

NICK'S QUORUM

B R U N C H M E N U

Omelet Signatures

*Three farm fresh eggs & served w/ house hash
add a malted waffle with real salted butter +\$6*

- WESTERN \$14
Browned onions, bell peppers, ham, pinch of paprika
- PRIME RIB \$16
Supper club prime rib, horseradish crema, provolone
- FLORENTINE'S SISTER \$13
Wilted spinach, feta cheese, garlic, sundried tomato

Big Time Brunch Mains

- CHICKEN N WAFFLES \$16
Crispy and juicy Supper club BROASTED Chicken, golden brown signature Belgian Waffle, maple-Gochujang syrup, topped with maple brown butter
- BREAKFAST TACOS \$16
Grilled corn tortilla, scrambled eggs, cheddar, chorizo, pico de gallo, avocado crema (three to an order)
- SHRIMP N GRITS \$19
cheddar & chorizo creamy polenta, cajun seasoned gulf shrimp

Waffle Wow

*Golden-brown signature Belgian, malted waffle served with 100% maple syrup
make it a combo with 2 eggs & choice of bacon, sausage or turkey sausage +\$4
gluten free waffle available for each offering*

- BANANAS FOSTER \$12
Big Easy classic caramel sauce, topped with bananas & real whipped cream
(add scoop of homemade butter brickle ice cream +\$3)
- CINNAMON ROLL \$12
Filled with cinnamon, topped with gooey cream cheese glaze, more cinnamon & real whipped cream
- MALTED WAFFLE \$9
Topped with real salted butter

- BLUEBERRY \$13
Filled with macerated blueberries, topped with more blueberries & real whipped cream
- CHOCOLATE CHIP \$12
Filled with semi-sweet chocolate morsels, topped with real whipped cream & more chocolate chips
- BUTTERFINGER \$14
Filled with butterfinger candy bar pieces, topped with real whipped cream, more butterfinger & maple brown butter

Rise & Shine

- EGGS YOUR WAY \$14
2 farm fresh eggs, choice of bacon, sausage or turkey sausage & served with house hash
add a Belgian, malted waffle with real salted butter +\$6
- GLAZED HAM & EGGS \$14
Brown sugar Brickway brandy glazed bone in ham steak, 2 farm fresh eggs your way & served with house hash
- AVOCADO TOAST \$14
multigrain toast, avocado crema, hardboiled egg, pickled red onion & peppers
- YOGURT PARFAIT \$10
Greek vanilla bean yogurt, mixed seasonal berries, granola

Sides

- TOAST (*wheat, white, multigrain*) \$3
- QUORUM POLENTA \$6
- FRESH FRUIT CUP \$6
- ADD AN EGG TO DISH \$3
- SAUSAGE, BACON, OR TURKEY SAUSAGE \$5



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumers risk of food-borne illness.

BRUNCH: A MEAL SOMETIMES ACCOMPANIED BY ALCOHOL

Beverages with Alcohol

BOTTOMLESS BELINIS.....\$17
 prosecco with either peach, mango or pineapple

MAPLE OLD FASHIONED\$13
 Brickway brandy, maple syrup, luxardo cherry, thick cut bacon

BREAKFAST-TINI..... \$13
 gin, orange marmalade, OJ

THE BLOODY MARY..... \$10
 Brickway vodka, V8, A1, celery salt, garnished with celery stalk, cherry tomatoes, gerken, thick cut bacon

MALTED WHITE RUSSIAN..... \$13
 Local distillery Brickway vodka, "a hill of beans espresso", heavy cream, classic soda fountain malt powder

FRENCH 75 OR 76 OR 77\$12
 Classic brunch cocktail, 75 is gin, 76 is vodka, 77 is St. Germain

Salads & Soups

THE HOUSE.....\$13
 Mesclun, blistered cherry tomatoes, shredded carrots, cucumbers, red onions, house green avocado goddess dressing add chicken, steak or shrimp +\$6

THE CAESAR.....\$16
 Romaine, scratch anchovy forward Parmesan dressing add chicken, steak or shrimp +\$6

HEARTY VEGETABLE.....\$9
 Seasonal root vegetables & stock

NICK'S PRIME RIB CHILI.....\$12
 House specialty, Texas style (no beans)

Sandwiches

WAGYU BURGER.....\$19
 Wagyu, chuck & brisket specialty blend, smoked gouda, bacon onion jam, premium brioche bun, hand cut fries

BROASTED CHICKEN CLUB \$18
 cooked in specialty broaster, lettuce, tomato, red onion, bacon, avocado crema, hand cut fries

FRIED FISH..... \$17
 Lucky Bucket Pre-Prohibition Lager beer battered Cod, crispy, citrus remoulade, hand cut fries

Appetizers

SHRIMP COCKTAIL.....\$16
 White wine poached jumbo shrimp

ROASTED BEETS \$13
 Slow roasted golden and red beets, whipped goat cheese, orange segments, argula & spiced pumpkin seeds

TOASTED ORECCHIETTE & CHORIZO..... \$14
 Pasta, brown butter, lemon, fresh herbs

OYSTERS ROCKAFELLER..... \$18
 Half shelled oysters, topped with absinthe soaked spinach, artichoke, béchamel cream

Specialty Coffee & Bev

COFFEE\$4

ESPRESSO.....\$4

TEA\$4

ORANGE JUICE.....\$4

Kids Company

FRENCH TOAST STICKS..... \$8

GIDDY UP\$8
 2 eggs scrambled, bacon or sausage, toast

GRILLED CHEESE with French Fries\$7

MAC N CHEESE with French Fries.....\$8

CHICKEN TENDERS with French Fries.....\$9

