



# Breakfast

# NOSH sips & viands

7:30 a.m. - 2:00 p.m.  
22 N 3RD STREET • GENEVA  
(630) 845-1570  
WWW.EXPERIENCENOSH.COM

## BAGEL AND LOX

Served with tomato, red onion, cream cheese, capers and hard boiled egg \$12

## 2 OR 3 EGGS

Served with herbed potatoes or fruit, choice of meat (chicken or pork sausage, bacon, or ham) and toast (English muffin, marble rye, multi grain or sour dough) \$8 or \$9 Add steak \$5.

## YOGURT PARFAIT

Layered Greek Yogurt and berry compote (blueberry or strawberry) and housemade granola. \$6

## STEEL CUT OATMEAL *(with English muffin)*

Bruleed with your choice of two 'mix in' sides (nuts, bananas, seasonal berries, brown sugar, chocolate chips, granola). \$9

## EGG'R

Two scrambled eggs sandwich with applewood smoked bacon, aged cheddar and chipotle aioli on a telera roll served with herb roasted potatoes or seasonal fruit \$7. Add avocado \$1.

## AVOCADO TOAST

Thick-cut 9 grain cracked wheat topped with avocado, cherry tomatoes, arugula and drizzled with a balsamic glaze and EVOO \$9 Add smoked salmon \$4 or an egg \$1

**BISCUIT BEIGNET** Southern biscuit fried and dusted with powdered sugar. \$1 each

## OMELETES

*(choice of fruit or potatoes)*

## BREAKFAST BOWLS

*(2 eggs on house-made potatoes)*

**Wisconsin** – ham, applewood smoked bacon, sausage (pork or chicken) and cheddar \$10

**Muchacho** – house-made chorizo, jalapeño, diced tomato, onion and queso fresco \$11

**Garden** - tomato, caramelized onion, roasted broccoli, spinach, mushroom and swiss \$10

**Mushroom** - trio of mushrooms, caramelized onions and herbed cheese \$10

**Loaded** – applewood smoked bacon, cheddar, sour cream and green onion \$11

**(new) Chicken Fajita** – seasoned sliced chicken breast, sauteed peppers and onions with queso fresco \$12

## BISCUITS AND GRAVY

House-made applewood smoked bacon sausage gravy and two southern style biscuits. Full \$7 Half \$4. Add eggs for \$1 each.

## BREAKFAST BURGER *(served with a side)*

4oz burger topped with american cheese, one scrambled egg and our house-made garlic aioli on a glazed potato bun \$8

## BRUNCH BURRITO

*with herbed potatoes or seasonal fruit*

Beans, eggs, choice of bacon, carnitas or chorizo, jack/cheddar cheese and chipotle vinaigrette \$10

## CHILAQUILES (GF)

Sautéed tortilla chips topped with two eggs, queso fresco and cilantro sour cream \$10 Add chorizo, carnitas or chicken for \$3. Add steak for \$5.

## PANCAKES, CREPES, FRENCH TOAST

**Cornbread French Toast** - sweet cornbread dipped in batter and griddled with a crispy outside and creamy inside.

Topped with strawberries, dusted with powdered sugar and served with candied maple bacon. Full \$11 Half \$6.

**(WEEKENDS ONLY)**

**Traditional Buttermilk Pancakes** - dusted with powdered sugar. Full \$7 Half \$4.

Add seasonal berries or chocolate chips \$1

**Swedish Pancakes** – traditional crepes filled with lingonberries, drizzled with a lingonberry sauce, powdered sugar and topped with lemon butter. Full \$10 Half \$6

**Monkey Cakes** - banana/chocolate pancakes topped with chocolate, whipped cream and a plantain chip.

Full \$10 Half \$5 add peanut butter for \$1

**Nosh French Toast** – fresh berries, lemon crème anglaise and dusted with powdered sugar. Full \$8 Half \$5

**Strawberry and Nutella Crepes** – served with fresh strawberries, strawberry compote and powdered sugar.

Full \$10 Half \$6

**Blueberry Southern Pancakes** – blueberry pancakes drizzled with a lemon blueberry sauce, powdered sugar, fresh whipped cream and served with blueberry compote.

Full \$10 Half \$6

**(new) Tres Leches (3 Milks) French Toast** – rustic tuscan bread dipped in tres leches batter, topped with a tres leches sauce, tequila carmel, cinnamon and whipped cream.

Full \$11 Half \$6

**BENEDICTS** two poached eggs topped with traditional hollandaise with herbed potatoes or seasonal fruit (sub portabello for English muffin \$2)

**Mexican** - housemade chorizo, tomato and avocado topped with a salsa verde \$13

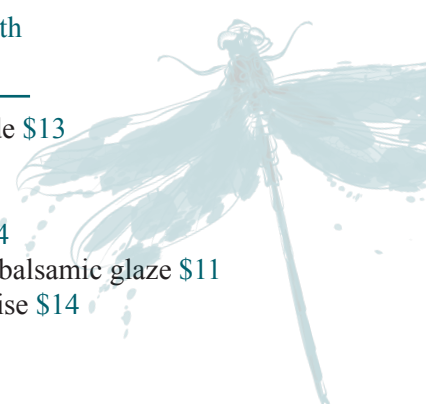
**Traditional** - smoked ham \$9

**Florentine** - sautéed spinach, mushrooms and herbed cheese \$11

**Salmon** - smoked salmon, smashed avocado and sliced tomatoes \$14

**Tricolor** - oven dried tomatoes, fresh mozzarella, basil pesto spread and topped with a balsamic glaze \$11

**Red Eye** - coffee crusted steak with a dusted shiitake mushroom hollandaise \$14



# lunch



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## SOUPS (ask about GF choices)

