Nina May

BRUNCH MENU

ENTREES

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

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

Short Rib Beef Wellington
collard greens, mushroom duxelle, red wine jus—29

Warm Roasted Oyster Mushroom Salad
toasted walnuts, herb croutons, brown butter crumble—14

Cacio Pepe Agnolotti of Caramelized Onion and Ricotta Cheese
parmesan reggiano, toasted black pepper, fennel fronds—17

SNACKS

Virginia Rappahannock Oysters
with apple horseradish jelly—18

Chicken and Chili Croquettes
pickled celery + carrots, buttermilk dressing—11

COFFEE

Espresso—4
Americano—4
Macchiato—4
Cappuccino—4.5
Latte—4.5
Regular Coffee—3.5
Decaf Coffee—3.5
Extras: Oat or Almond Milk—1

COCKTAILS

Beet Cocktail
gin/velvet falernum/lime/beet juice/mint—10

Mandarin Delight
pisco/agave/mandarin/mint—10

Seasonal Mimosa
seasonal puree/sparkling wine—8

Traditional Mimosa
orange juice/sparkling wine—7

Bloody Mary
vodka/house made bloody mary mix/seasonal garnish—8

CHEF’S CHOICE

FOR 2—45

We invite you to try this unique dining option. Chef’s Choice allows you to taste and explore some of our favorite seasonal dishes. The menu is designed for 2 people—all selections to be shared. A la carte options are available.

Moon Valley Apple Toast
apple butter, bourbon sage syrup, tart apple—9

Winter Citrus and Red Beet Salad
crispy veggie chips, shaved radish, carrot ginger vinaigrette—12

Perfect Herb and Cheese Omelet
xo sauce, scallions, whipped smoked feta—16

Pungo Creek Grits with a Poached Egg
beet greens, hot sauce vinaigrette—15

Shaved Virginia Porchetta
stewed beans, clam chowder, pickled butternut squash—18

COFFEE

Espresso—4
Americano—4
Macchiato—4
Cappuccino—4.5
Latte—4.5
Regular Coffee—3.5
Decaf Coffee—3.5
Extras: Oat or Almond Milk—1