## Breakfast

## **Light Fare**

Ma

Ma Avocado Toast Queso Fresco, Pepitas, Pickled Onion, Salsa Macha, Cilantro 23 Eggs Any Style* Choice of 2 Sides 26 Chef's Omelette* Asparagus, Maitake, Brie, Fine Herbs 29 gf Huevos Rancheros* Chorizo, Chipotle Salsa, Refried Beans, Pepper Jack 28 gf Nell Wagyu Enchiladas* Farm Eggs, Salsa Roja, Pepper Jack, Cotija 29 Vegetable Scramble* Avocado, Tomato, Spinach, Summer Squash, Feta 26 gf Turkish Lamb & Eggs* Tomato, Curry, Potato Flat Bread 28 Lemon Soufflé Pancakes Toasted Pine Nuts, Raspberry Syrup, Powdered Sugar 26 n Blueberry Pancakes Powdered Sugar, Blueberry Syrup, Cinnamon 25 Brioche French Toast Strawberry, Rhubarb, Pistachio Crumble, Cream Cheese 25 n	5 gf, n
Eggs Any Style* Choice of 2 Sides 26 Chef's Omelette* Asparagus, Maitake, Brie, Fine Herbs 29 <i>gf</i> Huevos Rancheros* Chorizo, Chipotle Salsa, Refried Beans, Pepper Jack 28 <i>gf</i> Nell Wagyu Enchiladas* Farm Eggs, Salsa Roja, Pepper Jack, Cotija 29 Vegetable Scramble* Avocado, Tomato, Spinach, Summer Squash, Feta 26 <i>gf</i> Turkish Lamb & Eggs* Tomato, Curry, Potato Flat Bread 28 Lemon Soufflé Pancakes Toasted Pine Nuts, Raspberry Syrup, Powdered Sugar 26 <i>n</i> Blueberry Pancakes Powdered Sugar, Blueberry Syrup, Cinnamon 25	
Sides 10 each	7

Applewood Smoked Bacon gfPoultry Sausage gf3oz Nell Wagyu Steak\* + 34 gf Potato Cake Grilled Portobella *gf* Sautéed Spinach *gf* 

## Freshly Baked



Butter Croissant 7Kouign-Amann 10Seasonal Pop Tart 9Banana Bread 7Chocolate Babka 9Toasted Bagel 7English Muffin 7Assorted Toasts 3

Juice 12 each

Freshly-Squeezed Citrus Orange or Grapefruit

Green Machine Kale, Green Apple, Celery, Cucumber Skin Glow Carrot, Ginger, Lemon

Refresh Watermelon, Basil, Strawberry

Smoothie of the Day Chef's Daily Selection

## **Hot Beverages**



Lavazza Coffee

Regular or Decaf 6 Espresso Single 6 | Double 8 Americano 7 | Cappuccino 7 | Macchiato 7 Latte 7 | Matcha Latte 9 Rishi Organic Tea 6 please inquire about our selection

Hot Chocolate 16

Executive Chef: Keith Theodore | Chef de Cuisine: Rebeca Gonzalez
For your convenience, a 22% service charge is added to your check
Consuming raw or undercooked meats, poultry, seafood, 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
Website: thelittlenell.com/dining | Instagram: @thelittlenell | Facebook: @thelittlenellaspen