

## BRUNCH

- The A.B.C. Omelet ★** \$11  
A. choose your two eggs:  
whole egg or egg white  
B. choose your ingredients:  
tomato, onion, mushrooms, spinach, ham  
C. choose your cheese:  
american, cheddar, smoked gouda, pepper jack  
served with skillet potato
- Huevos Rancheros Breakfast Bowl ☼** \$13  
chorizo fried egg, black beans and rice, salsa verde, cotija, avocado toast
- Farmers Benedict ☼** \$14  
griddled portuguese muffin with ham, tomato, spinach and a soft poached egg topped with kale hollandaise. served with NoLo skillet breakfast potato
- Chicken and Waffle Sliders** \$13  
country fried chicken, smoked salt waffle, bourbon-maple local syrup served with skillet potato
- Smoked Salmon "Bruschetta" ☼** \$15  
house smoked salmon, tomato crème fraiche, micro basil, grilled everything bagel served with skillet potato
- Bangers and Mash ☼** \$16  
grilled irish bangers, mashed potato waffle, smoked onion gravy
- Steak and Eggs Skillet ★** \$18  
short rib-fingerling hash, dowie farms duck egg, pimento rouille
- Hangover Patty Melt ☼** \$17  
two smashed beef patties, grilled pork belly, fried egg, rye, hollandaise
- Steel Cut Oats** \$10  
side of: seasonal fruit, crushed almonds, and brown sugar or local maple syrup

## BRUNCH COCKTAILS

\$6

### **Bloody Mary**

citron, house spice mix, creole bitters, tomato juice

### **Mimosa**

B&G champagne, apricot liqueur, fresh orange juice

### **Peach Bellini**

B&G champagne, peach schnapps, fresh orange juice

### **Kir Royale**

champagne, crème de cassis, chambord splash

### **Screwdriver**

absolut, fresh orange juice

## SELECT COCKTAILS

\$10

### **Clockwork Orange**

fresh orange juice, grand marnier, vanilla vodka

### **Salinger's Sipper**

iced coffee, farretti biscotti liquer, espresso vodka, sweet cream float, sprinkled with cinnamon and nutmeg

★ gluten free ☼ gluten free upon request

## BUILD YOUR OWN PLATE

- Maple Breakfast Sausages (2) ★ \$6  
Applewood Smoked Bacon (4) ★ \$6  
Grilled Pork Belly (2) ★ \$6  
Two Eggs Your Way ★ \$6  
NoLo French Toast (2) ☼ \$8  
Granola Yogurt Parfait \$4  
Charred Avocado ★ \$4  
Skillet Potato ★ \$6  
Seasonal Fruit Cup ★ \$4

# NOLO

## BISTRO & BAR

Executive Chef Mark Filteau

Brunch Served  
Saturday & Sunday, 10am - 2pm

## UPCOMING EVENTS @ NoLo

### **Daou Vineyards Celebration of Wine Dinner Series**

Featuring Georges Daou, Proprietor  
Wednesday, January 25, 2017, 7pm  
\$129/person

### **Thursday Night Live**

Featuring Kim Riley  
Thursday, January 26, 2017, 7pm  
No cover charge

### NoLo Craft Beer

<b>NoLo Bohemian Brew.</b>	<b>7</b>
Cape Anne Brewery, Gloucester MA exclusive private label lager brewed by our friends in America's oldest seaport	
<b>Golden Helles</b>	<b>7</b>
Von Trapp Brewing, Stowe VT german for "bright", this munich style helles is an easy drinking, yet surprisingly complex, golden lager	
<b>Wachusett Blueberry Ale</b>	<b>7</b>
Wachusett Brewing Co., Westminster MA a slight aroma of blueberry, balanced by a subtle flavor that gets fermented into this delicious wheat ale	
<b>Yuengling Light Lager.</b>	<b>7</b>
Yuengling Brewery, Pottsville PA america's oldest brewery, light clean, low calorie; a refreshing taste of america's past.	
<b>Ohara's Irish Stout.</b>	<b>8</b>
Carlow Brewing Co., County Carlow, Ireland a toasty, robust stout with a creamy mouth feel and a strong intense espresso flavor	
<b>Frye's Leap IPA.</b>	<b>7</b>
Sebago Brewing Co., Portland ME maine's "drink me everyday" ipa. american caramel malt with a unique, dry hopped aroma of pine and grapefruit	
<b>Union Jack IPA.</b>	<b>7</b>
Firestone Walker Brewing Co., Paso Robles CA aggressively hopped west coast IPA with astonishing balance	
<b>Smithwick's Ale.</b>	<b>7</b>
Dublin, Ireland clean and delicate with fruity and caramel notes, since 1710	
Please ask your server about our seasonal craft beer selections and beer flights.	

