dressing, parmesan \& house-made croutons

NICOLETTA'S FRENCH TOAST 15
brioche soaked in egg custard, orange juice, milk, vanilla, cinnamon, maple syrup and thick cut pepper bacon

## YOGURT WITH GRANOLA AND MIXED FRUIT N 15

## SIDES

thick cut pepper bacon 8 smashed fingerling potatoes $\mathbf{6}$

BEVERAGES

## COFFEE

Espresso 3.25 / 3.75
Cappuccino 4.25 / 4.75
Macchiato doppio 4.25
Americano doppio 3.50

COCKTAIL SPECIALS 13
Mimosa
classic or passionfruit
Bloody Mary

GF - Gluten Free V - Vegan N-Contains Nuts
*contains or may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of a foodborne illness.
to reserve a private party or book a catered off site event, email us at catering@nicolettastable. nicolettastable.com
parties of six or more will be charged 20\% service charge. No more than 3 separate checks

