

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 GF 15

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

thick cut pepper bacon 8

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

8 smashed fingerling potatoes 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. parties of six or more will be charged 20% service charge. <u>No more than 3 separate checks</u>

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