

Durty Nellies

180 N Smith St 60067-2401 · +18473589150 · Updated: Jan 14, 2026

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DURTY NELLIE'S BRUNCH 6

Breakfast Flatbread \$8.95

Scrambled eggs, shredded cheese, sausage, bacon and hashbrowns on a crisp lavosh

Nellie's Skillet \$9.95

Hashbrowns, scrambled eggs, pico de gallo, house made chorizo, cheese, sour cream, jalapenos

Wrap \$8.95

Flavored flour tortilla, stuffed with eggs, cheese, ham and salsa. Served with fruit. (Vegetarian option)

Stuffed French Toast \$7.95

Thick sliced bread, stuffed with strawberry jam and cream cheese, griddled and served with syrup, hash browns and bacon

Banger's Platter \$10.95

2 Irish sausage, hashbrowns, 2 eggs any style, cup of fresh fruit

Chicken & Waffles \$10.95

Buttermilk fried chicken over a fluffy waffle topped with maple syrup

FEATURED 18

D'Achouffe N'Ice Chouffe 10.0 ABV \$8.00

Deschutes Jubelale 6.7 ABV \$6.50

Founders Backwoods Bastard 10.2 ABV \$7.00

Founders Devil's Dancer 12.0 ABV \$8.50

Founders Dirty Bastard 2014 8.5 ABV \$5.50

Founders Dry Hopped Pale Ale Nitro 5.4 ABV \$5.50

Founders Red's Rye IPA 6.6 ABV \$6.00

Great Lakes Christmas Ale 2014 7.5 ABV \$6.50

New Belgium Ranger IPA 6.5 ABV \$6.00

Pipeworks Quad Belgian Style Ale 10.0 ABV \$8.00

Sierra Nevada Celebration 2014 6.8 ABV \$6.00

Surly Hell Lager 4.5 ABV \$6.00

Three Floyds Nite Wolf 5.8 ABV	\$6.50
Tieton Cider Works Holiday Cheer 6.9 ABV	\$6.50
Two Brothers Hop Centric 9.9 ABV	\$6.00
Une Annee Enkel (Abbey Ale) 5.2 ABV	\$6.00
Unibroue Ephemere Cranberry 5.5 ABV	\$7.50
Victory Winter Cheers 6.7 ABV	\$6.50

ON TAP 8

Bud Light 4.2 ABV	\$100.00
Budweiser 5.0 ABV	\$3.50
Goose Island 312 Urban Wheat Ale 4.2 ABV	\$5.00
Goose Island Green Line Pale Ale 5.0 ABV	\$5.00
Goose Island Oktoberfest 5.8 ABV	\$5.50
Goose Island Rambler IPA 6.5 ABV	\$3.50
Guinness 4.2 ABV	\$6.50
Stella Artois 5.0 ABV	\$5.50

BOTTLES 36

4 Hands Cast Iron Oatmeal Brown 5.5 ABV	\$6.00
Aecht Schlenkerla Rauchbier Märzen 5.1 ABV	\$7.50
Ale Syndicate Municipal IPA 5.7 ABV	\$5.50
Anchor Our Special Ale 2014 5.5 ABV	\$7.00
Angry Orchard Crisp Apple Cider 5.0 ABV	\$5.00
Ayinger Brau Weisse 5.1 ABV	\$7.00
Ayinger Celebrator Doppelbock 6.7 ABV	\$6.00
Ayinger Jahrhundert 5.5 ABV	\$7.00
Bell's Expedition Stout 10.5 ABV	\$7.00
Bell's Kalamzoo Stout 6.0 ABV	\$6.00
Bell's Two Hearted Ale 7.0 ABV	\$6.00
Blue Moon White 5.4 ABV	\$5.50

B. Nektar Orange Blossom Mead 14.0 ABV	\$17.00
B. Nektar Zombie Killer 6.0 ABV	\$11.50
Bockor Cuvee des Jacobins Rouge 5.5 ABV	\$8.50
Boulevard 80 Acre 5.5 ABV	\$5.50
Boulevard Single Wide IPA 5.7 ABV	\$5.00
BrewDog Hardcore IPA 9.2 ABV	\$7.50
BrewDog Paradox Port Dundas 1966	\$15.00
BrewDog Storm 8.0 ABV	\$11.00
Bruery Oude Tart 8.0 ABV	\$24.00
Bruery Rueuze 5.9 ABV	\$21.00
Bruery Sour In The Rye 8.8 ABV	\$22.50
Capital Ghost Ship IPA 6.5 ABV	\$5.50
Capital Pilsner 4.7 ABV	\$6.00
Chimay Grand Reserve 9.0 ABV	\$9.00
Dark Horse Amber Ale 5.5 ABV	\$6.00
De Dolle Arabier 8.0 ABV	\$8.00
De Dolle Stille Nacht 2011 12.0 ABV	AVAILABLE OPTIONS 11oz. Bottle: \$12.00 12oz. Bottle: \$12.00
Deschutes Chasin' Freshies Fresh Hop IPA 7.4 ABV	\$9.00
Deschutes Fresh Squeezed IPA 6.4 ABV	\$6.00
Deus Brut des Flandres 11.5 ABV	\$40.00
Dogfish Head 60 Minute 6.0 ABV	\$6.00
Dogfish Head 90 Minute IPA 9.0 ABV	\$6.50
Dogfish Head Palo Santo Marron 12.0 ABV	\$6.50
Duvel 8.5 ABV	\$6.00

