

# NOCO

# BRUNCH

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

## MAINS

<b>CORNBREAD WAFFLE</b>	Cornbread waffle with Indiana summer corn topped with whipped apricot butter and local maple syrup ADD crunchy bacon for \$2	\$10
<b>BREAKFAST TACOS</b>	Daily special preparation using local or seasonal ingredients. Your server will fill you in on the details!	\$12
<b>CROQUE MADAME</b>	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
<b>STEAK &amp; EGGS</b>	7 ounce seared Flat Iron steak, potato & onion hash, two poached eggs, and pimento cheese	\$19
<b>KING CRAB BENEDICT</b>	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
<b>POUTINE</b>	Home fries smothered in rich gravy & shredded beef cheek topped w/ cheese curds and green onions	\$16
<b>VEGETARIAN HASH</b>	Crispy potato & onion hash with sautéed spinach, pimento cheese, and two poached eggs	\$12
<b>NASHVILLE HOT CHICKEN + WAFFLE</b>	Spicy breaded boneless chicken thigh topped with pickled pepper preserve served between 2 layers of cornbread waffle (available extra spicy on request)	\$16
<b>B+G</b>	Bratwurst sized breakfast sausage wrapped in flaky buttermilk biscuit topped with roasted mushroom gravy ADD a sunny-up duck egg for \$2	\$12

## SIDES

<b>PASTRY DU JOUR</b>	Your server will tell you all about today's preparation	\$4
<b>CROISSANT</b>	Fresh baked, flaky, and delicious! Served with soft butter and spread of the day.	\$4
<b>TRIFLE</b>	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

<b>HOUSE SPECIALITY</b>	\$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

<b>MIMOSA</b>	\$29/BTL OR \$9/GLS
LOS MONTEROS CAVA BRUT WITH CHOICE OF GFJ OR OJ	
<b>MICHELADA CARAFE*</b>	\$10
WOLTER'S PILSENER, HOUSE MIX, FRESH LIME & SMOKY SPICE	
<b>KIMCHI BLOODY MARY*</b>	\$6
TOZAI SAKE, KIMCHI-TOMATO PURÉE, GREEN ONION & PICKLED CARROT	
<b>*ADD A LOADED SKEWER</b>	\$3.50 SKEWER
SHRIMP OR ARTICHOKE WITH ASSORTED VEGGIES	
<b>COLD BREW COCKTAIL</b>	\$8
VANILLA COLD BREW, SWEET MARSALA & ORANGE ZEST	
<b>HOT SHOT</b>	\$7
IL SANTO DESSERT WINE & ESPRESSO WITH ORANGE PEEL	
<b>CIDER COCKTAIL</b>	\$8
HOT CIDER AND RARE WINE CO. BOSTON BUAL MADEIRA WITH CINNAMON AND ORANGE PEEL	

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

### COFFEE, TEA, ETC.

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