

# Breakfast & Brunch Menu

## BREAKFAST Served 8am-2pm

<b>Cafe' Complet</b>	
Choice of Toasted Croissant, with Jam & Butter, or Danish with Coffee	7
Substitute Latte or Cappuccino	2
<b>Two Eggs</b>	7
(Your Way) With whole grain toast	
<b>Three Egg Omelet</b>	
with Vegetables	11
<b>Nibbles Frittata</b>	
Individual serving with Vegetables	10
<b>Add A Side</b>	
of Bacon or Ham to any order	4
<b>Organic Yogurt</b>	
with Fresh Fruit and Granola	8
<b>Avocado Toast (Whole Grain) Double</b>	12
Single	9
<b>Croissant Sandwich</b>	
Scrambled Egg with choice of Bacon or Ham with Swiss Cheese	10
<b>French Toast</b>	
Along with Fresh Fruit, Natural Maple Syrup, Whipped Cream	10
<b>Nibbles Lox Platter</b>	
Choice of Bagel (Plain, Sesame or Everything)	
Cream Cheese, Tomato, Onion, Capers	15
<b>Ala Carte</b>	
Blueberry or Corn Muffins	4
Danish Pastry Choose Guava with Cheese or Almond	4
English Muffin	3

## BEVERAGES

Coffee Americano	3/5
Espresso	3/5
Latte or Cappuccino	5/7
Orange Juice	5
Assorted Juices	3

## SPECIAL BRUNCH Friday-Sunday 8am-2pm

<b>Half-Price Specialty Cocktails With any Brunch Small Plate</b>	
Bellini	6
Mimosa	6
Margarita Wine Cocktail	6

### Brunch Small Plates

<b>FYE Special</b>	
Frittata, Yogurt and Espresso	
May substitute Cafe Americano for Espresso	15
<b>Shrimp Cocktail</b>	
6 Jumbo Shrimp with red sauce	10
<b>Traditional Eggs Benedict</b>	
Two Poached eggs served over Ham, on toasted English muffins with a blanket of Hollandaise Sauce	15
<b>Eggs Benedict with Lox</b>	
Two Poached eggs on a toasted English Muffin with a blanket of Lox and Hollandaise Sauce	18
<b>Avocado Toast</b>	
served with Two Eggs	15
<b>Two Eggs (Your Way)</b>	
with Whole Grain Toast	7
<b>Add a Side</b>	
Of Bacon or Ham	3
<b>French Toast</b>	
with Fresh Fruit	10



Join the Nibbles VIP Club



Scan the QR Code to receive Promotions, Special Events:



CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603 11 FDA Food Code.

**Nibbles Lite Fare**  
**Lunch or Dinner**  
**Served 11am-8am**

**SMALL PLATES**

<b>Shrimp Cocktail</b>	
6 Jumbo Shrimp with red sauce	15
<b>Hummus or Tzatziki</b>	
with Pita Bread and Crudites'	12
<b>Turkey Meat Balls</b>	
on Ricotta	10
<b>Cheese Board</b>	
Large	15
Small	10
<b>Avocado Toast (Whole Grain) Double</b>	12
Single	9

**SOUPS AND SALADS**

<b>Soup of the Day</b>	7
Ask your Server for daily selections	
<b>Caesar Salad Large</b>	12
Small	7
Add Shrimp or Chicken	4
<b>Greek Salad</b>	
Tomatoes, Cucumbers, Olives, Onions, Feta Cheese, In a Vinegarette dressing	12
<b>Caprese Salad</b>	
Mozzarella Cheese, Ruby Red Tomatoes, Fresh Basil, in Olive Oil	12
<b>Wedge Salad</b>	
Iceberg Wedge Salad, Bacon Bits, Tomatoes, with Bleu Cheese Dressing	12
<b>Beet Salad</b>	
Green leaf salad with Goat Cheese	12

**BEVERAGES**

Coffee Americano	3/5
Espresso	3/5
Latte or Cappuccino	5/7
Tea (Assorted)	3
Assorted Fruit Juices	3
Assorted Sodas	3
Water	2
Pelligrino	3
Arnold Palmer	
(Unsweetened Iced Tea with Lemonade)	5

