

Nina May

BRUNCH MENU

CHEF'S CHOICE

We invite you to try this unique, seasonal dining experience that allows you to taste and explore some of our favorite dishes. This menu is designed to be shared, so we ask for a minimum of two people to participate.

—39 PER PERSON

Cucumber and Radish Salad

pink radicchio, rice crisp, garlic chili crunch

Yukon Gold Hash Browns + Smoked Salmon

herbed cream cheese, pickled shallots, pistachio dukkah

Braised Short Rib Eggs Benedict

poached eggs, english muffin, french hollandaise

Lemon + Thyme Roasted Pennsylvania Chicken

dumplings, dill, carrots, chicken jus

SIGNATURE COCKTAILS

The Terence Espresso Martini

vodka/ espresso / cane syrup/ orange essence—15

Traditional Mimosa

orange juice/ sparkling wine—8

Seasonal Mimosa

seasonal puree/ sparkling wine—9

Bloody Mary

vodka/ house made bloody mary mix/ seasonal garnish—9

Seasonal Margarita

tequila/ agave/ lime/ seasonal fruits—14

Beet Cocktail

gin/ velvet falernum/ lime/ beet juice/ mint—15

This is Greyhound

vodka/ lime/ grapefruit/ honey—15

From Oaxaca with Love

jalapeño mezcal/ lime/ house amaro blend/ orgeat/ lime—14

Perfect Spritz

aperol, st-germain, prosecco, soda grapefruit bitters—9

Cucumber Basil Smash

gin, cucumber, lime, basil—15

NON-ALCOHOLIC COCKTAILS

Cucumber Sparkler

cucumber, basil, lime juice, seltzer —10

Grapefruit Honey

fresh squeezed grapefruit juice, honey, lemon—10

SHARED PLATES

PA White Kidney Bean Falafel

pickled ramps, garlic toum, herb salad—14

Cinnamon + Nutmeg French Toast

braised apples, orange- butter, maple syrup—20

Roasted Matheson Oysters

jonah crab butter, garlic bread crumbs, house made hot sauce—22

Chablis Poach Pear + Sourdough Toast

creamy, chevre cheese, brown butter crumble, arugula—19

Leek and Cheese Croquettes

creme fraiche ranch, taleggio, lemon—15

ADD CAVIAR —30

Roasted Cauliflower + Mint Zaatar

tahini vinaigrette, candied olives, golden raisins—19

MAINS

Classic Cheese Omelet

parmesan reggiano, whipped ricotta, salad—19

Karma Broccoli + Cheddar Risotto

local cheddar, burgundy broccoli, lemon preserve—26

Pan Roasted Maryland Rockfish Filet

parsnip puree, roasted mushrooms, champagne cream—32

Ricotta + Mortadella Agnolotti

chervil pesto, pecorino cheese, toasted pistachios—24

Grilled Quarter Pound Cheese Burger

onion bacon jam, aged cheddar cheese, french fries—20

ADD FRIED EGG—2

COFFEE + TEA

Espresso —4 • **Americano** —4 • **Macchiato** —4

Cappuccino —4.5 • **Latte** —4.5 • **Coffee** —3.5

EXTRA: OAT OR ALMOND MILK —1

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness