

SOUP & SALADS

RAMEN chicken, noodles, ginger, soft poached egg, calabrian chilis	\$18
CAESAR SALAD baby gem, focaccia croutons, dill, cured yolk <i>v*</i>	\$14
FRIED CHICKEN COBB SALAD iceberg lettuce, cherry tomatoes, bacon, hard boiled egg, avocado, bleu cheese, ranch	\$18
GREEN SALAD avocado, radish, cucumber, green goddess <i>v*</i>	\$15
SPRING SALAD endive, jicama, marinated poached egg, thai peanut vinaigrette	\$17

SHAREABLES

BRUSSELS SPROUTS bacon lardon, apple, balsamic mustard <i>gf</i>	\$15
MAHI TACOS plantain crust, cabbage, chipotle mayo <i>gf*</i>	\$16
SHRIMP COCKTAIL cocktail sauce, fresh lemon <i>gf</i>	\$17
AVOCADO TOAST ricotta, multigrain, avocado, sunny side up egg, everything spice	\$15
SHRIMP & GRITS roasted peppers, sausage, marinara <i>gf</i>	\$19
BRISKET & GRITS poached eggs, calabrian chili, pistachio <i>gf</i>	\$18
CHICKEN & WAFFLES belgian waffle, fried chicken, spiced honey	\$19

SWEETS

BRULÉED GRAPEFRUIT brown sugar, mint <i>gf/v</i>	\$6
FRUIT BOWL seasonal melon, berries, citrus, apple <i>gf/v</i>	\$10
MAPLE YOGURT house granola, seasonal berries <i>gf*</i>	\$11
FUNFETTI FRENCH TOAST pine nut butter, strawberry apricot jam	\$15
BUTTERMILK PANCAKES whipped butter, maple syrup <i>add blueberries \$2</i> <i>add chocolate chip \$3</i>	\$15

EGGS

served with mixed greens salad

EGGS BENEDICT house muffin, ham, hollandaise sauce <i>gf*</i> <i>substitute smoked salmon \$4</i>	\$17
VEGGIE OMELETTE spinach, goat cheese, smoked tomato, onion <i>gf</i>	\$13
BRISKET OMELETTE cooper sharp, mushroom, roasted peppers <i>gf</i>	\$15
CRAB OMELETTE crème fraîche, piquillo pepper, cheese, avocado <i>gf</i>	\$17
2 EGGS YOUR WAY toast, sausage -or- bacon, potatoes <i>gf*</i>	\$13
QUICHE LORRAINE kale, bacon, cheddar, fines herbes	\$17

WOOD GRILLED FLATBREADS

CHEESE cheddar, grana padano, marinara	\$12
SPICY PEPPERONI cheddar, grana padano, marinara, oregano, hot honey	\$14
SMOKED SALMON dill cream cheese, capers, onion, everything spice	\$16
BREAKFAST bacon, sunny side up eggs, cheese, chipotle mayo	\$15
BRISKET onion purée, smoked cheddar, bleu cheese, horseradish	\$15
WILD MUSHROOM cheddar, parmesan, sweet onion purée, truffle, egg yolk	\$15

HANDHELDS

served with fries or a side salad

NOVA CRAVERS* <i>(3 2oz. burger patties)</i> cooper sharp, onion, special sauce, dill pickle, house slider buns	\$20
VILLAMUFFIN english muffin, sausage -or- bacon, cooper sharp, egg, chipotle mayo	\$12
SALMON BLT&A alfalfa sprouts, smoked tomato, dijonnaise	\$18
HOUSE TURKEY SANDWICH LTO, bacon, dukes mayo, cheddar	\$17
GRILLED CHICKEN SANDWICH black garlic mustard, ricotta, smoked tomato, arugula	\$16
B.E.C.C.A. bacon, egg, cheese, caramelized onion, avocado, seeded long roll	\$17
B.O.B. brisket, egg, hash brown, aged cheddar, horseradish mayo, english muffin	\$13

RAW BAR

SEAFOOD TOWER* <small>SERVES 4-6</small> <i>little bit of this, little bit of that</i> <i>traditional accoutrements</i>	\$75
OYSTERS* half dozen, mignonette, lemon	\$18
TUNA SASHIMI* crispy tortilla, jalapeño aioli, serrano	\$19

POTATOES

HASH BROWN hollandaise, chives <i>gf</i>	\$11
BREAKFAST FRIES poached egg, bacon, hollandaise <i>gf</i>	\$9
HOME FRIES chili oil, salsa verde, caramelized onions <i>gf</i>	\$8
FRENCH FRIES tomato & vinegar emulsion <i>gf</i>	\$6
NOVA FRIES brisket, house wiz, pickled onion <i>gf</i>	\$10

gf/v* - dishes can be made gluten
free or vegan*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
When dining with parties of 6 or more, or paying with Nova Bucks, checks will include an automatic 20% gratuity.
A maximum of 4 credit cards per table can be used. Please, no separate checks. Outside dessert fee is \$3 per person.