



## 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)*

*For parties of 6 or more there will be a 20% gratuity added.*



ELEVATED DINING

*Nakoma supports local farmers and serves organic ingredients when possible.*