



BREAKFAST FAVORITES

BYOB - (build your own breakfast) \$15

two eggs, sausage links or bacon, country potatoes

HUEVOS RANCHEROS \$18

corn tortillas, hatch chili & tomatillo salsa, black beans, two eggs, cheddar cheese blend, cilantro-lime cream, fresh pico de gallo

MASCARPONE AND MARIONBERRY FRENCH TOAST \$16

almond crusted texas toast, mascarpone, marionberry compote, powdered sugar, candied orange zest

CLASSIC EGGS BENEDICT \$18

english muffin, pit smoked ham, hollandaise

FLORENTINE - spinach, onion and tomato \$16

CRAB - lump crab meat, lemon, chives \$22

SWEET POTATO HASH \$17

oven roasted sweet potatoes, spinach, mushrooms, caramelized onion, feta cheese, two eggs

BISCUITS AND GRAVY \$14

house-made bacon and sausage gravy, buttermilk biscuit, two eggs

AVOCADO TOAST \$14

grilled sourdough, haas avocado, preserved meyer lemon aioli, locally grown microgreens
add two poached eggs \$3

FRESH FRUIT PARFAIT \$10

choice of vanilla greek yogurt or coconut chia pudding
served with fresh berries, house-made granola

SIDES

OATMEAL: chia, hemp seeds, cranberries, brown sugar, milk \$8

FRESH FRUIT: seasonal \$5

BACON \$4

SAUSAGE LINKS \$4

TOAST: sourdough, multigrain, gluten free \$3

BISCUIT or **ENGLISH MUFFIN** \$4

AVOCADO \$2

HASH BROWNS or **COUNTRY POTATOES** \$4

MAKE IT SPECIAL

BOTTOMLESS MIMOSA \$19

prosecco, orange juice...only available with purchase of entrée
(two-hour limit)

BOTTOMLESS BLOODY MARY \$19

peppar vodka, spicy bloody mary mix...only available with purchase of entrée
(two-hour limit)



ELEVATED DINING

Nakoma supports local farmers and serves organic ingredients when possible.