

# Breakfast

## Light Fare

Li

Mixed Berry Bowl Blueberries, Raspberries, Strawberries 14 *gf, v*  
Berry Parfait Little Nell Granola, Greek Yogurt, Mixed Berries 16 *gf, v, n*  
Steel-Cut Oats Blueberries, Honey 19 *v*  
Warrior Pudding Quinoa, Chia, Oats, Hemp Hearts, Coconut Milk, Raisins, Pepitas 14 *v, n*  
House-Smoked Salmon Egg, Capers, Onion, Tomato, Bagel, Cream Cheese 24 \*

## Mains

Ma

Avocado Toast Whipped Ricotta, Cherry Tomato, Arugula, Villa Manodori 21 *v*  
Eggs Any Style Choice of 2 Sides 25 *gf*  
Chef's Omelette Asparagus, Brie, Fine Herbs & Choice of 2 Sides 29 *gf*  
Huevos Rancheros Refried Beans, Chipotle Salsa, Pepper Jack, Chorizo 28 *gf*  
Nell Wagyu Enchiladas Farm Fresh Eggs, Salsa Roja, Pepper Jack, Cotija 29 *gf*  
Vegetable Scramble Summer Squashes, Spinach, Tomato, Broccoli, Avocado, Chevre 26 *v*  
Turkish Lamb & Eggs Tomato, Curry, Potato Flat Bread 27  
Lemon Soufflé Pancakes Raspberry Syrup, Pine Nuts, Powdered Sugar 25 *v, n*  
Buttermilk Pancakes Blueberries, Powdered Sugar, Vermont Maple Syrup 25 *v*  
Brioche French Toast Strawberries, Pistachio, White Chocolate Crema 24 *v, n*

## Sides 9 each *gf*

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

## Freshly Baked

Fr

Classic Croissant 7 | Chocolate Croissant 7 | Seasonal Pop Tart 8 | Banana Bread 7  
Lemon Raspberry Loaf 9 | Toasted Bagel 5 | English Muffin 7 | Assorted Toasts 3

## Juice 10 each

Freshly-Squeezed Citrus Orange or Grapefruit	Gut Health Tangerine, Papaya, Pineapple
Green Machine Kale, Green Apple, Celery, Cucumber	Refresh Watermelon, Strawberry, Basil

## Hot Beverages

Ho

Lavazza Coffee  
Regular or Decaf 6  
Espresso Single 6 | Double 8  
Americano 7 | Cappuccino 7 | Macchiato 7  
Latte 7 | Matcha Latte 7

Rishi Organic Tea 6  
*please inquire about our selection*

*For your convenience, a 22% service charge is added to your check; inquire with your server to customize this charge.  
We proudly serve locally produced wagyu provided by cross creek farms.  
Please inform your server of any dietary restrictions.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
v : vegetarian | gf : gluten free | n : contains nuts  
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