Omelet Signatures

Three farm fresh eggs & served w/ house hash add a malted waffle with real salted butter +\$7

*PRIME RIB.....\$17 Supper club prime rib, onion, horseradish crema, provolone

*FLORENTINE'S SISTER \$14 Wilted spinach, feta cheese, garlic, sundried tomato Big Time Brunch

CHICKEN N WAFFLES......\$17 Crispy and juicy Supper club BROASTED Chicken, golden brown signature Belgian Waffle, maple-Gochujang syrup, topped with maple brown butter

SHRIMP N GRITS\$21 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 +\$6 gluten free waffle available for each offering

MALTED WAFFLE \$12 Topped with real salted butter

Rise & Shine

*GLAZED HAM & EGGS \$15 Brown sugar Brickway brandy glazed bone in ham steak, 2 farm fresh eggs your way & served with house hash

AVOCADO TOAST......\$15 Multigrain toast, avocado crema, hardboiled egg, tomato, pickled red onion & peppers

YOGURT PARFAIT......\$10 Greek vanilla bean yogurt, mixed seasonal berries, granola

Sides

TOAST (wheat, white, multigrain).....\$4
QUORUM POLENTA.....\$7
FRESH FRUIT CUP.....\$7
ADD AN *EGG TO DISH.....\$3
SAUSAGE, BACON,
OR TURKEY SAUSAGE....\$6

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

BLUEBERRY\$14 Filled with macerated blueberries, topped with more blueberries & real whipped cream

BUTTERFINGER......\$13 Filled with butterfinger candy bar pieces, topped with real whipped cream, more butterfinger & maple brown butter

Sandwiches

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

CHICKEN CLUB......\$19 Cooked in specialty BROASTER, lettuce, tomato, red onion, bacon, avocado crema, hand cut fries

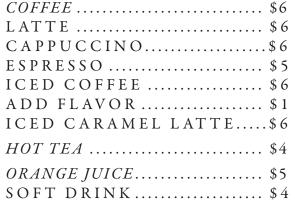
Salads & Soups

HEARTY VEGETABLE\$9
Seasonal root vegetables & stock

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

BRUNCH: A MEAL SOMETIMES ACCOMPANIED BY ALCOHOL

ages BOTTOMLESS BELINIS......\$18 THE BLOODY MARY......\$10 Brickway vodka, V8, A1, celery salt, garnished with Prosecco with either peach, mango or pineapple celery stalk, cherry tomatoes, gerken, thick cut bacon MAPLE OLD FASHIONED\$14 Brickway brandy, maple syrup, luxardo cherry, thick cut B R E A K F A S T - T I N I \$13 Gin, orange marmalade, OJ Free Spirited 'Eeverages CITRUS FIZZ\$9 OJ, fresh lemon juice, fresh lime juice, grenadine, egg QUORUM QUENCHER...... Monin peach puree, fresh lemon juice, half & half white, sparkling water LAVENDER LEMONADE......\$7 PASSION FRUIT MULE \$8 Fresh lemon juice, lavender simple syrup, soda water Fresh passion fruit & lime juice, Brickway Ginger Beer ppetizers TOASTED ORECCHIETTE SHRIMP COCKTAIL\$21 White wine poached jumbo shrimp & CHORIZO..... Pasta, brown butter, lemon, fresh herbs *OYSTERS ROCKAFELLER \$19 cheese, orange segments, arugula & spiced pump-Half shelled oysters, topped with absinthe soaked spinach, artichoke, béchamel cream kin seeds Specialty Coffee Nick's Quorum is proud to offer locally roasted coffee and espresso from A Hill of Beans Roasters. With the slogan "Real Coffee. Real People," A Hill of Beans meticulously handpicks the best beans to ensure the finest cup every time. With weekly deliveries, we ensure that our coffee is always fresh and flavorful. HONEY LAVENDER OATMILK ICED AEROCANO. Espresso, brown sugar simple syrup, half & half LATTE....\$7 Honey syrup, lavender simple syrup, oatmilk NICK'S LONDON FOG.....\$7 MAPLE MOCHA ALMOND MILK Earl Grey tea, lavender simple, honey syrup, milk LATTE.\$7 Maple syrup, bittersweet chocolate sauce, almond milk Kids Company Beverages FRENCH TOAST STICKS.....\$8







2 eggs scrambled, bacon or sausage, toast

GRILLED CHEESE & French Fries.....\$8

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

CHICKEN TENDERS & French Fries \$9