

Brunch, February 2026



**CHEF'S SEASONAL  
TASTING MENU**

pick one starter, one main,  
& one sweet

**29**

# HEY NONNY

LIVE MUSIC + LOCAL KITCHEN

Chef Partner: Tim Vidrio

## STARTERS

<b>FRUIT + NUT TOAST</b>	12
melted taleggio cheese   butter   seasonal jam	
<b>SMOKED SALMON TOAST</b>	16
ricotta   pickled shallots   cherries   herbs	
<b>QUICHE LORRAINE</b>	14
tartlet   green salad   goat cheese   black pepper granola	

## MAINS

<b>JOHNNY CAKES</b>	22
cornmeal griddles   housemade breakfast sausage fried egg   green tomatoes	
<b>CREPES FORESTIERE</b>	23
confit duck   mushroom ragout   herbs   pickled red onion   jus	
<b>STEAK + EGGS</b>	26
grilled petit filet or salmon   potato tostones   fried eggs   red wine syrup	
<b>FRENCH TOAST</b>	16
candied ginger   maple poached cranberries	
<b>BRISKET + GRAVY</b>	16
clabber biscuits   smoked brisket gravy   sherry vinegar   62.5° egg	

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk for food-borne illness.

Please inform your server of any allergies.

## SWEET

<b>BEIGNETS</b>	8
espresso creme anglaise	
<b>NONNY COFFEE FLOAT</b>	8
hot black coffee + seasonal ice cream	

## DRINKS

<b>BLOODY MARY</b>	12
vodka   housemade mix   spicy or not smoked sausage   cheese curd   olive	
<b>TOASTED ESPRESSO MARTINI</b>	14
siesta key toasted coconut rum   coffee liqueur   cold brew   madagascar vanilla syrup	
<b>MIMOSA</b>	12
champagne   orange juice	
<b>IRISH COFFEE</b>	12
jameson   sweetened whipped cream	
<b>PINOT GRIGIO</b>	glass 13   bottle 46
casa smith (washington)	
<b>CAVA</b>	glass 13   bottle 46
robert de nola (spain)	
<b>ROSÉ</b>	glass 13   bottle 46
figuiere mediterrane (france)	

GF = gluten free | DF = dairy free | VG = vegetarian | V = vegan