



Nathaniel's

# ACOUSTIC SUNDAY BRUNCH

## seasonal sips of sunshine

### Grand Mimosa 13

*new amsterdam vodka, sparkling wine, triple sec, freshly squeezed orange juice*

### Hawthorne's Bloody Mary 13

*tito's handmade vodka, secret house blend, celery, fresh ground pepper*

### Pick Me Up Paloma 12

*sparkling wine, grapefruit juice, soda*

### Champagne Mule 12

*new amsterdam vodka, sparkling wine, ginger beer, fresh lime*

### Sophia's Sang-Rita 13

*house red sangria, pueblo viejo tequila blanco, cointreau, fresh lime juice, margarita mix*

### Peach Bellini 12

*sparkling wine, peach purée*

### Brunch Punch 12

*new amsterdam orange vodka, amaretto, cranberry and lime juice, sierra mist*

### Hawthorne Green Tea 12

*jameson irish whiskey, peach liqueur, sweet & sour mix, sierra mist*

### Sanderson Sisters Spritzer 12

*fleur de mer rose, chambord, soda water*

### Irish Coffee 13

*freshly brewed hot coffee, tullamore dew irish whiskey, sugar, cream*

### Hawthorne Espresso Martini 13

*espresso and vanilla vodkas, kahlua, dark crème de cocoa, layered cream*

### Tired Traveler Iced Coffee 11

*kahlua, bailey's irish cream  
add screwball peanut butter whiskey + 1.5*

## STARTERS

*meant to be enjoyed by 2-3 people*

### Sophia's Sweet & Savory Scone Duo

Lemon-Berry, Spring Onion-Cheddar, Sweet Cream Butter 10

### Deviled Eggs [GF]

Bacon and Chive, Seasoned Tender Greens 8

### Polenta Home Fries [GF optional]

Truffle Salt, Scallion, Herbed Goat Cheese, House-made Spicy Ketchup, Caramelized Onion Aioli 12

### Potato Skins [GF]

Scrambled Egg, Cheddar-Jack Cheese, Scallion, Chive-Horseradish Sour Cream 12  
add Crisp Pancetta +2

### Flatbread

Mascarpone and Cheddar Cheese, Caramelized Leeks, Crisp Pancetta, Sliced Peach 16

### Deep-Fried French Toast Bites

Cinnamon Sugar, Blueberry Compote, Fresh Berries, Coconut Whipped Cream 14

### Breakfast Tacos

Soft Corn Tortilla, Scrambled Eggs, Cheddar-Jack Cheese, Chorizo, Poblano Pepper Aioli, Pico De Gallo, Cilantro 16

## ENTREES

### \*Steak and Eggs [GF]

8 oz. Prime Filet, Chimichurri, Herbed Goat Cheese Scramble, Parmesan-Crusted Potato, Tender Greens 34

### Niçoise Salad [GF]

Chilled Green Beans, Fingerling Potatoes, Mixed Olives, English Cucumber, Grape Tomatoes, Soft-Boiled Eggs, Dijon Vinaigrette 18  
add Smoked Salmon +6

### Bananas Foster French Toast [GF optional]

Thick-Cut Brioche, Rum Caramel, Spiced Pecans, Coconut Whipped Cream 22  
a la mode +1.5

### Vegetable Frittata [GF]

Sundried Tomato, Feta, Zucchini, Basil, served with Parmesan-Crusted Potatoes 22

### Cauliflower Chorizo Hash [GF]

Spiced Potato, Sautéed Onion and Pepper, Crispy Ground Chorizo, Two Sunny Side Eggs, Chimichurri 20

### Lobster Macaroni and Cheese

Béchamel Cheese Sauce, Maine Lobster, Panko Crumb 32

*Ask about our gluten-free sliced bread and pasta options.*

*\*Consuming raw and undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food is cooked to order and as requested. Please inform your server of any allergies. Prices subject to state and local taxes.*