

# Nina May

RESTAURANT WEEK

## BRUNCH MENU

### CHEF'S CHOICE

We invite you to try this unique, seasonal dining experience that allows you to taste and explore some of our favorite dishes. This menu is designed to be shared, so we ask for a minimum of two people to participate.

—35 PER PERSON

#### Little Gem Lettuce + Apple Salad

roasted root vegetables, wheat bread streusel,  
nasturtium goddess dressing

#### Yukon Gold Hash Browns with Smoked Salmon

herbed cream cheese, pickled shallots, pistachio dukkah

#### Braised Short Rib Eggs Benedict

poached eggs, english muffin, french hollandaise

#### Lemon + Thyme Roasted Pennsylvania Chicken

fresh beans, braised kale, chicken jus

### SIGNATURE COCKTAILS

#### The Terence Espresso Martini

vodka/ espresso / cane syrup/ orange essence—14

#### Traditional Mimosa

orange juice/ sparkling wine—8

#### Seasonal Mimosa

seasonal puree/ sparkling wine—9

#### Bloody Mary

vodka/ house made bloody mary mix/ seasonal garnish—9

#### Mandarin Delight

pisco/ agave/ mandarin/ mint—11

#### Prohibition Punch

bourbon, dark rum, port, lemon juice —16

#### Seasonal Margarita

tequila/ agave/ lime/ seasonal fruits—12

#### Beet Cocktail

gin/ velvet falernum/ lime/ beet juice/ mint—14

#### This is Greyhound

vodka/ lime/ grapefruit/ honey—13

#### From Oaxaca with Love

jalapeño mezcal/ lime/ house amaro blend/ orange/ lime—14

#### Pear + Ginger Sparkler

pear puree, ginger syrup, lemon juice —7

### COFFEE + TEA

Espresso —4 • Americano —4 • Macchiato —4

Cappuccino —4.5 • Latte —4.5 • Coffee —3.5

Extra: Oat or Almond Milk—1

### SHARED PLATES

#### Hasselback Fingerling Sweet Potatoes

stracciatella cheese, toasted buckwheat, hot honey—18

#### Cinnamon + Nutmeg French Toast

braised apples, orange- butter, maple syrup—20

#### Grilled Matheson Oysters

garlic herb butter, hot sauce, fresh lemon—18

#### Chablis Poach Pear + Sourdough Toast

creamy, chevre cheese, brown butter crumble, arugula—19

#### Charred Savoy Cabbage with Nam Prik

caramelized celery root, crispy parsley, preserved lemon—17

#### Roasted Cauliflower with Mint Zaatar

tahini vinaigrette, candied olives, golden raisins—19

### MAINS

#### Classic Cheese Omelet

parmesan reggiano, whipped ricotta, salad—19

#### Karma Broccoli + Cheddar Risotto

local cheddar, burgundy broccoli, lemon preserve—26

#### Pan Roasted Maryland Rockfish Filet

parsnip puree, roasted mushrooms, champagne cream—32

#### Chestnut Agnolotti

forest mushrooms, roasted chestnuts, aged balsamic—22

#### Grilled Quarter Pound Cheese Burger

onion bacon jam, aged cheddar cheese, french fries—20  
add fried egg—2

### SIDES

House Smoked Bacon —8 French Fries —7

Hashbrowns —7 Toast —5 Two Eggs YOUR WAY —6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness