



# Breakfast

## PANCAKES / CREPES / FRENCH TOAST

- Blueberry Southern Style Pancakes – blueberry pancakes topped with lemon-blueberry sauce and fresh whipped cream \$8.49
- Traditional Buttermilk Pancakes - dusted with powdered sugar and fresh berries \$6.99
- Buttermilk Granola Pancakes - topped with fresh strawberries, powder sugar and whipped cream \$8.99
- Swedish Pancakes – topped with lingonberries, powdered sugar and lemon butter \$7.49
- Nosh French Toast – fresh berries, lemon crème anglaise and dusted with powdered sugar. \$9.49
- Baked French Toast - ask your server for today's offering \$9.99.
- Gluten Free French Toast - with white bread \$11.49. with a brioche roll \$12.49

## WAFFLES

- Belgian topped with whipped cream. \$5.99 Add blueberry or strawberry sauce \$2.00
- Smores – belgian waffle topped with marshmallows and chocolate sauce and dusted with graham crackers \$8.99
- Dulce De Leche Belgian - salted caramel waffle topped with whipped cream. \$6.99
- Banana Split Belgian - ‘dulce’ waffle topped with bananas and a luxardo cherry \$9.99.
- Lemon Belgian - limoncello infused waffle topped with a lemon sauce, whipped lemon ricotta and fresh blueberries \$9.49

## CHILAQUILLAS (GLUTEN FREE)

Sautéed tortilla chips topped with two eggs, queso fresco and cilantro sour cream \$7.99  
Add chorizo or chicken for \$2.00. Carnitas \$3.00.

## BRUNCH BURRITO

Beans, eggs, choice of meat, jack/cheddar cheese and chipotle vinaigrette served with choice of side and salsa \$7.99

## STEEL CUT OATMEAL

Bruleed and your choice of two ‘mix in’ sides (nuts, bananas, seasonal berries, brown sugar, chocolate chips, granola). \$7.99

## YOGURT PARFAIT

Layered Greek Yogurt and berry compote (blueberry or strawberry) and housemade granola. \$5.99

## BREAKFAST BOWLS (GLUTEN FREE)

- two eggs any style served on our house-made potatoes

- Ham, Bacon, Sausage and Cheddar Cheese \$9.99
- Chorizo, Jalapeno, Onion and Queso Fresco \$9.99
- Leek, Bacon and Swiss Cheese \$9.49
- Loaded Potato – Bacon, Cheddar Cheese, Sour Cream and Green Onion \$10.99

## BISCUIT AND GRAVY

- bacon sausage and a buttermilk biscuit \$6.99
- topped with two eggs any style \$8.99

## SIDES

- Bacon \$3.49
- Sausage (pork) \$2.99
- Potatoes, Fries or Seasoned Fries \$2.49
- Strawberries and Cottage Cheese \$2.49
- Seasonal Fruit Cup \$2.49
- Toast - \$1.59
- Eggs – \$1/per

## OMLETES

- served with house potatoes or seasonal fruit

- Greco - Spinach, Creamy Feta, Tomato \$8.99
- Garden – Tomato, Caramelized Onion, Broccoli, Spinach, Mushroom with Swiss Cheese \$8.99
- Wisconsin - Ham, Sausage, Bacon and Cheddar Cheese \$9.99
- Broccoli - Roasted Broccoli, Bacon, Onion and Swiss \$9.99
- Muchacho - Chorizo, Roasted Jalapeno, Onion, Tomato, Queso Fresco \$10.49
- Mushroom - Mushroom Medley, Caramelized Onions, Herb Cheese \$9.49

## BAGEL AND LOX

- served with tomato, red onion, cream cheese, capers and hard boiled egg \$11.99

## 2 OR 3 EGGS

- served with house potatoes or seasonal fruit, meat (bacon, ham or sausage) and toast (English muffin, sour dough, rye or multi grain) \$7.99/\$8.99

## BENEDICTS

- served with house potatoes or seasonal fruit all on english muffins (can substitute a portobello mushroom cap)

- Traditional \$8.99
- Chorizo, Roasted Jalapeno, Tomato and Avocado \$12.99
- Montecristo – traditional benedict with Swiss cheese and grape hollandaise \$10.49
- Florentine - portobello mushroom topped with sautéed spinach and herbed cheese \$10.99
- Salmon - lox, smashed avocado and tomato \$13.99
- Red Eye - coffee crusted steak dusted with shitake mushrooms \$14.99
- Hangover - our biscuits and gravy topped with green onions \$10.99

See reverse for Lunch



## Lunch

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### BURGERS

- All beef is 'prime' and served with a side. Yes we said 'prime'!

