

NOCO

BRUNCH

BRUNCH ONLY ON SAT & SUN
FROM 11AM - 3PM

MAINS

CORNBREAD WAFFLE	Cornbread waffle with Indiana summer corn topped with whipped apricot butter and local maple syrup ADD crunchy bacon for \$2	\$10
CHEESE PIE	Flaky quiche dough filled with ricotta custard, pine nuts, thyme, and wine-plumped golden raisins served with red wine & onion jam, and a small green salad w/ lambic vinaigrette	\$12
CROQUE MADAME	Griddled brioche slices stuffed with smoked ham and topped with Gruyere fondue and a sunny-up duck egg ADD a second duck egg for \$2	\$15
STEAK & EGGS	7 ounce seared Flat Iron steak, potato & onion hash, two poached eggs, and pimento cheese	\$19
KING CRAB BENEDICT	Butter poached King crab on sautéed spinach and grilled brioche with a poached egg, whole grain mustard hollandaise, smoked paprika, herbs, and fresh lemon	\$22
POUTINE	Home fries smothered in rich gravy & shredded beef cheek topped w/ cheese curds and green onions	\$16
VEGETARIAN HASH	Crispy potato & onion hash w/ sautéed spinach, pimento cheese, and two poached eggs	\$12
NASHVILLE HOT CHICKEN + WAFFLE	Spicy breaded boneless chicken thigh topped with pickled pepper preserve served between 2 layers of cornbread waffle Available extra spicy on request!	\$16
CROISSANT SANDWICH	Croissant with choice of almond-breaded brie cheese or sausage patty w/ melted havarti, topped with arugula and red wine & onion jam served w/ a side of fresh fruit	\$12

SIDES

PASTRY DU JOUR	Your server will tell you all about today's preparation	\$4
CROISSANT	Fresh baked, flaky, and delicious! Served with soft butter and spread of the day.	\$4
TRIFLE	Layers of Greek yogurt, house-made granola, and fresh seasonal fruit served with graham cracker	\$5

SUNDAY SPECIALS:

\$15 BOTTLE MIMOSA SERVICE

\$2 OYSTERS

\$2.5 WOLTER'S PILSENER

RAW BAR

GRAVLAX PLATTER Gin cured sustainable salmon served with rye crisps, juniper mustard, lemon, and creamy cucumber salad **\$14**

THREE SIX DOZEN

OYSTERS

HOUSE SPECIALITY	\$7	\$13	\$21
	\$9	\$16	\$26

ADD A SAUCE: \$0.75 EACH OR TRY 4 FOR \$2

- TRADITIONAL COCKTAIL
- MIGNONETTE
- MEXICAN SALSA VERDE
- BLOODY MARY SAUCE

THREE SIX DOZEN

SHRIMP COCKTAIL

\$11 \$19 \$34

CHOICE OF A SAUCE:

- GARLIC & HERB CRÈME FRAÎCHE
- MEXICAN SALSA VERDE
- TRADITIONAL COCKTAIL

HALF LB. MARKET ONE LB. MARKET

KING CRAB LEGS

Paired with cocktail sauce, warm butter, parsley, and lemon

*THERE ARE RISKS ASSOCIATED WITH CONSUMING ANY RAW PROTEIN. IF YOU HAVE ANY CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE ANY IMMUNE DISORDER, YOU ARE AT A GREATER RISK OF ILLNESS FROM RAW PROTEINS AND SHOULD AVOID THEM.

DRINKS

SOCIAL LUBRICATIONS

MIMOSA	\$29/BTL OR \$9/GLS
LOS MONTEROS CAVA BRUT WITH CHOICE OF GFJ OR OJ	
MICHELADA CARAFE*	\$10
WOLTER'S PILSENER, HOUSE MIX, FRESH LIME & SMOKY SPICE	
KIMCHI BLOODY MARY*	\$6
TOZAI SAKE, KIMCHI-TOMATO PURÉE, GREEN ONION & PICKLED CARROT	
*ADD A LOADED SKEWER	\$3.50 SKEWER
SHRIMP OR ARTICHOKE WITH ASSORTED VEGGIES	
LEMON FIZZ	\$8 / GLS \$20/CARAFE
WARRE'S WHITE PORT, LEMON, CUCUMBER, AND SODA WATER ON ICE	
HOT SHOT	\$7
IL SANTO DESSERT WINE & ESPRESSO WITH ORANGE PEEL	

ADD A SHOT OF MARSALA, SHERRY, OR IL SANTO TO ANY COFFEE DRINK **\$3**

COFFEE, TEA, ETC.

DIRTY COW	ESPRESSO SHOT, ROOT BEER, MILK ON ICE	\$4
NICK'S CITRUS INFUSED COLD BREW		\$3
ESPRESSO		\$2
CORTADO OR MACCHIATO		\$3
CAPPUCCINO OR LATTE		\$4
MOCHA		\$5
BROWN COUNTY COFFEE	REGULAR OR DECAF	\$2
HOT TEA	EARL GREY, GREEN, MINT, OR CHAI	\$3
COLD		
AQUA PANNA STILLES WATER	1L	\$4.5
SAN PELLEGRINO SPARKLING WATER	1L	\$4.5
SAN PELLEGRINO SODA		\$2
11.5OZ CAN - BLOOD ORANGE, ORANGE OR LEMON		
JUICE	CHOICE OF ORANGE OR GRAPEFRUIT	\$2
ICED BLACK TEA		\$3
ABITA ROOT BEER	12OZ BOTTLE	\$2