

Nina May

Nina May Breakfast Sandwich with Bacon \$9
potato bread, cheesy eggs, jalapeño salsa verde

Nina May Smash Cheeseburger \$14
with sesame seed bun, aged cheddar cheese, pickled chilies, caramelized onions

Summer Tomato Salad with Basil Pesto \$14
pickled red onions, whipped smoked feta, bread crisps

Bob's Grilled Romaine Lettuce with Shaved Parmesan \$12
cured egg yolk, herb focaccia croutons, anchovy vinaigrette

Maryland Soft Shell Crab \$19
corn relish, blueberry mustard, pea tendrils

Maryland Jumbo Lump Crab Hushpuppies \$11

48-hour Braised Beef Short Rib \$26
young broccoli, garlic scapes, root and marrow

Brunch Chef's Choice for Two \$45
enjoy all of these dishes below

Apricot and Oat Crumb Muffin \$6

Summer Berry Parfait \$10
mom's granola, citrus yogurt, local honey

Basil Pesto Egg Tartelette \$12
tomato coulis, crispy shallots, pickled mustard seeds

Heirloom Tomato BLT with Fried Egg \$15
butter lettuce, hickory smoked bacon, garlic aioli

Pistachio Crusted Japanese Egg Plant \$16
tomato jam, manchego squash queso, parsley gremolata

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COFFEE

Espresso	\$4
Americano	\$4
Macchiato	\$4.5
Cappuccino	\$4.5
Latte	\$4.5
Regular Coffee	\$3.5
Decaf Coffee	\$3.5

Extras: Oat or Almond Milk \$1

BRUNCH COCKTAILS

Traditional Mimosa	\$7
orange juice/ sparkling wine	
Seasonal Mimosa	\$8
strawberry/purée/ sparkling wine	
Bloody Mary	\$8
vodka/ house made bloody mary mix/ seasonal garnish	
Beet Cocktail	\$10
gin/ velvet falernum/ lime/ beet juice/ mint	
Mandarin Delight	\$9
pisco/ agave/ mandarin/ mint	