

nectar

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Brunch Menu

Challah French Toast

With hazelnut and local honey butter, organic pear and golden raisin compote

Housemade Granola

With organic yogurt and seasonal fruit

Chorizo Scramble

Local farm eggs with Spanish chorizo, caramelized red onion, manchego cheese, tomatillo salsa, crispy potatoes

Carnitas

Spice rubbed braised pork with fried farm egg, corn tortillas, tomatillo salsa, avocado

Smoked Salmon Benedict

Alder smoked salmon with crispy polenta, swiss chard, shallots, bacon, poached farm egg, roasted tomato hollandaise

Kroeger and Son's Goetta Melt

On Breadsmith peasant bread with fried farm egg, munster cheese, roasted tomato hollandaise

Seasonal Vegetable Frittata

With organic leeks, asparagus, olives, Capriole goat cheese, salsa verde, crispy potatoes

Green Acres Angus Burger

On Breadsmith challah with herb aioli, homemade pickles, local greens

Croque Madame

Prosciutto, brie, fig chutney, frisee, fried farm egg

Nectar is proud to serve as much locally produced and organic products on our menu as possible. We are committed to supporting a healthy, sustainable approach to enjoying good food.