

Nina May

BRUNCH MENU

SNACKS

Virginia Rappahannock Oysters

with apple horseradish jelly—18

Chicken and Chili Croquettes

*pickled celery + carrots,
buttermilk dressing —11*

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*

COFFEE

Espresso—4

Latte —4.5

Americano—4

Regular Coffee—3.5

Macchiato—4

Decaf Coffee—3.5

Cappuccino—4.5

Extras: Oat or Almond Milk —1

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*

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*