

~Omelet Signatures~

Three farm fresh eggs & served with house hash
(add a malted waffle with real salted butter +6)

*WESTERN

Browned onions, bell peppers, ham, cheddar cheese,
pinch of paprika 18

*PRIME RIB

Supper club prime rib, onion, provolone,
horseradish crema 20

*FLORENTINE'S SISTER

Wilted spinach, feta cheese, garlic,
sundried tomato 16

~Waffle Wow~

Signature golden-brown Belgian malted waffle
(add *2 eggs your way & choice of protein +6)
gluten-free waffle available

BANANAS FOSTER

Big Easy classic caramel sauce, bananas,
real whipped cream 14
(add scoop of vanilla ice cream +3)

CINNAMON ROLL

Cinnamon-filled, gooey cream cheese glaze,
topped with more cinnamon & real whipped cream 14

MALTED WAFFLE

Topped with real salted butter 13

BLUEBERRY

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

S'MORE WAFFLE

Chocolate sauce, mini marshmallows, graham crumble 13

PEACHES & CREAM

Real whipped cream 13

~Rise & Shine~

*2 EGGS YOUR WAY

2 farm fresh eggs, served with house hash,
choice of bacon/sausage/turkey sausage 17
(add a malted waffle with real salted butter +6)

*GLAZED HAM & EGGS

Brickway brandy-brown sugar glazed ham steak,
2 farm fresh eggs your way, house hash 17

AVOCADO TOAST

Multigrain toast, avocado crema, hardboiled egg,
tomato, pickled red onion & peppers, micro greens 17

*SMOKED SALMON ON MULTIGRAIN

Whipped boursin cheese, shaved shallots, capers,
baby heirloom tomatoes, micro greens 18

YOGURT PARFAIT

Greek vanilla bean yogurt, granola
mixed seasonal berries 10

~Big Time Branch~

CHICKEN & WAFFLES

Crispy and juicy supper club Broasted chicken,
golden brown signature Belgian waffle,
maple-Gochujang syrup, maple brown butter 19

*PRIME RIB BENEDICT

Poached egg, shaved prime rib, ranch Hollandaise,
house hash, English muffin 21

BREAKFAST TACOS

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

SHRIMP & GRITS

Cheddar & chorizo creamy polenta,
cajun-seasoned gulf shrimp, micro greens 23

~Salads & Soups~

*THE HOUSE

Mesclun, blistered cherry tomatoes, carrots,
cucumber, red onion, house green avocado dressing 15
(add chicken +10, shrimp +14, grilled ribeye +16)

*THE CAESAR

Romaine, scratch anchovy-forward
parmesan dressing 17
(add chicken +10, shrimp +14, grilled ribeye +16)

CORN CHOWDER

Paprika-scented corn chips 10

NICK'S PRIME RIB CHILI

House specialty, Texas style (no beans) 13

~Appetizers~

SHRIMP COCKTAIL

White wine-poached jumbo shrimp 21

ROASTED BEETS

Slow-roasted golden and red beets, feta cheese,
orange segments, arugula, spiced pepitas 16

RADIATORI PRIMAVERA

White wine, extra virgin olive oil, garden vegetables 15

~Sandwiches~

*WAGYU BURGER

7oz wagyu, chuck, and brisket-specialty blend,
smoked gouda, bacon-onion jam, premium brioche bun,
hand-cut fries 21

CHICKEN CLUB

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

FRIED FISH

Lucky Bucket Pre-Prohibition Lager-battered cod,
citrus remoulade, hand-cut fries 17

~Beverages with Alcohol~

"BOTTOMLESS" BELLINIS Prosecco with either peach, mango, or pineapple 18
**Nebraska State Liquor Commission requires a monetary value to be charged for all alcohol refills.
Bellini refills are \$0.01 each.*

THE BLOODY MARY

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

MAPLE OLD FASHIONED

Brickway brandy, maple syrup, Luxardo cherry, thick-cut bacon 14

MALTED WHITE RUSSIAN

Brickway vodka, A Hill of Beans espresso, heavy cream classic soda fountain-malt powder 13

FRENCH 75, 76, OR 77

Classic brunch cocktail: 75 for gin, 76 for vodka, or 77 for St. Germain 14

~Free-Spirited Beverages~

QUORUM QUENCHER

Peach puree, fresh lemon juice, half & half 7

PASSION FRUIT MULE

Fresh passion fruit & lime juice, Brickway ginger beer 8

CITRUS FIZZ

Orange juice, lemon & lime juice, grenadine, egg white, sparkling water 9

LAVENDER LEMONADE

Fresh lemon juice, lavender syrup, soda water 7

~Specialty Coffee~

Proudly serving 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.

COFFEE CARAFE 6

CAPPUCINO 6

LATTE 6

ICED COFFEE 6

ICED CARAMEL LATTE 6

ESPRESSO OR DECAF ESPRESSO 5 (add flavor +1)

HONEY-LAVENDER OATMILK LATTE

Honey syrup, lavender syrup, oatmilk 7

NICK'S LONDON FOG

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

MAPLE-MOCHA ALMOND MILK LATTE

Maple syrup, bittersweet chocolate sauce, almond milk 7

ICED AEROCANO

Espresso, brown sugar syrup, half & half 7

~Other Beverages~

ORANGE JUICE 5

HOT TEA 4

SOFT DRINKS 4

Coke, Diet Coke, Coke Zero, Sprite, Iced Tea, Ginger Ale, Lemonade

~Kids Company~

GIDDY UP 8

2 scrambled eggs, bacon or sausage, toast

FRENCH TOAST STICKS 8

GRILLED CHEESE & FRIES 8

MAC & CHEESE & FRIES 8

CHICKEN TENDERS & FRIES 8

~Sides~

TOAST (wheat, white, multigrain) 3

FRESH FRUIT CUP 7

QUORUM POLENTA 6

*ADD EGG 5

PROTEIN (bacon/sausage/turkey sausage) 6

HAND-CUT FRIES 10

Nick's Quorum will add 22% gratuity for parties of six or more
04.14.26

Executive Chef Cyndi Long

