

# nectar

restaurant

## Brunch Menu

<u>Challah French Toast</u>	9.50
With hazelnut and Turner Farm honey butter, apple and rhubarb compotes, Maple Grove maple syrup	
<u>Housemade Granola</u>	8.50
With organic yogurt, Turner Farm honey and seasonal fruit	
<u>Chorizo Scramble</u>	10.00
Fishback Farms pastured eggs with Spanish chorizo, caramelized red onion, manchego cheese, tomatillo chipotle salsa, crispy red chile potatoes	
<u>Carnitas</u>	10.50
Spice rubbed braised pork with fried farm egg, corn tortilla, tomatillo salsa, feta, guacamole	
<u>Smoked Salmon Benedict</u>	12.50
House smoked wild king salmon with asparagus, herbed polenta peppered bacon, poached farm egg, green chile hollandaise	
<u>Croque Madame</u>	10.50
Smoked prosciutto, aged cheddar, fig chutney, fried farm egg, served with Sallie's greens	
<u>Kroeger and Son's Goetta Melt</u>	9.50
On Breadsmith wheat bread with fried farm egg, aged white cheddar, green chile hollandaise, crispy red chile potatoes	
<u>Seasonal Vegetable Frittata</u>	10.50
Broccoli, asparagus, Sallie's Swiss chard, roasted red peppers, grana parmesan, goat cheese, salsa verde	
<u>Green Acres Angus Burger</u>	9.00
On Breadsmith challah bun with herb aioli, homemade pickles, crispy red chile potatoes	
add White cheddar	
Goat cheese	
Guacamole	
Bacon	.50
<u>Falafel Pita</u>	10.50
House made garbanzo fritters with Sallie's greens, roasted red peppers, feta, lemon tahini dressing	

*Nectar is proud to serve as much locally produced and organic products on our menu as possible. We are committed to supporting a healthy, sustainable approach to enjoying good food.*