

Breakfast

Light Fare

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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
Warrior Pudding Quinoa, Chia, Oats, Hemp Hearts, Coconut Milk, Raisins, Pepitas 15 *n*
House-Smoked Salmon* Egg, Capers, Onion, Tomato, Bagel, Cream Cheese 26

Mains

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Avocado Toast Pomegranate, Pepitas, Feta, Frisee 23
Eggs Any Style* Choice of 2 Sides 26 *gf*
Chef's Omelette* Smoked Chicken, Green Chili, Chevre 29 *gf*
Huevos Rancheros* Refried Beans, Chipotle Salsa, Pepper Jack, Chorizo 28 *gf*
Nell Wagyu Enchiladas* Farm Eggs, Salsa Roja, Pepper Jack, Cotija 29 *gf*
Vegetable Scramble* Winter Squashes, Kale, Broccoli, Avocado, Chevre 26
Turkish Lamb & Eggs* Tomato, Curry, Potato Flat Bread 28
Lemon Soufflé Pancakes Raspberry Syrup, Toasted Pine Nuts, Powdered Sugar 26 *n*
Buttermilk Pancakes Blueberries, Powdered Sugar, Vermont Maple Syrup 25
Brioche French Toast Apple, Pecan Oat Crumble, Caramel Mascarpone 25 *n*

Sides 10 each *gf*

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| Applewood Smoked Bacon | Potato Cake |
| Poultry Sausage | Grilled Portobella |
| 3oz Nell Wagyu Steak* + 34 | Sautéed Spinach |

Freshly Baked

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Butter Croissant 7 | Croissant Roll 12 | Seasonal Pop Tart 9 | Banana Bread 7
Pumpkin Cream Cheese Loaf 9 | Toasted Bagel 7 | English Muffin 7 | Assorted Toasts 3

Juice 12 each

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

Hot Beverages

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| 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 <i>please inquire about our selection</i> Hot Chocolate 16 |
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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.
gf : gluten free | *n* : contains nuts
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