

Omelet Signatures

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

* WESTERN

Browned onions, bell peppers, ham, cheddar cheese,
pinch of paprika 17

* PRIME RIB

Supper club prime rib, onion, horseradish crema,
provolone 19

* FLORENTINE'S SISTER

Wilted spinach, feta cheese, garlic, sundried
tomato 16

Big Time Brunch

CHICKEN N WAFFLES

Crispy and juicy Supper club BROASTED
Chicken, golden brown signature Belgian Waffle,
maple-Gochujang syrup, topped with maple brown
butter 17

BREAKFAST TACOS

Grilled corn tortilla, scrambled eggs cheddar,
chorizo, pico de gallo, avocado crema
(three to an order) 18

SHRIMP N GRITS

Cheddar & chorizo creamy polenta, cajun seasoned
gulf shrimp 21

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

BANANAS FOSTER

Big Easy classic caramel sauce, topped with bananas
& real whipped cream (add scoop of homemade but-
ter brickle ice cream +3) 14

CINNAMON ROLL

Filled with cinnamon, topped with gooey cream
cheese, glaze, more cinnamon & real whipped
cream 14

MALTED WAFFLE

Topped with real salted butter 13

Rise & Shine

* EGGS YOUR WAY

2 farm fresh eggs, choice of bacon, sausage or turkey
sausage & served with house hash 17
add a Belgian, malted waffle with real salted butter
+\$6

* GLAZED HAM & EGGS

Brown sugar Brickway brandy glazed bone in ham
steak, 2 farm fresh eggs your way & served with
house hash 17

AVOCADO TOAST

Multigrain toast, avocado crema, hardboiled egg,
tomato, pickled red onion & peppers 16

YOGURT PARFAIT

Greek vanilla bean yogurt, mixed seasonal berries,
granola 10

Sides

TOAST (wheat, white, multigrain) 4

QUORUM POLENTA 7

FRESH FRUIT CUP 7

ADD AN *EGG TO DISH 5

SAUSAGE, BACON,

OR TURKEY SAUSAGE 7

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

Sandwiches

* WAGYU BURGER

Wagyu, chuck & brisket specialty blend, smoked
gouda, bacon onion jam, premium brioche bun,
hand cut fries 19

CHICKEN CLUB

Cooked in specialty BROASTER, lettuce, tomato,
red onion, bacon, avocado crema, hand cut fries 19

FRIED FISH

Lucky Bucket Pre-Prohibition Lager beer battered
Cod, crispy, citrus remoulade, hand cut fries 17

Salads & Soups

* THE HOUSE

Mesclun, blistered cherry tomatoes, carrots,
cucumbers, red onions, house
green avocado goddess dressing 15
add chicken, steak or shrimp +\$6

* THE CAESAR

Romaine, scratch anchovy forward Parmesan 17
dressing, add chicken, steak or shrimp +\$6

HEARTY VEGETABLE

Seasonal root vegetables & stock 9

NICK'S PRIME RIB CHILI

House specialty, Texas style (no beans) 12

BRUNCH: A MEAL SOMETIMES ACCOMPANIED BY ALCOHOL

Beverages with Alcohol

BOTTOMLESS BELINIS

Prosecco with either peach, mango or pineapple 18

MAPLE OLD FASHIONED

Brickway brandy, maple syrup, luxardo cherry, thick cut bacon 14

BREAKFAST-TINI

Gin, orange marmalade, OJ 13

THE BLOODY MARY

Brickway vodka, V8, A1, celery salt, garnished with celery stalk, cherry tomatoes, gerken, thick cut bacon 10

WHITE RUSSIAN

Local distillery Brickway vodka, "a hill of beans espresso", heavy cream, classic soda fountain malt powder 13

FRENCH 75 OR 76 OR 77

Classic brunch cocktail, 75 is gin, 76 is vodka, 77 is St. Germain 14

Free Spirited Beverages

QUORUM QUENCHER

Monin peach puree, fresh lemon juice, half & half 7

LAVENDER LEMONADE

Fresh lemon juice, lavender simple syrup, soda water 7

SHRIMP COCKTAIL

White wine poached jumbo shrimp 21

ROASTED BEETS

Slow roasted golden and red beets, whipped goat cheese, orange segments, arugula & spiced pumpkin seeds 15

CITRUS FIZZ

OJ, fresh lemon juice, fresh lime juice, grenadine, egg white, sparkling water 9

PASSION FRUIT MULE

Fresh passion fruit & lime juice, Brickway Ginger Beer 8

Appetizers

TOASTED ORECCHIETTE & CHORIZO

Pasta, brown butter, lemon, fresh herbs 15

***OYSTERS ROCKAFELLER**

Half shelled oysters, topped with absinthe soaked spinach, artichoke, béchamel cream 19

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 LATTE

Honey syrup, lavender simple syrup, oatmilk 7

MAPLE MOCHA ALMOND MILK LATTE

Maple syrup, bittersweet chocolate sauce, almond milk 7

ICED AEROCANO

Espresso, brown sugar simple syrup, half & half 7

NICK'S LONDON FOG

Earl Grey tea, lavender simple, honey syrup, milk 7

Beverages

CARAFE OF COFFEE 6

LATTE 6

CAPPUCCINO 6

ESPRESSO 5

ICED COFFEE 6

ADD FLAVOR 1

ICED CARAMEL LATTE 6

HOT TEA 4

ORANGE JUICE 5

SOFT DRINK 4

COKE, DIET COKE, SPRITE, ICED TEA, LEMONADE, GINGER ALE

Kids Company

FRENCH TOAST STICKS 8

GIDDY UP 8

2 eggs scrambled, bacon or sausage, toast

GRILLED CHEESE & French Fries 8

MAC N CHEESE & French Fries 8

CHICKEN TENDERS & French Fries 9