**SANDWICHES**

<b>Caprese Sandwich</b>	
Served open-faced with Tomato, Mozzarella, & Basill	12
<b>Italian Panini</b>	
Turkey, Ham, & Salami, with Italian Dressing	12
<b>Ham or Turkey Croissant</b>	
Select Brie or Swiss Cheese Served with Fig Preserves	12
<b>Club Roll-Up</b>	
Bacon, Lettuce, and Tomato in a Wrap.	9
Add ham or Roast Turkey Breast	4

**DESSERTS**

<b>Daily Selections</b>	
Ask Your Server	
<b>Ice Cream</b>	
Vanilla	3

**PLEASE SEE THE BACK OF THE MENU  
 FOR CLUB NIBBLES**

**Daily Chef's  
 Creations**

**Special Small  
 Plate Entrees**

**To Enjoy with your  
 Appetizer, Soup,  
 Salad, or Dessert !**



## Club Nibbles Wine & Spirits

### WHITE WINES

<b>Scarpetta Pino Grigio Italy</b>	
Crisp and dry with floral notes	
Glass	10
Bottle	35
<hr/>	
<b>Sonoma Cutrer Chardonnay</b>	
<b>Russian River Ranch California</b>	
Rich & Buttery	
Glass	11
Bottle	45
<hr/>	
<b>Sancerre Jean Jacques Aucherre</b>	
<b>France</b> Light with citrus zest	
Glass	14
Bottle	62

### RED WINES

<b>Merlot, Robert Hall Paso Robles California</b>	
Lush Ruby Red hints of Black Cherry	
Glass	12
Bottle	40
<hr/>	
<b>Pino Noir, Raeburn Russian River Valley, California</b>	
Light Bodied with Hint of Berries	
Glass	12
Bottle	50
<hr/>	
<b>Cabernet, Penfolds Cabernet Sauvignon Australia</b>	
Full Bodied hints of Chocolate	
Glass	12
Bottle	50
<hr/>	
<b>Alternative Red Blend Orin Swift "Abstract" California</b>	
Notes of blueberry, black fig, bloodied strawberry, and hints of musk and rhubarb. Bold on the entry, the palate exudes rich notes of dark plum and ripe framboise with a slightly chalky texture. Transitions effortlessly to a finish of black cherry, sweet licorice, drying tannins	
Glass	18
Bottle	85

### PROSECCO


<b>Bisot Jeio, Treviso Veneto</b>	
Aromas and flavors of fresh pineapple and minerals.	
Split/Bottle	12/40

### COCKTAILS

<b>Bellini</b>	
Prosecco with Peach Nectar	12
<hr/>	
<b>Mimosa</b>	
Prosecco with Orange Juice	12
<hr/>	
<b>Margarita</b>	
Tequila Wine Lime Cocktail	8

### BEERS

<b>Bud Light or Miller Lite</b>	5
<hr/>	
<b>Guinness, Blue Moon, Stella Artois, Corona, or Funky Buddah Floridian</b>	6



**club nibbles** **Happy Hour**

**3-6PM DAILY**

**\$2 off**

**All Small Plates and Glasses of Wine Or Margarita Cocktail**

- \$3 off** Bellini or Mimosas
- \$1 off** All Single Beers
- \$15** Bucket of 5 Mini Corona Beers
- \$25** Bucket of 5 Large Corona Beers

**Club Nibbles Daily Special  
Chef's Creations**

**TODAYS SELECTIONS**

**Filet Mignon**

Preparation and accompaniment vary each week

19

---

**Salmon Creation**

Preparation and accompaniment vary each week

19

---

**Chicken Creation**

Preparation and accompaniment vary each week

18

---

**Pasta Creation**

Preparation and accompaniment vary each week

17

---

Your Server will be pleased to suggest a wine  
accompaniment.

Small Plate Appetizers, Soups, Salads, and Desserts  
Can be found on the Main Menu Page.

---