### Stonehedge Cellars Select Wines

We are proud to offer a rotating selection of distinctive wines  
from our premium wine cabinet. (by the glass, 6 oz.)

#### WHITE

<b>Flowers Vineyard.</b>	
Chardonnay 2014	<b>23</b>
Sonoma Coast, CA. elegant with lemon zest, asian pear, honey crisp apple	
<b>Spottswoode.</b>	
Sauvignon Blanc 2014	<b>19</b>
Napa & Sonoma County, CA. white peach, tangerine, guava, ripe pears	
<b>Trefethen Family Vineyards.</b>	
Dry Riesling 2015	<b>19</b>
Oak Knoll District of Napa Valley, CA. orange blossom, lime, apples, dry apricot	
<b>Pieropan La Rocca.</b>	
Soave 2014	<b>20</b>
(Garganega) Veneto, Italy. ripe exotic fruit and balanced richness	

#### RED

<b>Robert Foley Vineyards.</b>	
Cabernet Sauvignon 2011	<b>26</b>
Napa Valley, CA. blackberry, currant, cedar, rich with fine tannins	
<b>Pride Mountain Vineyards.</b>	
Merlot 2012	<b>23</b>
Napa & Sonoma County, CA. black cherry, blueberry, plum, french oak, vanilla	
<b>Alexana Revana.</b>	
Pinot Noir 2012	<b>20</b>
Willamette Valley, OR. blackberry, cherry, toast, vanilla and spice	
<b>Flora Springs.</b>	
Trilogy Bordeaux Red Blend 2012	<b>29</b>
Napa Valley, CA. dark berries, cassis, granite dust, well balanced	

### Quartino Pours

A quartino is 250ml, a third of a 750ml wine bottle, which is about a glass and a half

#### WHITE / ROSE

<b>Chat. Minuty Rose.</b> Provence, Fra.'13	<b>14</b>
<b>Acacia.</b> Chardonnay '14 Napa, CA	<b>17</b>
<b>Meiomi.</b> Chardonnay '14 Coastal, CA	<b>12</b>
<b>Domaine Laporte.</b> Sauv. Blanc '14 Loire, Fra.	<b>17</b>
<b>Sterling.</b> Sauv. Blanc '14 Napa, CA.	<b>14</b>
<b>Alois Lageder.</b> Pinot Grigio '15 Trentino-Alto Adige.	<b>12</b>
<b>Marc Brédif.</b> Chenin Blanc '14 Vouvray, France	<b>15</b>
<b>Selbach Bernkasteler Kabinett.</b> Riesling '14 Mosel.	<b>12</b>
<b>Pierre Sparr.</b> Gewurtztraminer '13 Alsace, France	<b>12</b>

#### RED

<b>Daou Vineyards.</b> Cabernet Sauvignon 2014 Central Coast, CA	<b>17</b>
<b>Rustenberg Winery.</b> Cabernet Sauvignon 2013 South Africa	<b>14</b>
<b>Burgess Cellars.</b> Merlot 2012 Napa, CA	<b>17</b>
<b>Scott Family Estate.</b> Pinot Noir 2014 Arroyo Seco, CA	<b>15</b>
<b>Alexander Valley Redemption.</b> Zinfandel 2012 Sonoma, CA	<b>16</b>
<b>Castello di Ama Chiani.</b> Chianti 2013 Italy	<b>14</b>
<b>Vina Cobos Felina.</b> Malbec 2014 Mendoza, Argentina	<b>14</b>