

NICK'S

QUORUM

Mother's Day Brunch

First Course

Choose one per table (served family style)

CINNAMON ROLL WAFFLE

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

NICK'S RELISH TRAY

Smoked trout dip, house pickled vegetables, classic Ritz butter cracker

CURED SALMON

Citrus & juniper house cured salmon, crispy capers, Dijon aioli, bacon walnut bread

Main Course

Choose one per person

SHRIMP N GRITS

Cheddar & chorizo creamy polenta, Cajun seasoned gulf shrimp

CHICKEN N WAFFLES

Crispy and juicy Supper Club BROASTED chicken, signature Belgian waffle, maple-Gochujang syrup, topped with maple brown butter

*EGGS BENEDICT

Two poached cage-free eggs, Canadian bacon, toasted English muffin, with house Hollandaise

GRILLED BUTTERNUT SQUASH "STEAK"

Vegetarian, roasted & grilled herb butternut squash, green and yellow zucchini, corn and green pea risotto

*BROWN SUGAR BRANDY GLAZED SALMON

Brickway local distillery Brandy, creamy polenta, pan seared Atlantic salmon +4

*SIGNATURE ROASTED PRIME RIB | TABLE SIDE

served with green beans almonidine and sweet potato mash +10

Dessert

Served family style

CHOCOLATE TORTE & STRAWBERRY NAPOLEON

Chocolate Torte is made using the finest dark and milk chocolate, with an Oreo crust

Strawberry Napoleon is made using fresh strawberries, puff pastry, Chantilly cream

\$32.95 per person (not including Salmon & Prime Rib up charge, beverage, tax or gratuity. The entire table is required to order menu.

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



Beverages with Alcohol

BRUNCH: A MEAL SOMETIMES ACCOMPANIED BY ALCOHOL

MAPLE OLD FASHIONED

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

BOTTOMLESS BELINIS

Prosecco with either peach, mango or pineapple 18

WHITE RUSSIAN

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

THE BLOODY MARY

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

BREAKFAST-TINI

Brickway Gin, orange marmalade, OJ 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

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

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

Malted Waffle

GIDDY UP

2 eggs scrambled, bacon or sausage, toast

CHICKEN TENDERS & French Fries