

# PANCAKES AND WAFFLES

## classic buttermilk pancakes

Thick and fluffy. 6.25

## apple cranberry crunch

Served with roasted cinnamon apples, whole cranberries and granola right in the cakes. 8.45

## banana nut pancakes

Served with fresh sliced bananas & toasted pecans inside and grilled banana & spiced pecans on top. 8.45

## multigrain pancakes

Infused with cinnamon and vegan friendly. 6.75

*Add yogurt and fresh fruit 8.45*

## blueberry pancakes

Our buttermilk pancakes filled and topped with fresh blueberries. 8.50

## belgian waffle 6.75

## MAKE IT YOURS

*Add fresh strawberries: 1.75 Add fresh blueberries: 2.25 Add chocolate chips: .75 Add pecans: 1.75*

*Add banana: 1.00 Ala mode: 1.00 Add bacon, ham or sausage: 2.00 Real maple syrup: 1.00*

# FRENCH TOAST

## french toast

Your choice of thick cut egg bread or cinnamon raisin brioche. 7.25

## crunchy french toast

Our thick cut egg bread dipped in batter, rolled in corn flakes and baked until crispy. 7.45

nookies

## croissant french toast napolean

Layers of flaky croissant dipped in egg batter and grilled until crispy, stacked with vanilla marscapone and fresh strawberries. 10.95

# CREPES

## crepes

Slightly thicker "German style" crepes filled with your choice of cinnamon apples, strawberries, blueberries or sweet creamy cheese filling. 6.95

## combo crepes

Choose three of the above crepes. 7.45

## nutella banana crepe

Crepes filled with chocolate hazelnut spread, grilled banana and our spiced pecans with chocolate and more pecans on top. 8.45

# SCRAMBLES *Served with toast.*

## basil pesto and goat cheese

Served with grilled tomatoes. 7.95

## spinach, tomato and pepperjack

Served with Cherrywood smoked bacon and roasted potatoes. 8.95

## smoked salmon

With Havarti and pickled red onion.

Served with hash browns. 9.95

## heart healthy

Free range roast chicken scrambled with egg whites, avocado and pico de gallo. Served with fruit. 9.95

# CLASSIC BREAKFAST

## two eggs

Hash browns and toast: 5.45

With bacon, turkey bacon, ham or sausage: 7.95

With Canadian bacon or cherrywood bacon: 8.45

With chicken sausage: 8.95

With 8 oz. sirloin: 12.95

With an additional egg: 1.25

With egg whites: 1.50

## classic eggs benedict

Two poached eggs on an English muffin with hollandaise.  
Served with hash browns.

With Canadian bacon: 9.45

With mushrooms: 7.95

With spinach: 7.95

## smoked salmon benedict

Smoked salmon with sauteed spinach on an english muffin with caper dill hollandaise. 12.95

# SKILLET'S *Served with toast.*

## farmer's eggs

Two eggs any style with hash browns, onions, peppers, bacon, tomatoes and cheddar cheese. 8.95

## hangover helper

Hash browns topped with chili, poached eggs, cheddar and sour cream. 8.45

# DESAYUNO

## jalisco breakfast wrap

Three eggs, salsa, and guacamole wrapped in a tomato tortilla. Served with a fresh fruit. 8.95

## ernesto's chilaquiles

Tortilla chips simmered with scrambled eggs & homemade salsa and finished with Chihuahua cheese and sour cream. Served with rice and beans. 8.45

## sweet and savory

Two eggs cooked any style, two pancakes or french toast and choice of sausage, ham, bacon or hash browns. 8.95

## corned beef hash and eggs

Old school corned beef hash, cooked brown and crispy. Served with two eggs, hash browns and toast. 8.95

## dixie benedict

Two poached eggs with ham on top of biscuits, topped with sausage gravy. Served with hash browns. 8.45

## paris benedict

Grilled brioche topped with Gruyere Cheese, Cherrywood smoked bacon, grilled fresh asparagus, a truffle and chive cream and roast red potatoes. 12.95

nookies

## the good ol' boy

Two eggs, bacon, onions, hash browns and American cheese covered in sausage gravy. 8.45

