



HAND HELDS

served with choice of side

- 

BREAKFAST TACOS

12

two breakfast tacos / scrambled eggs* / cheddar cheese /
mojo pork / green tomato salsa / avocado espuma /
papas fritas / micro cilantro / blue corn -OR- flour tortillas
- DUCK BACON BREAKFAST SANDWICH

18

over easy egg* / duck breast bacon / pepper relish /
cheddar cheese / baconaise / toasted baguette
- GRAVLAX CROISSANT

19

lemon dill cured salmon* / fried capers /
pickled red onion / honey salmon skin crisp /
everything bagel cream cheese spread /
green pea shoots / buttery croissant

BOWLS

served with choice of biscuit -or- toast

- 

BREAKFAST POUTINE

13

sweet potato waffle fries / cheese curds /
two local cage-free eggs* your way / sausage gravy
-OR- vegan oat milk country gravy / scallion
- 

CARNE ASADA RICE BOWL

20

seared marinated grass fed beef* tips / saffron rice /
peppers / onions / tomatoes / cheddar / cumin dusted
fried eggs* / green tomato salsa / lime crema /
micro cilantro
- ÉTOUFFÉE & GRITS

12

stone-ground white cheddar grits / sauteed shrimp /
surry sausage / stewed onion, celery & pepper sauce

PLATES / GRIDDLES

- 

THE TRADITION

10

two local cage-free eggs* your way /
choice of meat, side & biscuit -or- toast
- 

BUTTERMILK PANCAKES

11

two fluffy pancakes / whipped butter / maple syrup /
choice of meat & side
^gluten free pancakes available
add chocolate chips, blueberries or nuts

2
- CERRY PEACH FRENCH TOAST

12

sourdough bread / cherry peach jam /
whipped brown sugar cream cheese spread /
spiced custard batter / choice of meat & side

OMELETS

three local, cage-free eggs* served with
choice of side & biscuit -or- toast,
with whipped butter & housemade jam

- 

MILE HIGH OMELET

13

ham / cheddar / tri colored finger potatoes /
mixed pepper relish
- 

OMELET DUCK-ELLE

16

duck breast bacon / mushroom duxelles / gouda /
pickled red onion

BEVERAGES

- FRESH BREWED ILLY CAFE / 3.50

intenso / bold roast / 100% arabica

FRESH BREWED DECAF / 3

illy decaffeinato / 100% arabica

ADD A LITTLE FLAVOR / .50

mocha / vanilla / hazelnut / irish cream

FRESH BREWED DAMMANN ICED TEA / 3

black tea blend / served unsweetened
sweetened to order

Fruit Iced Tea / 4

fresh brewed dammann iced tea /
flavor options: blood orange / blood peach /
blueberry-pomegranate / pineapple / red
currant / raspberry-red dragonfruit / strawberry

DAMMANN FRÈRES HOT TEA / 4

the breakfast: black tea
the des mille collines chai black tea
herbal chamomile / earl grey decaf black tea
oolong: salted caramel au beurre sale
citrus flavored rooibos / peppermint herbal tea
jasmine green tea

SWEETENERS & CREAMERS

white sugar / pink sweet n low / blue equal
yellow splenda / green stevia / raw sugar
half & half / whole milk / almond milk / oat milk

GHIRARDELLI HOT CHOCOLATE / 4.50

gourmet hot cocoa / whipped cream /
chocolate shavings

ILLY BLEND ICED CAFFÈ CANS / 7

6.8 oz chilled can
caffè: rich & full-bodied 100% arabica
mochaccino: coffee + lowfat milk + cocoa

MINOR FIGURES OATMILK LATTE DAIRY FREE CANS / 7

250 mL chilled cans
latte / mocha latte: rich cocoa powder
chai tea latte: black tea, spices, stevia
matcha tea latte: just oatmilk & matcha

NATALIE'S FRESH PRESSED JUICES 10 oz bottle Holistic Juice / 8

aura: blood orange, strawberry & ashwaganda
purify: blood orange, grapefruit,
dandelion, ginger
resilient: blood orange, elderberry, turmeric
ginger, black pepper

16 oz bottle Lemonade / 6

lemonade / strawberry lemonade

16 oz bottle Valencia Orange / 7

16 oz bottle Orange Beet Juice / 8

16 oz bottle Blood Orange / 10

16 oz bottle Carrot, Ginger, Turmeric / 10

KIMONO SPARKLING YUZU / 9

SWAMP POP PONCHATOULA STRAWBERRY SODA / 5

JUICE / 4

apple / cranberry / grapefruit
orange / pineapple / tomato

SOFT DRINKS / 3

coke / diet coke / sprite / mr pibb / ginger ale
minute maid lemonade

ACQUA PANNA NATURAL SPRING WATER / 4

SAN BENEDETTO SPARKLING WATER / 3

gluten free modifications available
*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

CLEAN EATS



VEGAN CORNED HASH

17

JUST Egg® "made from plants" / Beyond™ breakfast
sausage / garlic & herb potatoes / corn / peppers /
onions / oat milk cracked pepper gravy / scallion

VEGAN PIÑA COLADA FRENCH TOAST

16

crispy coconut pineapple infused french toast /
preserved citrus agave syrup /
scrambled JUST Egg® "made from plants" /
Beyond™ breakfast sausage

SIDES

EACH \$4

FRESH FRUIT

SEASONED FRENCH FRIES

SEASONED HOME FRIES

SWEET POTATO HASH

SWEET POTATO WAFFLE FRIES

WHITE CHEDDAR GRITS

PREMIUM SIDES

EACH \$6

CAROLINA JICAMA SLAW

julienned jicama / carrots / scallions / spiced vinegar

CHEESY JERK PLANTAINS

smashed & fried plantains / housemade mild jerk spice
vegan mozzarella / cilantro

CERRY & PEACH GRANOLA YOGURT PARFAIT

vanilla yogurt / cherry & peach jam / house granola

CHORIZO PASTA SALAD

crispy chorizo pork belly / fusilli / cheddar / black olives / chimichurri

CILANTRO LIME HUMMUS & BLUE CORN CHIPS

chickpea hummus / black tahini / preserved lime oil / Tajin® blue corn chips

JIC-BACHI ROASTED VEGETABLES

soy glazed jicama / sauteed squash & zucchini / ginger carrots
housemade yum yum sauce

MEATS

EACH \$5

APPLEWOOD BACON

BREAKFAST SAUSAGE PATTIES

COUNTRY HAM

SURRY SAUSAGE LINKS

TURKEY SAUSAGE PATTIES

ADDITIONS / SUBSTITUTIONS

LOCAL CAGE-FREE EGGS*

\$2 FOR 1 / \$3 FOR 2

DEVILED EGGS

\$3 FOR 2

JUST EGG® "MADE FROM PLANTS"

5 / 3

BEYOND™ BREAKFAST SAUSAGE

6 / 3

DUCK BREAST BACON

8 / 4

SINGLE PANCAKE

3

TRIPLE STACK PANCAKES

7

CLASSIC FRENCH TOAST

6

SIDE SAUSAGE GRAVY

4

SIDE VEGAN OAT MILK COUNTRY GRAVY

3

VEGAN MOZZARELLA

2/1

SOURDOUGH / RUSTIC WHEAT

1.5

HOUSEMADE GLUTEN FREE BREAD

1.5

BUTTERMILK BISCUIT

2

CROISSANT

4.5 / 2

breakfasttobeer.com / 757.988.8585 / 1003 Brick Kiln Blvd / Newport News, VA / 23602



STARTERS

- A-1 SLIDERS

three sliders / brasstown grass-fed beef / a-1 mayo / swiss / caramelized onions / toasted brioche buns

11
- BUTTERMILK BONELESS PORK "WINGS"

served with celery salad
choice of bleu cheese -or- ranch
choice of sauce: house buffalo / sweet chili teriyaki / stout bbq / voodoo dust / fermented habañero hot / korean seoul

6 for \$10
12 for \$18
24 for \$34
- CHERRY SMOKED BONE-IN WINGS

served with celery salad
choice of bleu cheese -or- ranch
choice of sauce: house buffalo / sweet chili teriyaki / stout bbq / voodoo dust / fermented habañero hot / korean seoul

6 for \$10
12 for \$18
24 for \$34
- CILANTRO LIME HUMMUS & TAJIN® CORN CHIPS

chickpea hummus / black tahini / preserved lime oil / cracked black pepper / Tajin® blue corn chips

12
- CRACKLIN' NACHOS

crispy pork rinds / mojo pulled pork / white cheddar sauce / pickled jalapeños / roasted corn / pepper relish / pickled red onion / lime crema / micro cilantro

13
- VEGAN BUFFALO CAULIFLOWER BITES

oat milk marinated / breaded & fried / house vegan buffalo / vegan mozzarella / scallions

13
- CHARCUTERIE BOARD

rotational assortment of seasonal items / house cured duck bacon / housemade sausage / deviled egg / house pimento cheese spread / crackers / pickled fruits & vegetables / stuffed olives

20
- NEST CHEESE BOARD

five artisanal cheeses / assorted crackers / pickled vegetables / pepperoni / prosciutto crisp / seasonal jam / herb toast points

25

HAND HELDS

- served with choice of side

BBQ SLICED BEEF BRISKET

slow smoked beef brisket with house made stout bbq / carolina jicama slaw / brioche bun

14
- CHORIZO GRILLED CHEESE

grilled sourdough / smoked gouda / house cured pork belly chorizo / house pickled jalapeño / roma tomato

15
- CORIANDER LIME CHICKEN TACOS

two tacos / seasoned grilled chicken thigh / avocado espuma / red onion / lime crema / queso fresco / micro cilantro / blue corn tortillas -OR- flour tortillas

12
- LOBSTER ROLLS

lunch fit for Neptune . . . twin New England style brioche rolls / thirst quenching langoustine salad / shucked lobster claw / shredded lettuce / tomato

25
- NEST NIBLICK

house smoked turkey / ham / arugula / tomato / red onion / gouda / roasted chili baconaise / sourdough, wheat -OR- flour tortilla wrap

13
- SPICY TUNA FACE MELT

thin grilled tuna steak / fermented habañero sauce / carraway red cabbage kraut / 1000-Drive dressing / swiss / served open faced on a buttery grilled slice of multigrain wheat

18
- BURGERS

served with choice of side

ALL AMERICAN BURGER

7 oz Brasstown grass fed beef* patty / american cheese / lettuce / tomato / red onion / pickle / brioche bun

14
- JAMMY MELT

7 oz Brasstown grass fed beef* patty / swiss / caramelized onions / cherry & peach jam / applewood bacon / mayo / rustic wheat

17
- ♥ substitute 7 oz Beyond™ burger patty / 7

CLEAN EATS

- served with choice of side

PAD THAI PANINI

pressed & grilled thin sliced sourdough stuffed with sriracha lime sunbutter / preserved citrus agave spread / curried rice noodles / micro cilantro

13
- THAI CHILI BURGER

7 oz Beyond™ burger patty / pickled peppers, carrots & jicama / micro greens / sunbutter-sriracha sauce / housemade gluten free bread

18
- VEGETARIAN

FRIED CHICKEN BLT

plant based breaded fritter / house smoked beet bacon / romaine / roma tomato / eggless cracked pepper mayo / thin sliced sourdough / choice of side

19
- SIDES

EACH \$4

FRESH FRUIT

SEASONED FRENCH FRIES

SWEET POTATO WAFFLE FRIES
- PREMIUM SIDES

EACH \$6

CAROLINA JICAMA SLAW

julienned jicama / carrots / scallions / spiced vinegar

CHEESY JERK PLANTAINS

smashed & fried plantains / housemade mild jerk spice vegan mozzarella / cilantro

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vanilla yogurt / cherry & peach jam / house granola

CHORIZO PASTA SALAD

crispy chorizo pork belly / fusilli / cheddar black olives / chimichurri / culantro

CILANTRO LIME HUMMUS & BLUE CORN CHIPS

chickpea hummus / black tahini / preserved lime oil Tajin® blue corn chips

JIC-BACHI ROASTED VEGETABLES

soy glazed jicama / sauteed squash & zucchini ginger carrots / housemade yum yum sauce

SALAD / SOUPS

- NEST COWBOY CHILI

Brasstown ground beef / kidney & black beans / stewed tomatoes / shredded tomatoes / corn / shredded cheddar / red onions / sour cream

7 / 9
- CREAM OF SUNFLOWER

this summer afternoon inspired blend of housemade oat milk & toasted sunflower seed comes together in delightful bliss / saffron chive oil / micro popcorn shoot

7 / 9
- add a side house garden salad -or- side house caesar salad

substitute cup of soup du jour, NEST cowboy chili -or- cream of sunflower soup for a side

substitute house garden salad -or- house caesar salad for a side

4
2
3

- HOUSE GARDEN SALAD

mixed greens / heirloom tomatoes / cucumbers / red onion / rustic crouton / choice of dressing

8
- balsamic / bistro red wine vinaigrette
bleu cheese / caesar
green pea champagne vinaigrette
honey mustard / oil & vinegar / ranch
- HOUSE CAESAR SALAD

romaine / parmesan / rustic crouton / housemade caesar

8
- ADD A PROTEIN

Chicken 6 / Shrimp 8
Blackened Tuna 10.5

- BURRATA SALAD

hydroponic bibb greens / truffle burrata cheese / prosciutto sawdust / sundried & marinated tomato confetti / smoked mushroom chips / herb crostinis / bistro red wine vinaigrette

18
- CURED COBB SALAD

split heart of romaine / pickled jumbo shrimp / pickled red onion / bacon dust / blue cheese crumble / heirloom tomato / shaved cured egg yolk / herb croistinis / bistro red wine vinaigrette

14
- WATERMELON POKE SALAD

chilled sesame & mirin dressed bamboo ramen noodles / pickled daikon / ginger infused compressed watermelon sashimi / charred scallion / fried lotus & wasabi tamagoyaki

15

gluten free modifications available

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

Parties of 10 -or- more may have an 18% service charge added to the check.

