The Noortwyck

/ **pastry** /

Cranberry White Chocolate Scone	4
Cinnamon Roll	8

/ **brunch** /

Caviar hash brown and crème fraîche	22 *ea*
Oysters pickled ramp mignonette	26
Green Asparagus hazelnut, bottarga and sauce gribiche	22
Kale Salad toasted pine nut and 7 year gouda	21
Acai Bowl banana, coconut and fresh fruit	16
Honey Cardamom Toast pineapple marmalade	18
Whitefish Salad seeded crackers and pickles	18

Duck Fried Rice kimchi aioli	25
Rigatoni Carbonara smoked bacon and pecorino	25
Dry-Aged Cheeseburger horseradish aioli	25
Shakshuka braised greens, egg and parmesan	26
Rolled Omelet meredith feta and spinach	23
Breakfast Sandwich Japanese milk bun, aged cheddar mornay	19

Add Bacon 6
Add Hash Brown 3

/ **sides** /

Smoked Black Pepper Bacon	9
Two Fried Eggs	8
Triple Cooked Potato	12

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

The Noortwyck

Express Brunch Prix Fixe

$45 per menu

/ **first course** /

Whitefish Salad seeded crackers and pickles

or

Kale Salad toasted pine nut and 7 year gouda

or

Acai Bowl banana, coconut and fresh fruit

/ **second course** /

Shakshuka braised greens, egg and parmesan

or

Rolled Omelet Meredith feta and spinach

or

Duck Fried Rice kimchi aioli

/ **pastry** /

Cranberry White Chocolate Scone

or

Honey Cardamom Toast pineapple marmalade