## the green goddess

Two eggs, potatoes, Swiss chard, asparagus, broccoli and green onion topped with Swiss cheese and basil pesto. 8.95

## the heatseeker

Chorizo, jalapeno, onion, potatoes, eggs and pico de gallo wrapped in a cilantro tortilla, topped with smoked tomato guajillo cream. Served with fresh fruit. 9.45

## huevos con chorizo

Scrambled eggs with Mexican sausage, potatoes, chihuahua cheese, tortillas, rice and beans. 8.95

# OMELETS

All omelets are served with toast and choice of hash browns, fresh fruit or tomato slices.

## north of the border

Canadian bacon, apples and cheddar. 9.45

## vegetarian

A mix of broccoli, cauliflower, spinach, mushroom, onion, bell pepper and tomato with choice of cheese. 9.45

## spinach, bacon and cheddar 9.45

## southwest

Black bean corn relish and pepperjack cheese topped with pico de gallo, fresh guacamole and sour cream. 9.95

## artichoke

Open faced omelet with roasted tomatoes, red onions, artichokes and mozzarella sprinkled with romano. 9.45

## nookies | the copenhagen

Open faced omelet with portobello, red potato, Swiss Chard, Danish havarti and pickled red onion. 9.95

# SANDWICHES

## the B.E.S.T.

Bacon, egg over medium, spinach and tomato on grilled sourdough with chipotle aioli. 8.50

## bacon, ham or sausage and egg

Two scrambled eggs, bacon, ham or sausage patties and choice of cheese. 7.95

## smoked gouda, veggies and egg

Two scrambled eggs with smoked gouda, spinach mushrooms and fresh tomato. 7.95

## nookies | amy's

Chicken sausage by Amy, gouda and broccoli.

9.95

## greek

Spinach and feta. 8.95

## denver

Ham, cheddar, peppers and onions. 8.95

## the smokehouse

Open faced omelet with smoked gouda, bacon, mushrooms and caramelized onions. 10.45

## chili-avocado

Open faced omelet topped with sliced avocados, homemade chili and pepperjack cheese. 9.95

## wild bleu

Bleu cheese, ham and asparagus. 9.95

# SIDES

## lox and bagels 12.95

## vanilla or greek yogurt, Fruit and Granola 7.45

## oatmeal 3.45

With raisins and brown sugar 3.95

With fresh berries 5.95

## bacon, turkey bacon, ham, sausage 2.25

## cherrywood bacon, chicken sausage,

canadian bacon 3.25

hash browns or toast 1.95

corned beef hash 4.25

biscuit and gravy 5.25

bagel and cream cheese 3.25

WE PROUDLY SERVE PHIL'S EGGS

*Certified humanely raised, natural whole grain feed, no drugs or antibiotics, cage and hormone free*

# APPETIZERS AND SMALL PLATES

## **spinach artichoke dip**

A creamy dip served with salsa, sour cream and tortilla chips. 6.95

## **gluten free chicken tenders**

With BBQ sauce and honey mustard. 6.45

## **baked goat cheese**

Baked in a chunky marinara sauce. Served with toasted french bread. 6.95

## **calamari**

Crispy calamari fries with zesty tomato sauce and caper dill tartar sauce. 7.95

nookies

## **smoked chicken quesadilla**

House smoked chicken breast, caramelized onion, Chihuahua cheese, sweet potato chipotle spread and served with chipotle aioli. 7.95

## **mussels**

Simmered with white wine, tomatoes, caramelized onions and cream. Served with grilled french bread. 8.95

## **fried jalapeno and cheese ravioli**

Breaded ravioli filled with ricotta and chiles. Served with salsa. 6.95

## **black bean quesadillas**

Cilantro tortilla with cheddar, pepperjack, black bean and corn relish and sour cream. Served with homemade salsa. 6.45

