

Breakfast

The Little Nell Buffet

Adults: 70++ per person | Children: 32++ per person

Coffee, Tea & Juice included

The Little Nell breakfast buffet offers made-to-order eggs prepared any style, along with freshly prepared pancakes and French toast—simply ask your server to customize your morning to perfection.

Light Fare

- Li

Mixed Berry Bowl Blueberries, Raspberries, Strawberries 15 *gf*

Berry Parfait Little Nell Granola, Greek Yogurt, Mixed Berries 17 *gf, n*

Steel-Cut Oats Blueberries, Honeycomb 17 *gf*

Warrior Pudding Quinoa, Chia, Oats, Hemp Hearts, Almond Milk, Raisins, Pepitas 15 *gf, n*

House-Smoked Salmon* Egg, Capers, Onion, Tomato, Bagel, Cream Cheese 26

Mains

- Ma

Avocado Toast Ricotta, Herb Oil, Potato Crumble 23

Eggs Any Style* Choice of 2 Sides 26

Chef’s Omelette* Rosemary Ham, Maitake, St. André, Chive 29 *gf*

Huevos Rancheros* Refried Beans, Chipotle Salsa, Chorizo, Queso Fresco 28 *gf*

Nell Wagyu Enchiladas* Farm Eggs, Salsa Roja, Pepper Jack, Cotija 30

Vegetable Scramble* Winter Squash, Kale, Broccoli, Chèvre, Avocado 26 *gf*

Lemon Soufflé Pancakes Toasted Pine Nuts, Raspberry Syrup, Powdered Sugar 26 *n*

Blueberry Pancakes Powdered Sugar, Blueberry Syrup, Cinnamon 25

Brioche French Toast Apple, Pecan Crumble, Mascarpone 25 *n*

Sides 10 each

Applewood Smoked Bacon <i>gf</i>	Potato Cake
Poultry Sausage <i>gf</i>	Grilled Portobella <i>gf</i>
3oz Nell Wagyu Steak* + 34 <i>gf</i>	Sautéed Spinach <i>gf</i>

Freshly Baked

- Fr

Butter Croissant 7 | Kouign-Amann 10 | Seasonal Pop Tart 9 | Banana Bread 7 *gf, n*

Chocolate Babka 9 | Toasted Bagel 7 | English Muffin 7 | Assorted Toasts 5

Juice 12 each

Fresh-Squeezed Citrus Orange or Grapefruit	Blue Booster Blueberry, Beet, Cinnamon
Green Machine Kale, Green Apple, Celery, Cucumber	Gut Health Papaya, Tangerine, Pineapple
Smoothie of the Day Chef’s Daily Selection	

Hot Beverages

- Ho

Lavazza Coffee

Regular or Decaf 7

Espresso Single 6 | Double 8

Americano 8 | Cappuccino 8 | Macchiato 8

Latte 8 | Matcha Latte 9

Rishi Organic Tea 8

please inquire about our selection

Hot Chocolate 16

Executive Chef: Keith Theodore | **Chef:** Rebeca Gonzalez | **Pastry Chef:** Barbara Marcos
For your convenience, a 22% service charge is added to parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.
gf: gluten-free | **n:** contains nuts