THE ARMS

at The Lord Nelson Hotel

BRUNCH MENU SPRING 2024

All Brunch Items include a complimentary 1oz Caesar or Mimosa

OBREAD & BUTTER 5

Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses

OG ROASTED SQUASH SALAD 15

Arugula, Kale, Cashew, Blackberry Vinaigrette, Honey Ricotta

CORN & HAM HOCK CHOWDER 18

Charred Corn, Smoked Ham Hock, Golden Potato, Toasted Roll

O ROASTED TOMATO SOUP 13

Smoked Gouda & Petite Brie Grilled Cheese

O AVOCADO TOAST 16

Thick Cut Rye Toast, Smashed Avocado, Poached Eggs, Pico de Gallo, Chimichurri Rojo, Scallions, Cilantro, Fresh Fruit

6 NDUJA MUSSELS 17

Nduja Coconut Cream, Scallions, Cilantro, Burnt Lime, Grilled Bread

MAINS

EGGS BENEDICT 22

Poached Eggs, Toasted English Muffin, Hollandaise, Potato Wedges

BUTTERMILK FRIED CHICKEN 22

Buttermilk Marinated Thighs, Cornflower Crusted, Green Goddess Aioli Pickled Jalapeno, Brioche Bun, with Crispy Fries

SMOKED SALMON EGGS BENEDICT 24

Locally smoked Atlantic Salmon, Soft Poached eggs with Hollandaise, Potato Wedges

6 SWEET POTATO HASH 17

Sautéed Pork & Apple Sausage, Roasted Sweet Potato, Caramelized Onions, Baked Over-Easy Egg, Toast

O VEGGIE BENNY 22

The classic benny with sautéed forest mushrooms, grilled asparagus, Hollandaise served with potato wedges

BANANA BREAD FRENCH TOAST 18

Torched Banana, Bacon, Crème Fraiche, Salted Pecans, Spiced Maple Syrup

OPPORK BELLY B.E.L.T. 22

Crispy Pork Belly, Fried Egg, Shredded Lettuce, Tomato, Pommery Mayo, Everything Bagel, Potato Wedges

ENGLISH STYLE FISH & CHIPS 19

Crispy Atlantic Cod, Burnt Lemon, Raita

BRUNCH BEVERAGES

MIMOSA 13

CAESAR 14

Cava and Orange Juice

20z vodka or gin, mixed classically

CAPPUCCINO / LATTE 5.5

ESPRESSO 4.5

DRIP COFFEE - STARBUCKS MEDIUM ROAST 3.5