*With chicken 7.95*

## **sweet potato fries**

With chipotle aioli and cranberry mayo. 5.95

# SOUPS AND SMALL SALADS

## **house salad**

Mixed lettuce, tomato, cucumber, red onions and croutons. 3.95

## **mesclun salad**

Baby greens, fresh apples, spiced pecans, dried cranberries, goat cheese and balsamic vinaigrette. 6.45

## **small caesar**

With croutons and shaved Romano. 5.45

## **wedge salad**

Roast tomato, bacon, croutons and bleu cheese. 5.45

**tomato bisque** *cup 2.95 bowl 3.95*

**soup of the day** *cup 1.95 bowl 2.95*

**homemade chili** *cup 2.95 bowl 3.95*

Topped with cheddar and onions.

**bowl of soup of the day, house salad and bread** 6.95

# BIG SALADS

All salads served with French bread

## tuscan chicken

Baby greens with grilled chicken, red bell pepper, artichokes and goat cheese tossed with balsamic vinaigrette. 10.45

nookies

## smoked chicken

Maplewood smoked chicken breast, grapes, spiced pecans, red peppers and goat cheese tossed with baby greens in balsamic vinaigrette. 10.45

## caesar

Romaine tossed with Caesar dressing, shaved Parmesan cheese and homemade croutons. 7.45  
*With Chicken 9.45*

## cobb

Romaine lettuce tossed in housemade ranch dressing topped with grilled chicken, avocado, bleu cheese, bacon, diced tomato and boiled egg. 11.95

## steakhouse

Sliced Steak, fresh spinach, roast Portobello and pickled red onion all warmed up in our special smoked paprika and citrus vinaigrette. 13.50

## santa fe chicken

Blackened chicken breast with black bean, red onion & corn relish, tomato, cucumber and tortilla chips over mixed lettuce. Served with peanut-lime dressing. 10.45

## greek

Mixed lettuce with tomatoes, olives, pepperoncini, red onions, anchovies, and feta. Served with Greek dressing. 8.95  
*With Chicken 10.95*

## southwest grilled salmon

Char-grilled salmon fillet, tomato, cucumber, tortilla chips, black bean & corn relish with a creamy chipotle dressing. 13.45

## fried chicken

Gluten Free fried chicken tenders, cheddar cheese, fresh tomato and red onion on crispy lettuce with a sun dried tomato ranch. 10.45

dressings

HOMEMADE BALSAMIC VINAIGRETTE

FAT FREE RASPBERRY VINAIGRETTE

ROASTED GARLIC AND RED WINE VINAIGRETTE (GREEK)

SUNDRIED TOMATO RANCH

RANCH

FRENCH

HONEY MUSTARD

CHIPOTLE

BLEU CHEESE

1000 ISLAND

PEANUT LIME

CAESAR

# SANDWICHES

*Served with soup of the day and cottage fries or choice of side.*

## **blackened chicken bacon ranch**

Our own blackened spice blend, crispy bacon and ranch dressing. 10.95

## **tuna melt**

Albacore tuna on a toasted English muffin with tomato slices and topped with cheddar or American cheese. 9.45

nookies

## **frisco chicken sandwich**

Pesto, mozzarella, tomato, red bell pepper, romaine and rosemary garlic aioli. 9.95

## **monte cristo**

Ham, turkey and Swiss on french toast. Served with cranberry aioli. 8.95

## **reuben or turkey reuben**

Sliced corned beef or turkey breast, Swiss cheese and sauerkraut on grilled marble rye. 9.45

## **portobello panini**

Sliced grilled portobello, roasted red pepper, garlic aioli and fresh spinach on sourdough. 8.45

## **pulled pork sandwich**

Slow cooked lean pork shredded and mixed with our special BBQ sauce on a brioche bun. 8.95

## **french dip**

Roast beef dipped in natural broth. Served on a french roll with au jus on the side. 9.45

