

THE ARMS

At The Lord Nelson Hotel & Suites

BRUNCH

All Brunch Items include a complimentary 10% Caesar or Mimosa

V BREAD & BUTTER 5

Grilled Artisanal Bread with Whipped Brown Butter & Molasses

V GF 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

V ROASTED TOMATO SOUP 13

Smoked Gouda & Petite Brie Grilled Cheese

DF V AVOCADO TOAST 16

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

GF DF NDUJA MUSSELS 17

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

MAINS

ENGLISH STYLE FISH & CHIPS 19

Crispy Atlantic Cod, Burnt Lemon, Raita

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

GF DF SWEET POTATO HASH 17

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

V VEGGIE BENNY 22

The classic benny with sauteed Forest Mushrooms, Grilled Asparagus, Hollandaise served with Potato Wedges

BANANA BREAD FRENCH TOAST 18

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

DF PORK BELLY B.E.L. T. 22

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

EGGS BENEDICT 22

Poached Eggs, Toasted English Muffin, Hollandaise Potato Wedges

BRUNCH BEVERAGES

MIMOSA 9

Cava and Orange juice

CAESAR 14

20% vodka or gin, mixed classically

CAPPUCCINO / LATTE 5.50

ESPRESSO 4.5

DRIP COFFEE -STARBUCK MEDIUM ROAST 3.50

Room Service is available 7am-2pm & 5pm-10pm daily. To order please dial '2132' on your in-room phone.