

~ BRUNCH ~

sat & sun, from 11am - 3:30pm

~ SHAREABLES ~

Drop Biscuits with Black Pepper & Honey	\$7
Orange marmalade, butter	
NH Shrimp Cocktail	\$15
Marinated gulf shrimp, avocado, olives, toast	
Turmeric Chicken Frites	\$11
Buttermilk marinade, dill	
Fried Curry Spiced Potatoes	\$5
Massaman, house ketchup	

~ FULL SIZE ~

NH American Breakfast	\$12
Two yard eggs, bacon or sausage, toast, jam, butter	
Honey Chicken Biscuit	\$11
Pink peppercorn honey, yard egg	
Taquitos Rancheros	\$14
Roasted peppers, queso fresco, tomatillo salsa, fried eggs	
Croissant Sandwich	\$14
Scrambled yard eggs, sausage, strawberry jam, watercress	
Shakshuka	\$15
Two fried eggs, meatballs, stewed tomato, feta	
Monte Cristo	\$13
Ham, cheese, tomato jam	
Smoked Cheddar Burger	\$15
44 Farms beef, everything bun, curry fries	
Shrimp Caesar	\$16
Little gem, red endive, wild shrimp, queso fresco, sourdough, black garlic dressing	
Jasmine Rice Congee	\$12
Local mushrooms, almonds, bacon, scallion, poached egg	

~ A LA CARTE ~

Butter & jam	\$2
Yard egg / Toast	\$3
Croissant / Bacon (2) / Sausage (1)	\$4

Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BRUNCH COCKTAILS

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Painkiller (Soggy Dollar Bar, Virgin Islands, 1970s) \$11
Rums, sherry, coconut cream, pineapple, orange

Vampiro (Oscar Hernández, Mexico, 1970s) \$10
Agave, beet, carrot, orange, lime

Bloody Mary (Harry's New York Bar, Paris, 1920s) \$11
Vodka, tomato, bergamot, lemon, black pepper, spices

Corpse Reviver No. 3 Frappe (Harry Craddock, 1930) \$12
Cognac, orange, Campari, lemon

~ **Mimosas!** ~

glass \$5
carafe \$18

(Ritz hotel Paris, 1925)

**orange | grapefruit | pineapple*

**classic unless requested otherwise*