## **brisket**

Slow smoked beef with hand cut coleslaw, bbq sauce and Texas toast. 9.95

## **fried chicken po'boy**

Crispy fried chicken strips, chipotle mayo, shredded lettuce and pickle. 9.95

## **chicken salad croissant** 8.95

## **turkey bacon club** 9.95

nookies

## **cuban pork**

Pulled slow roasted pork, duroc ham, pickles, grain mustard and Swiss cheese. 9.95

# SIMPLE SANDWICHES

*Served with soup of the day, cole slaw and a pickle.*

## **tuna salad**

White albacore 7.45

## **ham and cheese**

Gourmet Duroc ham 6.95

## **BLT** 6.45

## **sliced turkey**

hand carved turkey breast 7.45

## **chicken salad** 6.95

# GRILLED CHEESE

*Served with soup of the day, cole slaw and a pickle.*

nookies

## **three cheese toaster**

Cheddar, Swiss, and bleu cheese on grilled sourdough with grilled tomatoes and basil pesto. 7.45

## **grilled cheese** 5.45

*With smoked ham or bacon* 6.95

*With avocado and tomato* 7.45

## **grilled cheese with havarti**

Thin sliced apples and caramelized onions. 6.95

# BURGERS

*Served with soup of the day and cottage fries or choice of side.*

## **continental**

Havarti cheese, roasted red pepper, chipotle mayo and an egg over medium. 10.45

## **amsterdam**

Garlic & herb butter, smoked gouda and grilled mushrooms. 9.95

## **kentucky slammer**

Bacon, grilled onions, cheddar cheese and bbq sauce. 10.45

## **monster melt**

Served on grilled rye with cheddar cheese and grilled onions. 9.45

## **acapulco**

Avocado, salsa and pepperjack cheese. 9.95

## **bistro**

Bleu cheese, and caramelized onions. 9.95

nookies

## **lumberjack**

Gruyere, Cherrywood smoked bacon, garlic aioli and red onion jam. 12.95

## **sonoma turkey burger**

Sun-dried tomato goat cheese, artichokes and roast red pepper. 9.95

## **sweet and spicy veggie burger**

A veggie burger on a whole wheat bun with sweet potato chipotle spread, caramelized onions and Chihuahua cheese. 8.95

# WRAPS

*Served with soup of the day and cottage fries or choice of side.*

## **cobb wrap**

Roast free range chicken, avocado, bacon, bleu cheese, tomato, hard-boiled egg and romaine tossed with ranch and wrapped in a tomato tortilla. 9.95

## **turkey wrap**

Roast all natural turkey breast, havarti cheese, apple, cucumber relish, pickled red onions, garlic aioli and lettuce in a tomato tortilla. 9.95

## **grilled chicken wrap**

Black bean & corn relish, pico de gallo, lettuce, guacamole, Chihuahua cheese in a cilantro tortilla. 9.95

## **salmon wrap**

Cilantro tortilla stuffed with grilled salmon, chipotle mayo, cucumber relish, avocado and shredded lettuce. 11.95

# SIDES

**cottage fries, mashed potatoes, baby greens with vinaigrette, rice, cole slaw** 1.95

**fruit cup, rice and beans, mexican beans** 2.45

**onion rings, sweet potato fries** 3.25

**steamed broccoli, cauliflower, and carrots**

**sautéed spinach, whipped sweet potatoes,**

**red potato-mushroom-swiss chard sauté,**

**grilled asparagus, mashed potatoes** 2.50

# SEASONAL ENTREES

## **gumbo**

Cajun stew of Crescent City andouille sausage, chicken, okra, tomatoes, onions and peppers. Served over rice with blackened shrimp. 15.95

## **pork loin**

Grilled white Marble Farms pork loin on a melange of farro, spinach, butternut squash and leeks with a sundried cherry and green peppercorn sauce. 16.95

## **horseradish crusted salmon**

Jail Island salmon fillet, coated with a crust of panko breadcrumbs, red onion, green peppercorn and horseradish. Served with crispy potatoes, braised cabbage and apple fennel jam. 16.95