*Ask your server for our daily offerings*

Cup \$4 Bowl \$5

## BACON GRAVY POUTINE

Cut french fries topped with housemade bacon-sausage gravy, crispy carnitas and two eggs \$10

## POLENTA (GF)

Crispy polenta topped with sweet lemon ricotta and drizzled with an orange infused honey \$8

## SHRIMP(GF) OR FISH TACOS

Three corn tortillas filled with basque seasoned shrimp or breaded cod, creamy caper-sriracha sauce, our house-made slaw and drizzled with a chipotle vinaigrette \$11

## PASTOR TACOS

Three corn tortillas with house-made carnitas and topped with cilantro, onion, queso fresco, avocado salsa and grilled pineapple \$10

## WRAPS & SANDWICHES

served with a side (sandwiches also made as a wrap)

**Caesar Wrap** – romaine lettuce, parmesan cheese, roasted tomatoes and Caesar dressing with choice of chicken or portabello mushroom on a flour tortilla \$11

**Caribbean Wrap** – blackened shrimp, romaine lettuce, slaw, parmesan cheese, avocado and chipotle vinaigrette on a flour tortilla \$13 *(great as a salad)*

**Turkey Club** – sliced roasted turkey, aged cheddar, applewood bacon, tomato, avocado, lettuce and roasted tomato aioli on baguette \$12 *(served hot or cold)*

**Cuban** – mojo roasted pork, ham, pickles, swiss cheese, mustard and mayo on telera roll \$12

**Chicken Salad** - served with romaine lettuce and garlic aioli on toasted multi grain \$11

**NLT (our BLT)** – applewood smoked bacon or portabello mushroom, fresh mozzarella, green leaf lettuce, tomatoes and garlic aioli on brioche bread \$8

**Steak Sandwich** – served with caramelized onions, sautéed mushrooms and herbed cheese on baguette \$14

**Grilled Salmon** – served with a creamy basil/dill sauce and lettuce on ciabatta \$13

**French Chicken Baguette** – grilled chicken, smoked ham and swiss cheese on a country baguette. Served with dijon mustard \$13

## BURGERS Two 4 oz patties and served with a side.

**Patty Melt**– two patties with swiss cheese and caramelized onions sandwiched in-between marble rye bread \$13

**Famous ‘K’**– apple-wood smoked bacon, aged cheddar, egg, lettuce, tomato and onion \$14

**House Burger** - served with lettuce, tomato and red onion \$10

**Mushroom** – swiss, caramelized onions, sautéed mushrooms and horseradish sauce \$13

## SIDES

**Herb Roasted Potatoes** \$2.50

**Fries, Seasoned Fries, or Seasoned Chips** \$2.50

**Garlic Truffle Aioli Fries with**

**Parmesan and Green Onions** \$3.50

**Cottage Cheese** \$2 **Add Strawberries** \$1

**Side Salad** (mixed greens, onion, tomato) \$3

**Seasonal Fruit** \$2.50

**Applewood Smoked Bacon** \$3.50

**Sausage (pork patty or apple gouda chicken link)** \$3

**Toast** \$1.00 (add to any dish) GF White \$1.50

## weekly specials

**MONDAY**  
HALF PRICE BURGERS

**TUESDAY**  
BREAKFAST TACOS

Three crispy corn or soft flour tacos filled with egg, chorizo and topped with queso fresco and avocado salsa \$8

**WEDNESDAY**  
HUEVOS RANCHEROS

Two tostadas layered with black beans and house-made ranchero salsa, topped with cotija cheese, sour cream, cilantro, sunny-side up egg and avocado. \$10

**THROW BACK THURSDAY**  
MIGAS DE PUERCO

What is this? A Spanish casserole with eggs, house-made croutons, bacon, spanish chorizo, prosciutto, caramelized onions and drizzled with a balsamic glaze \$9

**FRIDAY**  
FRIED COD PO' BOY SANDWICH

Beer battered cod, Tony Chachere's creole mayo, lettuce and sliced tomato on a french bagette served with a side \$12

**SATURDAY & SUNDAY**  
CORNEBEEF HASH

8 hour braised corned beef, roasted potatoes, caramelized onions topped with two eggs any style and a horseradish sauce. \$11

## SALADS (all can be made GF)

**Jumbo Shrimp and Avocado** - served on a bed of spinach and arugula, red onion and tossed in a citrus vinaigrette \$14

**Mexican Chef** - romaine, hard boiled egg, bacon, green onion, chicken, corn, avocado and tomato tossed in a chipotle vinaigrette \$13

**Caesar** - romaine topped with croutons, roasted tomatoes and parmesan cheese \$8 add chicken \$3. add salmon \$4.

**Spinach Ensalada** - spinach tossed in a chipotle vinaigrette topped with red onion, cucumber, slaw, jack/cheddar cheeses and a cheesy house-made tortilla \$10 Add shrimp \$4. chicken \$3.

**Flat Iron Steak Salad** - mixed greens, red onion, aged bleu cheese, tomato, tossed in a mustard vinaigrette \$14