NUTWOOD

Brunch

PICKLED BEET SALAD 13
Pickled Beets/ Oranges/ Greens/ Labne/ Lemon Vinaigrette

KUMATO TOMATO SALAD 13
Whipped Buratta/ Arugula/ Balsamic Vinaigrette

SHAVED BRUSSEL SPROUT SALAD 13
Farro/ Pickled Raisins/ Goat Cheese/ Candied Nuts/ Mustard Vinaigrette

KALE CAESAR 14
Anchovy Bread Crumbs/ Parmesan

AVOCADO TOAST 15
Sourdough Toast/ Crushed Avocado/ Pickled Vegetables/ Side Salad

LEMON MALT PANCAKES 15
Blueberry Compote/Condensed Milk Syrup

ACAI BOWL 15
House Made Acai Sorbet/ Granola/ Fresh Fruit/ Local Honey

BRIOCHE BENEDICT 17
Hollandaise/ Poached Eggs/ Smoked Bacon/ Wilted Greens/ Country Potatoes

CLASSIC BREAKFAST 18
Two Eggs/ Breakfast Potatoes/ Toast/ Bacon or Sausage

CHORIZO TOSTADA 18
Crispy Corn Tortilla/ Crema/ Pickled Onions/ Cotija Cheese/ Fried Egg/ Hot Sauce

FRIED CHICKEN & WAFFLES 18
Cheddar and Bacon Waffle/ Maple Drizzle

PASTRAMI CROQUE MADAME 18
Housemade Pastrami/ Born and Bread Sourdough/ Secret Sauce/ Fried Egg/ Parmesan Cream

8OZ PIMIENTO CHEESE BURGER 19
Secret Sauce/ Smoked Bacon/ Arugula/ Fried Egg/ Country Potatoes

CARAMEL BREAD PUDDING 10
Berry Compote/ Vanilla Bean Ice Cream

POT DE CREME 10
Toasted Meringue/Cocoa Crumbles

AFFOGATO 8
Fior Di Latte/ Caramel/ Espresso

SEASONAL FRUIT SORBET 5
Homemade Sorbet

Consuming raw or undercooked items is may increase the risk of foodborne illness