CANS 11

Belhaven Scottish Ale 5.0 ABV	\$6.50
Citizen Cider Unified Press 6.8 ABV	\$7.00

Oskar Blues Dale's Pale Ale 6.5 ABV	\$6.00
Oskar Blues Old Chub 8.0 ABV	\$5.50
Revolution Bottom Up Belgian Wit 4.5 ABV	\$5.50
Revolution Eugene Porter 6.8 ABV	\$5.50
SKA Modus Hoperandi 6.8 ABV	\$5.50
St. Feuillien Saison 6.5 ABV	\$6.50
Surly Bitter Brewer 4.1 ABV	\$6.50
Two Brothers SideKick Extra Pale 5.7 ABV	\$5.50
Uinta Hop Hosh 7.3 ABV	\$5.50

APPETIZERS 7

Jalapeños Poppers	\$8.00
Fresh jalapeños stuffed with Merkt's cheddar cheese and bacon. Battered and fried crispy. Served with spicy tomato sauce	
Chicken Wings	\$9.00
Wings brined then fried twice for superior crispiness. Tossed in your favorite sauce. Choose from ponzu, pomegranate bbq, or buffalo	
Tempura Pickles	\$8.00
Pickle slices tempura-ale battered and fried crispy. Comes with chipotle mayonnaise for dipping	
Fried Calamari	\$8.00
Fresh calamari fried crispy with fresh herbs and lemons. Homemade marinara sauce on the side	
Quesadillas	AVAILABLE OPTIONS
Fresh flour tortillas stuffed with shred cheese and your choice of filling. Grilled and then topped with crema and salsa verde crudo. Choose from: Pulled Chicken, Pesto, Tomato, and Feta, Pulled Pork	\$9.00
	Add guacamole: \$1.50
Nellies Nachos	\$9.00
House fried tortilla chips with pulled chicken tossed in salsa rojo. Topped with shredded cheese, salsa verde crudo, pico de gallo, and crema	
Knife and Fork Fries	\$11.00
Our hand-cut fries topped with slow-roasted pork, shredded cheese, and a fried farm fresh chicken egg	

MEAT AND CHEESE PLATE 1

Meat and Cheese Plate
Ask your server for today's seasonal accompaniments

SALADS 4

Cobb Salad	\$10.00
Our own mix of fresh lettuces topped with nitrate-free bacon, avocado, Prairie Pure bleu cheese, grape tomatoes, hard-boiled egg, and grilled chicken breast. Served with Icebox ranch dressing	
Strawberry, Kale, Avocado, and Feta Salad	\$9.00
Fresh baby-kale tossed with strawberries, avocado, and feta cheese in a Sam Smith strawberry vinaigrette	
Beet Salad	\$9.00
Fresh beets, oranges, and arugula tossed in a honey-thyme vinaigrette. Served with whipped goat cheese	
Caesar Salad	\$9.00
Fresh romaine tossed in a traditional Caesar dressing and topped with shaved parmesan cheese	
BURGERS 4	
Black Angus Beer Burger	\$10.00
Black Angus beef grilled to your liking on a toasted brioche bun with lettuce, tomato, and onion	
Organic Bison Burger	\$13.00
Blackwing Meats 1/3 lb. organic ground bison patty on a toasted brioche bun with lettuce, tomato, and onion	
Veggie Burger	\$9.00
Nellie's own blend of oatmeal, brown rice, pinto beans, sweet potatoes, jalapeños, and spices hand-packed and served grilled on a toasted brioche bun with lettuce, tomato, and onion. Chipotle mayonnaise on the side	
Burger Toppings	
Available for additional price, Vegetables: grilled onions or sauteed mushrooms, Meats: bacon or pulled pork; Cheeses: white cheddar, swiss, pepperjack, american, feta, goat cheese, bleu cheese Other: fried egg	
SANDWICHES 6	
Blackened Chicken	\$12.00
Blackened chicken breast grilled and served on toasted brioche bun with bibb lettuce, fresh tomatoes, red onion, and mayonnaise	
Turkey Blt	\$12.00
Roasted turkey breast on toasted sourdough bread with baby kale, tomatoes, bacon, avocado, and basil aioli	
Grilled Cheese and Tomato Soup	\$9.00
Cheddar, American, and Swiss cheeses on grilled sourdough. Served with homemade tomato soup	
Grilled Chicken Sandwich	\$11.95
Free range and hormone free grilled chicken breast, bacon, lettuce, tomato, cheddar cheese, brioche bun	
Pomegranate Bbq Pork	\$11.00
Slow-roasted pork tossed in pomegranate bbq sauce. Topped with cole slaw on a toasted brioche bun	
Falafel	\$10.00
Chickpea fritters on toasted pita with baby kale, cucumber slices, yogurt tzatziki and sriracha sauce	
MAC AND CHEESE 2	

Mac and Cheese	\$10.00
Penne pasta tossed with cream and our own blend of cheeses. Topped with brioche croutons	
Doughnuts	
Doughnut of the day	

DAILY SPECIALS 6

Meatless Mondays	
1/2 price select vegetarian options with beverage purchase	
Tuesdays - Burger and Fries	\$5.00
Half Pound Black Angus Beef Burger grilled to you liking. Served on a toasted brioche bun with lettuce, tomato, and red onion. Served with a pickle and our hand-cut fries. (Not tater tots \$8 for burger and tots)	
Wednesday - Build-your-own Mac and Cheese	\$10.00
Includes 4 ingredients for just	
Thursday - Mexican Night	\$5.00
Quesadillas All Flavors	
Fish Fry Friday	\$13.00
MSC Cod tempura-ale battered and fried crispy. Served with hush puppies, cole slaw, tartar sauce, and fresh lemons	
Sundays - Kids Eat Free	
(12 and under). One free kid's meal with each adult entree purchase. Kids menu only	