

nectar

restaurant

Brunch Menu

French Toast

Blue Oven sesame semolina bread with walnut and local honey butter, local apple and strawberry compotes, Maple Grove maple syrup 10.50

Housemade Granola

With organic yogurt, local honey and seasonal fruit 9.50

Chorizo Scramble

Fishback Farms pastured eggs with Spanish chorizo, caramelized red onion, Manchego cheese, tomatillo chipotle salsa, crispy red chile potatoes 10.50

Shrimp and Kim Chi Scramble

Bay Shrimp, green onions, Fab Ferments Kim Chi, garlic, ginger, sambal chile 11.00

Carnitas

Spice rubbed braised Niman Ranch pork with fried farm egg, corn tortilla, tomatillo salsa, feta, 11.50

Smoked Trout Benedict

House smoked trout with heirloom white grits, roasted tomato, grilled asparagus, crispy bacon, poached farm egg, chipotle chile hollandaise 12.50

Croque Madame

Blue Oven wheat sourdough, smoked prosciutto, Dijon mustard, fig chutney, cheddar, fried farm egg 11.00

Goetta Melt

Blue Oven wheat sourdough with Kroeger and Sons goetta, fried farm egg, chipotle chile hollandaise, crispy red chile potatoes 10.50

Seasonal Vegetable Frittata

Broccoli, asparagus, roasted peppers and goat cheese, grana parmesan, garlic scape pesto 11.50

Green Acres Angus Burger

Aioli, housemade pickles, crispy red chile potatoes 9.00

Add Fried farm egg or 1.00

cheddar

Goat cheese

Guacamole

.50 ea

Falafel Pita

House made garbanzo fritters with local greens, roasted red peppers, feta, lemon tahini dressing 10.50

Seasonal Salad

Local greens, goat cheese, cashews, strawberry vinaigrette 7.00

Nectar is proud to serve as many local and seasonal items on our menu as possible. Thanks to Blue Oven Bakery, Kroeger and Sons Meats, Fishback Farm, Maple Grove Farm, Greenacres, Shady Grove Farm, Sheltoewe Farm and many others.