

# NAUTICA GRILL & WINE

 <h2>SIGNATURE BRUNCH</h2> <p><i>we use only organic free-range eggs</i></p> <p><b>CROQUE MADAME SANDWICH</b> 26 fig jam, rosemary ham, Swiss cheese, Mornay sauce, rustic French bread; topped with over easy organic egg; mixed baby greens</p> <p><b>SKILLET (GF)</b> 26 spicy sausage, rosemary ham, back bacon, red onion, bell pepper, mini potatoes, sharp cheddar cheese, 3 organic over easy eggs, hollandaise; whole grain multigrain <i>(GF without bread)</i></p> <p><b>BRUNCH BURGER</b> 26 8 oz. handcrafted premium beef ground chuck, applewood smoked bacon, back bacon, Monterey jack cheese, caramelized onion, organic fried egg, tomato, arugula, potato bun, chipotle ketchup; breakfast potatoes or mixed baby greens</p> <p><b>KEFTEDES SOUTZOUKIA (GF)</b> 28 Greek style meatballs, spicy and fragrant Mediterranean tomato harissa stew with roasted red pepper, spinach, Kalamata olives; Greek feta cheese, 2 poached organic eggs; rustic bread <i>(GF without bread)</i></p> <p><b>LOX SALAD</b> 26 Scottish style smoked salmon on ciabatta bread, cream cheese, heirloom cherry tomatoes, red onion, Kalamata olive, capers; mixed baby greens</p>	 <h2>SCRAMBLES</h2> <p><i>three organic free-range eggs, breakfast potatoes or mixed baby greens, rustic bread</i> <i>(GF-gluten free w/o bread)</i></p> <p><b>FETA TOMATO &amp; SPINACH (V, GF)</b> 24 Mediterranean style soft scrambled organic free-range eggs with spinach, tomato, caramelized onion, Greek feta cheese,</p> <p><b>CHORIZO (GF)</b> 24 chorizo sausage, serrano ham, piquillo peppers, cherry tomatoes, pepper jack cheese, soft scrambled organic free-range eggs</p> <p><b>FARMER'S MARKET (V, GF)</b> 24 mushroom, zucchini, tomatoes, roasted peppers, wilted spinach, Swiss cheese, soft scrambled organic free-range eggs</p> <p><b>POLLO (GF)</b> 24 chicken sausage, sun dried tomato, caramelized onions, wilted arugula, shaved parmesan, soft scrambled organic eggs</p>
 <h2>VEGETARIAN FARE</h2> <p><b>CALIFORNIA TOAST (V)</b> 22 smashed Hass avocado, over easy organic free range egg, heirloom tomato salsa, Greek feta cheese on artisan sourdough bread; mixed baby greens</p> <p><b>BRUSCHETTA MORNING SALAD (V)</b> 25 two organic free-range poached eggs in olive oil on grilled ciabatta, marinated heirloom cherry tomatoes, roasted red pepper, Kalamata olives, Greek feta cheese; mixed baby greens</p> <p><b>TSOUREKI (V)</b> 23 Mediterranean French toast, cinnamon orange egg bread, honey- labneh frosting, fresh berries, fruit coulis, pistachios</p> <p><b>MEDITERRANEAN GRILL CHEESE (V)</b> 22 spinach, roasted red pepper, Kalamata olive, caramelized onion, Greek feta cheese, provolone, basil pesto, on sourdough bread; mixed baby greens</p>	 <h2>VEGETARIAN BOWLS</h2> <p><i>we use only organic free-range eggs,</i> <i>(GF-gluten free w/o bread)</i></p> <p><b>CHAMPINONES (V, GF)</b> 26 mushroom, truffle cream sauce; asparagus, roasted red pepper, caramelized onion, roast potatoes, smoked cheddar; 2 poached organic eggs, balsamic reduction; rustic bread</p> <p><b>STIFADO (V, GF)</b> 26 tomato-braised lentils &amp; chickpeas, spinach, Kalamata, carrots, 2 poached organic eggs, Greek feta cheese; rustic bread.</p> <p><b>CILBIR-MEDITERRANEAN POACHED EGGS (V,GF)</b> 26 vegetable rosti topped with thick Greek dill yogurt, 2 poached organic eggs, spiced Aleppo butter; rustic bread</p> <p><b>TAGINE (V, GF)</b> 26 Pan roasted vegetables, (asparagus, mushroom, zucchini, bell pepper, red onion, mini potato) topped with Greek feta and 2 over easy organic eggs; rustic bread</p> <p><b>EXECUTIVE CHEF: MICHAEL G. EFTHIMIOU</b></p> <p><i>Menu updated 05/2024</i></p>

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<p> <b>BRUNCH SANDWICHES</b> <i>with mixed baby greens or breakfast potatoes</i></p> <p><b>BROKEN YOLK</b> 22 crispy applewood smoked bacon, 2 over easy organic free-range eggs Monterey cheese, sliced tomatoes, arugula, mayo, artisan sourdough</p> <p><b>FIG, APPLE GRILLED CHEESE (V)</b> 23 fig jam, honey crisp apple, caramelized onions, pepper jack and provolone cheese, arugula, sourdough bread</p> <p><b>THE HANGOVER</b> 25 rosemary ham, applewood smoked bacon, lean pork loin, caramelized onion, Monterey jack cheese, 2 organic free-range fried eggs, sriracha mayo, arugula, artisan sourdough</p> <p><b>AVOCADO BLT</b> 23 crushed Hass avocado, feta cheese, crispy applewood smoked bacon, sliced tomatoes, arugula, artisan sourdough. add organic scrambled egg +3</p>	<p> <b>BENEDICT &amp; FRIENDS</b> <i>2 poached organic free-range eggs on grilled ciabatta, breakfast potatoes or mixed baby greens</i></p> <p><b>TRADITIONAL</b> 22 back bacon, arugula, saffron hollandaise</p> <p><b>NOVA</b> 26 Scottish style smoked salmon, arugula, saffron hollandaise, capers</p> <p><b>SHORT RIBS</b> 29 braised beef short ribs, caramelized onions, arugula, red wine hollandaise</p> <p><b>CHORTA (V)</b> 26 hummus, sautéed spinach, mushrooms, asparagus, sun-dried tomato, avocado harissa- hollandaise, balsamic reduction</p> <p><b>OSCAR</b> 35 crab cakes (2), wilted spinach, sriracha-hollandaise, capers on artisan sourdough</p> <p><b>WATERFOWL</b> 37 pan seared duck breast, port, mushroom - caramelized onion ragu, 2 organic poached eggs topped with red wine hollandaise on artisan sourdough</p>
<p> <b>CLASSICS</b> <i>two organic free-range eggs, with breakfast potatoes, or mixed baby greens, sourdough toast</i> <i>or</i> <i>whole grain multigrain toast</i></p> <p><b>BACON</b> 17 Applewood Smoked Bacon or Back Bacon (Peameal)</p> <p><b>SAUSAGE</b> Farmer's Breakfast Pork Sausage 17 Chicken &amp; Apple Smoked Chicken Sausage 21 Andouille (spicy) Smoked Pork Sausage 21 Sweet Italian Style Smoked Chicken Sausage 21</p> <p><b>HOG TIED</b> 26 3 organic free-range eggs, applewood smoked bacon, farmer's sausage and rosemary ham</p> <p><b>QUICK START (V)</b> 14 2 organic free-range eggs</p>	<p> <b>OMELETTES</b> <i>3 organic free range eggs, breakfast potatoes or mixed baby greens,; rustic bread</i> <i>(GF-gluten free w/o bread)</i></p> <p><b>GREEK (V, GF)</b> 24 Greek feta cheese, spinach, roasted red pepper, red onion,</p> <p><b>MEAT LOVERS (GF)</b> 24 applewood smoked bacon, chorizo sausage, rosemary ham red onion, sharp cheddar cheese</p> <p><b>TUSCAN (V, GF)</b> 24 mushroom, zucchini, roasted red pepper, tomato, arugula, mozzarella &amp; parmesan cheese</p> <p><b>CRAB OMELET (GF)</b> 35 wild caught Atlantic blue crab meat, asparagus, sun dried tomato, lemon zest, Swiss cheese, parmesan</p>

WI-FI password 6135342113 - V- vegetarian - GF - gluten free - Menu substitutions respectfully declined  
Please inform your server of all allergies and dietary restrictions — not all ingredients are listed

# NAUTICA GRILL & WINE



## LUNCH FARE

with fries or mixed baby greens

**TRIPLE DECKER CHICKEN CLUB** 23  
chicken breast, bacon, Swiss, tomato, arugula, mayo, whole grain

**HOUSE BURGER** 24  
8 oz. handcrafted premium beef ground chuck, applewood bacon, cheddar & Swiss cheese with tomato, caramelized onions, arugula, pickle, mayo, ketchup, mustard, potato bun

**ITALIAN TUNA SANDWICH** 24  
roasted red pepper, sun-dried tomato, red onion, Castelvetroano olives, bacon, olive oil, lemon, balsamic, arugula, artisan sourdough

**OPEN FACE VEGGIE SANDWICH (V, VGP)** 24  
asparagus, roasted red pepper, mushroom, zucchini, heirloom cherry tomato, provolone, crushed Hass avocado & hummus, za'atar, arugula, artisan sourdough bread

**PORCHETTA SANDWICH** 24  
Tuscan pork roast, caramelized onions, roasted red pepper, arugula, mustard aioli; schiacciata Tuscan bread

**GRILLED CHICKEN & BASIL PESTO MAYO** 23  
tomatoes, provolone, pickles, arugula, artisan sourdough



## SALADS

**STACKED AVOCADO, BEET, APPLE (V, VGP)** 27  
crushed avocado, diced beets & apple, microgreens; roasted balsamic asparagus, sliced tomatoes, sunny organic egg, walnuts, caper berries, artisan bread

**ROKA SALATA (V,GF)** 27  
arugula, spinach, Greek feta, Kalamata, heirloom cherry tomatoes, cucumber, red onion, walnuts, pecans, parmesan, Greek vinaigrette

**NISI SALAD (V,GF,VGP)** 27  
spinach, arugula, sliced Honeycrisp, strawberries, beets, walnuts, pepitas, roasted red pepper, goat cheese, agave-balsamic dressing



## PIZZA (personal size)

**SUPREMA** 24  
spicy sausage & salami, Applewood smoked bacon, red onion, roasted red pepper, tomato sauce, mozzarella, parmesan

**SPANAKOPIZZA (V)** 24  
spinach, roasted red pepper, caramelized onion, Kalamata, feta, mozzarella, dill

**CAULIFLOWER (V, GF)** 25  
cauliflower crust, basil pesto, fresh tomato, mushroom, zucchini, mozzarella, parmesan, arugula, balsamic reduction



## PASTA

**MEDITERRANEAN PASTA** 39  
wild caught shrimp, roasted cherry tomato sauce with olives, spinach, Greek feta, Tagliatelle pasta

**BEEF SHORT RIB RAVIOLI** 38  
mushroom-truffle, port wine sauce, parmesan

**VILLAGE PASTA (V)** 37  
asparagus, mushroom, zucchini, roasted tomato, Mediterranean olives, Greek feta cheese, casarecce pasta

**LOBSTER RAVIOLI** 42  
citrus cream sauce, shrimp marinara, roasted asparagus, walnuts, fresh grated parmesan

**BUTTERNUT SQUASH RAVIOLI (V)** 33  
sage & orange brown butter sauce, spinach, sun dried tomato, pumpkin seeds, parmesan,

**ARNAKI PAPARDELLE** 39  
slow braised lamb ragu tossed with tomatoes, herbs, ribbon pasta; topped with Greek feta



## SEAFOOD & MEAT

**ARCTIC CHAR (GF)** 42  
sweet, mild fillet, delicate texture, firm flesh ; topped w/ fresh tomato, onion, Kalamata, Greek feta; fresh vegetable medley

**BEER BATTER FISH & CHIPS** 27  
haddock fillet, house remoulade, pickle spear, fries or baby greens

**PERCH PLATTER (GF)** 32  
polenta crusted with fries or mixed baby greens, spicy aioli, pickle spear

**MEDITERRANEAN SEA BASS (LAVRAKI) (GF)** 42  
lean, mild fillet, slightly sweet & flaky; tomato, kalamata, capers fresh vegetable medley

**CHICKEN PARMESAN ESCALOPE** 39  
panko crusted organic chicken cutlet, crushed tomato, provolone, parmesan, mozzarella; tomato, olive, and spinach pasta

**SEARED VEAL LIVER (GF)** 39  
tender veal liver with red wine reduction, melted onions, crispy bacon; roasted potato & carrots

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