## **roasted acorn squash**

Ancho lentils, goat cheese, braised swiss chard and smoked almonds. 12.95

# CLASSIC ENTREES

## **pot pie**

Made from scratch with freer range chicken, carrots, onions, celery, peas and fresh herbs. Ours is baked under a savory potato-Romano crust. 12.95

## **pot roast**

Chuck roast braised for six hours in port wine pan gravy. Served with mashed potatoes and glazed carrots. 14.95

## **tilapia**

Blackened tilapia fillet served with whipped sweet potatoes, sautéed spinach and cilantro lime butter. 12.95

## **papardelle**

Roast garlic papardelle Crescent City andouille sausage with a smoked tomato, guajillo chile, sage cream with portobello mushrooms and mustard greens. 13.95  
Vegetarian 11.95

## **meatloaf**

Certified Angus beef, slow roasted daily, slightly grilled for extra flavor and topped with your choice of home style mushroom or tomato gravy. Served with steamed vegetables and mashed potatoes. 12.95

## **beef stroganoff**

Slow braised chuck, roasted portobellos and egg noodles tossed with mushroom gravy and sour cream. 13.95

## **chicken pizzaola**

Lightly breaded chicken pan fried and topped with a robust tomato sauce and mozzarella cheese. Served over linguine. 12.95

nookies

## **roast chicken**

Free range, hormone and antibiotic-free half chicken roasted with fresh herbs. Served with a sautee of red potatoes, mushrooms and swiss chard. 13.95

**Come back for dinner! Available every day after 5pm**

## HOUSE FAVORITES

### MONDAY

#### **pork loin**

Mustard and herb rubbed pork loin with cranberry and apple wild rice blend, sautéed swiss chard and rosemary pan jus. 14.95

### TUESDAY

#### **fried chicken**

Crispy fried chicken with mustard greens, whipped potatoes and smoked tomato crawfish gravy. 13.95

### WEDNESDAY

#### **lamb shanks**

Braised lamb shanks served with cannellini beans roasted tomatoes, and sautéed spinach. 15.95

### THURSDAY

#### **roast turkey**

Hand carved whole roasted turkey served with sausage, apple and cornbread stuffing, green bean casserole and whipped sweet potatoes. 13.95

### FRIDAY

#### **lobster stuffed roast trout**

Rainbow Trout stuffed with lobster, sweet corn, basil and leeks. Served with roasted red potatoes and asparagus. 20.95

### SATURDAY

#### **prime rib**

Hand carved and served with loaded potato gratin, steamed broccoli, red wine demi glace and horseradish cream. 21.95

### SUNDAY

#### **bone-in ham**

Sliced off the bone and served with baked mac & cheese, mustard greens and whipped sweet potatoes. 13.95

## HOUSE SMOKED BBQ

*Served with jalopeno cornbread, sweet potato fries and cole slaw. Homemade cranberry chipotle BBQ sauce.*

#### **cherry wood smoked brisket**

rubbed with honey and rosemary and left in the smoker overnight 12.95

#### **pulled pork**

slow braised in a smokey chipotle onion marinade 11.95

#### **apple wood smoked**

half chicken rubbed with paprika and sage 13.95

#### **hickory smoked baby back ribs**

marinated in lager dry rubbed with brown sugar and smoked for 7 hours

Full 19.95 Half 12.95

#### **pick 2** 19.95

Half portions of any of the above.

#### **pick 3** 26.95

Half portions of any of the above.

## BBQ SANDWICHES

*Served with soup, hand cut cole slaw, and choice of side*

#### **pulled chicken sandwich**

Served on a brioche bun 9.95

#### **pulled pork sandwich**

Served on a brioche bun 8.95

#### **brisket**

Slow smoked beef with hand cut coleslaw, bbq sauce on Texas toast. 9.95

## SIDES 2.50

#### **steamed broccoli, cauliflower, and carrots**

#### **sautéed spinach and garlic**

#### **whipped sweet potatoes**

#### **grilled asparagus**

#### **red potato-mushroom-swiss chard sauté**

#### **mashed potatoes**