

## Nibbles Menu

### Good Morning Hash\*

*Sweet potatoes, granny smith apples, kale, organic hormone-free ground turkey, southwest spices, topped with a fried egg*

### Smokey Meatloaf Sandwich

*House-smoked meatloaf, served on a Macrina brioche bun, topped with caramelized onion spread, lettuce and tomatoes*

### Chilled Seafood Cocktail\*

*14oz glass of sautéed locally caught salmon, halibut, and bay shrimp, mixed with spiced tomato juice, onions, jalapenos, cucumbers, cilantro, and lime*

### Slow-Roasted Pork-N-Slaw\*

*Pork shoulder rubbed with Carmen's secret spice mix, served on a bed of red cabbage slaw, topped with tomatillo salsa, avocado crème, and cilantro*

### Salmon Chili\*

*Locally caught salmon, tomato, white beans, various peppers, and spices (entered in Des Moines Chili Cook Off 2014)*

### Grandma GG's Shortcake

*Fresh seasonal fruit on top of grandma's homemade biscuit with whipped cream*

*Nibbles was created with the belief that food should be delicious and affordable.*

*Our menu is diverse in both its seasonal ingredients and the different items that we serve.*

*We work with local suppliers when purchasing our all natural grass fed beef, turkey, and pork.*

*The Salmon varies from Coho to Chinook but it is always local and fresh. And our fruits and vegetables come from MacPhersons on Beacon Hill.*

*Our vision comes from years of being food lovers, of course, but also when traveling never settling for fast food!*

*\*Some of our most delicious dishes are Paleo friendly and gluten & dairy free.*

*There are so many amazing chefs out there. We have been fortunate to meet and enjoy so many wonderful foods.*

*Portland, Oregon, Santa Fe, New Mexico, Austin, TX, Greece, Italy, France, are just a few places that we received our inspiration from.*

*We hope you enjoy everything!*