- Famous 'K' - bacon, cheddar, egg, lettuce, tomato and onion \$12.99
- Mushroom - swiss, caramelized onions, sautéed mushrooms and horseradish sauce \$11.49
- Greek - feta, tomato, red onion, arugula, roasted tomato aioli \$10.49
- Turkey - lettuce, tomato and onion and garlic aioli. \$8.99
- Make it your own.

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### POLENTA

- Crispy polenta topped with sweet lemon ricotta and drizzled with a orange infused honey \$7.99

### SALADS

- Cucumber - soft feta, Kalamata olives, pickled red onion and cherry tomatoes with a lemon and EVOO dressing \$7.99
- Shrimp and avocado - served on a bed of spinach and arugula and tossed in a citrus vinaigrette \$12.99
- Farro Salad - turkey, spinach, julienne apple and manchango cheese and raspberries and a house vinaigrette \$10.99
- Mexican Chef Salad - romaine, hard boiled egg, bacon, green onion, chicken, corn, avocado and tomato served with a chipotle vinaigrette \$11.99
- Caesar Baby Kale and Romaine Salad topped with croutons and parmesan cheese \$7.99 Add chicken \$3.00 salmon \$4.00

### SANDWICHES

- served with a side

- Cuban - roasted pork, ham, pickles, swiss cheese, mustard and mayo on foccacia roll \$11.49
- Turkey Club - sliced roasted turkey, bacon, tomato, avocado, lettuce and roasted tomato aioli on toasted sourdough \$10.99
- Roast Beef - roast beef, herb cheese spread, horseradish sauce, red onion, and arugula on toasted foccacia roll \$12.99
- Chicken salad - served with romaine lettuce on toasted multi grain \$8.99
- NLT (our BLT) - applewood smoked bacon, green leaf lettuce, tomatoes and garlic aioli on brioche bread \$7.99



## Sips

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### Wake-up

Coffee regular or decaf	\$2.49
Iced Coffee 12 oz	\$2.99
Americano 12 oz	\$2.69
Cappuccino 12 oz	\$3.29
Espresso	\$2.49
Latte	\$2.99

### Refresh

Orange - fresh squeezed here at nosh!	\$3.50/\$4.50
Berry Orange	\$4.00/\$4.50
Grapefruit -fresh squeezed here at nosh!	\$3.50/\$4.50
Apple	\$2.00/\$3.00
Cranberry	\$2.00/\$3.00
Lemonade - fresh squeezed here at nosh!	\$2.50
Ice Tea -	\$2.50
Sodas (Coke, Diet Coke, Sprite, Mello Yellow, Ginger Ale) -	\$2.50
Milk (Whole. Skim) -	\$2.00 (Chocolate) - \$2.50

### COCKTAILS:

Veneto 75 – gin, lemon juice, simple syrup and prosecco	\$8
Paloma – tequila, grapefruit juice, lime juice and soda water	\$8
El Diablo – tequila, crème di cassis, lime juice, ginger beer	\$8
Hemingway – Bacardi, maraschino, grapefruit, lime and simple syrup!	\$8

### MIMOSAS:

Grapefruit	\$8
Traditional	\$8
Strawberry & OJ	\$8

### BEER:

Solemn Oath - Lu Kolsch Ale	\$5
Brickstone – Hop Screamer APA	\$6
Off Color – Apex Predator Saison Farmhouse	\$7
Scorched Earth – Rugged Coalminer American Porter	\$7
Noon Whistle – Mosaic Gummy	\$7
Surly – Vintage of Darkness Russian Imperial Stout	\$8
Half Acre – Daisy Cutter Pale Ale	\$5
Bells – Two Hearted Ale	\$6