

THE NICKEL



BRUNCH

MORNING BREADS

APPLE-CINNAMON MUFFIN	3.5	CROISSANT	4
BLUEBERRY MUFFIN	3.5	HAM & CHEESE CROISSANT	4.5
GLUTEN-FREE MUFFIN <small>SELECTION</small>	4.5	STICKY BUN <small>PECANS</small>	6

PLATES

TWO EGGS ANY STYLE*	CHOICE OF HAM STEAK or CHICKEN SAUSAGE or BACON + POTATOES + CHOICE OF TOAST	16
SPRING SALAD	MIXED GREENS + CELERY + RADISH + CARROT + ASPARAGUS + LEMON VINAIGRETTE	12
NICKEL SALAD	MIXED GREENS + RADISH + ONION + BLEU CHEESE + RED WINE VINAIGRETTE	10
CHICKEN AND WAFFLES	SCALLOPINI + RED EYE GRAVY + CHIVES + TABASCO HONEY SHISHITOS	16
BELGIAN WAFFLE	FRESH BERRIES + MACERATED BERRIES + MINT + MAPLE SYRUP	13
PAIN PERDU	BANANA-PEANUT BUTTER FOSTER + CANDIED PEANUTS + SHAVED CHOCOLATE	14
BLT BENEDICT*	PORK BELLY + TOMATO + ROMAINE + HOLLANDAISE	14
CRAB CAKE BENEDICT*	CRAB CAKE + SCALLION + SRIRACHA HOLLANDAISE	15
ROASTED RED PEPPER OMELETTE	GOAT CHEESE	14
COUNTRY HAM AND BISCUITS*	BEATEN BISCUITS + RED EYE GRAVY + 2 EGGS ANY STYLE	15
PORK BELLY HASH*	PORK BELLY + SHISHITO + SCALLION + SWEET POTATO + ASPARAGUS + 2 EGGS ANY STYLE	16
BAHN MI*	PICKLED VEGETABLES + PORK BELLY + SUNNY EGG + SRIRACHA AIOLI + SWEET SOY	15

SIDES

1 EGG ANY STYLE*	3	TOAST	16 GRAIN, SOURDOUGH, or BISCUIT	4
BACON or HAM STEAK	5	ROASTED POTATOES		5
CHICKEN SAUSAGE	5	FRUIT BOWL		5
BISCUIT + GRAVY	5	BERRY BOWL		9
CHEESY GRITS	5	YOGURT PARFAIT	FRESH YOGURT + BERRY COMPOTE + GRANOLA	11

COFFEE & TEA

CODA DRIP COFFEE	4
ESPRESSO	4
CAPPUCCINO	5
LATTE	6
CHAI	6

JUICE

TEAKOE TEA	ASK SERVER FOR SELECTION	5
NATALIE'S	ASK SERVER FOR SELECTION	7
ORANGE JUICE		5
CRANBERRY JUICE		5
GRAPEFRUIT JUICE		5

\$20 BOTTOMLESS BAR CAR FROM 10:30AM TO 3:00PM

*BOTTOMLESS IS FOR DINE-IN CUSTOMERS ONLY, TWO-HOUR LIMIT, ANY COMBINATION OF THE FOLLOWING:

CHARCUTERIE BLOODY MARY BAR CHARCUTERIE + CHEESE + HOUSE PICKLED VEGETABLES

WHITE RUSSIAN BAR CEREAL MILKS + CEREALS

BOTTOMLESS MIMOSAS CHOICE OF ORANGE, CRANBERRY, GRAPEFRUIT

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE CONTACT OUR PRIVATE DINING AND SALES COORDINATOR, ASHLEIGH, TO BOOK YOUR PRIVATE EVENT.
EMAIL ASKEENS@HOTELTEATRO.COM OR CALL 303-228-1117.

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 20% GRATUITY

CHEF DE CUISINE MATT MABERRY & SOUS CHEF CODY WELLNER, KEENAN BINKLEY & PASTRY CHEF LESTER DIXON

04/27/19