



2 Course \$15 Brunch Menu

Includes a Fresh Juice or Coffee

Choice of 1 of the Following Starters or 1 Dessert:

Fresh Fruit

Seasonal Fresh Fruit with Orange & Apple Juices

Wedge Salad

Iceberg Lettuce Wedge, Bacon, Blue Cheese, Tomato & Red Onion with a Creamy Blue Cheese Dressing

Nirvana Organic Mixed Green Salad

Organic Mixed Baby Greens, Red Bell Pepper, Avocado, Red Onion & Blue Cheese with our House Balsamic Vinaigrette

Organic Cauliflower & Goat Cheese Gratin

Baked Tender Cauliflower and Goat Cheese Casserole with a Crisp Herb, Parmesan & Panko Crust

Choice of 1 of the Following Entrees:

Jumbo Wheat Germ Pancake

Fluffy Pancake with a Crispy Wheat Germ Crust, Fresh Lemon Curd Whipped Cream & Maple Syrup
(Add Fresh Berries \$2)

Brioche French Toast

Golden Vanilla French Toast Topped with Lemon Curd Whipped Cream & Maple Syrup
(Add Fresh Berries \$2)

Bacon and Egg Sandwich

Sourdough Bread with Melted Cheddar & Swiss Cheese, Scrambled Egg, Smoked Bacon & Tomato, Served with House Potatoes

California Benedict

English Muffin Topped with Spinach & Poached Egg, Topped with Hollandaise Sauce Served with House Potatoes

Nirvana Vegetable & Brown Rice Burger

House Made Vegetable, Mushroom & Brown Rice Patty Served with Lettuce, Tomato, Caramelized Onion & Choice of Cheese: Blue, Cheddar, Swiss or Havarti Served with Thyme Paprika French Fries
(Add Avocado for \$2)

BLT Sandwich

Vine Tomatoes, Bacon, Arugula with Basil Aioli & Dijon Mustard On Fresh House Baked Sourdough Baguette Served with Thin Cut Thyme Paprika French Fries
(Add Avocado for \$2)

Grilled 4oz Salmon & Nirvana Organic Mixed Green Salad

Organic Mixed Baby Greens, Red Bell Pepper, California Avocado, Red Onion & Blue Cheese with our House Balsamic Dijon Vinaigrette

Blackened 4oz Chicken & Chopped Wedge Salad Chopped Iceberg Lettuce Wedge, Smoked Bacon, Crumbled Blue Cheese, Tomato & Red Onion Topped with Blackened Chicken & a Creamy Blue Cheese Dressing

Choice of 1 of the Following Desserts or 1 Starter:

House Baked Fuji Apple Pie

Dark Chocolate Molten Cake

Ice Cream Trio, Choice of 3 Select Ice Creams

2 Course Wine Pairing for an Additional \$10 or

Add a Glass of Select House Wines or Champagne for \$5 Each

No Splits, Share Plates, Or Corkage Available

Tax & Gratuity Additional



2 Course \$20 Brunch Menu

Includes a Fresh Juice or Coffee

Choice of 1 of the Following Starters or 1 Dessert:

Fresh Fruit

Seasonal Fresh Fruit with Orange & Apple Juices

Salmon Toasts

Toast Points Topped with Smoked Salmon, Chopped Egg, Tomato, Red Onion & Mustard Vinaigrette

Wedge Salad

Iceberg Lettuce Wedge, Bacon, Blue Cheese, Tomato & Red Onion with a Creamy Blue Cheese Dressing

Nirvana Organic Mixed Green Salad

Organic Mixed Baby Greens, Red Bell Pepper, Avocado, Red Onion & Blue Cheese with our House Balsamic Vinaigrette

Wild Lump Blue Crab Cakes

Panko Crusted House-Made Crab Cakes with Creole Aioli & a Corn, Red Bell Pepper & Chive Salad

Choice of 1 of the Following Entrees:

Salmon Leek Potato Pancake

Leek, Onion & Potato Pancake Layered with Smoked Salmon, Sour Cream, Poached Egg & Beurre Blanc

Nirvana Rancheros

Chili Cheese Corn Bread Topped with Pinto Beans, Eggs Over Easy, Avocado, Tomato Sour Cream, Cilantro and Salsa Verde

Nirvana Poached Benedict

Brioche Bread Topped with Avocado, Caramelized Onion, Tomato, Poached Egg and Beurre Blanc Served with House Potatoes

Nirvana Vegetable & Goat Cheese Scramble

Eggs Scrambled with Onions, Tomatoes, Red Bell Pepper, Spinach, Basil, Leeks and Goat Cheese Served with House Potatoes

Grilled Chicken Sandwich

Sliced Grilled Chicken with Spinach, Havarti Cheese, Roasted Bell Peppers & Basil Aioli On Fresh House Baked Sourdough Baguette Served with Thin Cut Sweet Potato Fries

Organic Grass Fed Nirvana Beef Burger

1/3 lb Hand Formed Aged Organic Grass Fed Beef Patties Served with Lettuce, Tomato, Caramelized Onion & Thyme Paprika French Fries
Choice of Cheese: Blue, Cheddar, Swiss or Havarti
(Add Avocado for \$2)

Grilled 4 oz Chicken & Organic Arugula, Beet & Grapefruit Salad Arugula, Sliced Roasted Beets, Pink Grapefruit, Goat Cheese & Pine Nuts with a Balsamic Citrus Vinaigrette

Choice of 1 of the Following Desserts or 1 Starter:

House Baked Fuji Apple Pie

Dark Chocolate Molten Cake

Ice Cream Trio, Choice of 3 Select Ice Creams

2 Course Wine Pairing for an Additional \$10 or

Add a Glass of Select House Wines or Champagne for \$5 Each

No Splits, Share Plates, Or Corkage Available

Tax & Gratuity Additional