

NoMI

STARTERS

CHARRED RAPINI FLATBREAD | 20

pecorino romano • vidalia onion
egg yolk • green garlic cream

V | NF

GARLIC SAUSAGE FLATBREAD | 24

arugula • roasted garlic • fontina • parmigiano

NF

CRAB CAKE | 24

pickled green tomato • herb salad
chipotle aioli

DF | NF

NoMI HUMMUS | 18

crispy chickpea • paprika • grilled pita

DF | V | NF

- GF OPTION AVAILABLE -

PARK BOARD* | 32

house cured meats • cheeses
seasonal jams • grilled sourdough

- GF OPTION AVAILABLE -

SALADS

add chicken 10 | shrimp 12 | salmon or steak 16*

ASPARAGUS & FAVA | 18

watercress • arugula • toasted pistachio
mint • lemon vinaigrette

GF | V

LOCAL GREENS | 18

goat cheese • pickled fennel • candied walnut
watermelon radish • white balsamic emulsion

GF | V

CAESAR | 18

gem lettuce • baby kale • white anchovy
parmesan brioche crouton • housemade dressing

NF

SIDES

TRUFFLE FRIES | 14

burgundy truffle • roasted garlic aioli

GF | V | NF | DF

MAC AND CHEESE | 12

cavatappi • brown butter herb crust

V | NF

SEASONAL MUSHROOMS | 12

herb panko • sea salt

V | NF | DF

CRISPY POTATOES | 10

fresh herbs • maldon salt

GF | VG | NF

SANDWICHES

*served with a choice of pomme frites
or local greens salad*

- GF OPTION AVAILABLE -

NoMI BURGER* | 28

two 4-ounce grass fed beef patties
aged cheddar • tomato jam
pickled red onion • bacon aioli • brioche bun

NF

- BEYOND BURGER AVAILABLE UPON REQUEST -

BARBECUE CHICKEN SANDWICH | 25

confit thighs • strawberry bbq sauce • gribenes
red cabbage slaw • brioche bun

NF

NEW YORK STRIP SANDWICH* | 36

caramelized onion • red chimichurri
warm baguette

DF | NF

CHICKPEA & AVOCADO SANDWICH | 24

tomato • shaved onion • petit herbs
ciabatta bun

DF | VG | NF | V

ENTRÉES

AMISH CHICKEN | 30

panko & herb crust • pea purée • marble potatoes
glazed radish • chicken jus

NF

MAHI MAHI* | 40

cous cous • spinach • pickled tomato
dill beurre blanc

NF

NEW YORK STRIP* | 54

spring onion • fried yucca • sour orange
cilantro sauce verte

NF

CAVATELLI | 36

asparagus • spring peas • pearl onion
forest mushrooms • parmigiano

V | NF

SEAFOOD TOWER* | 160

maine lobster • king crab • jumbo shrimp
prince edward island mussels • snow crab
east & west coast oysters

traditional sauces & accoutrements

GF | DF | NF

Executive Chef | Terence Zubieta

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN | NF - NUT FREE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS