

nomad

HOT KITCHEN x COOL SPIRITS

for the table

Veggie Board – charcoal-fired seasonal veggies, baguette, romesco, whipped lemon rosemary goat cheese **19.75 (V, N, GF without baguette)**

Aioli Flight – truffle fries, yuzu shoyu, lemon garlic aioli, habanero aioli **13.75 (V GF)**

Oysters - served on the half shell with your choice of New Orleans charcoal fired or raw with mignonette sauce **6 ea**

3 Course Fixed Price Menu

Choose one starter or salad, one main and one sweet for **\$45**

Add \$10 for Lomo Saltado and \$20 for Ribeye

No substitutions please-dine in only

starters

Spoon Bread – soft fluffy cornbread topped with candied bacon crumble and honey sage butter **9.75 (V)**

Brie and Apple Butter Crostini – toasted baguette, warm apple butter and brie, arugula and balsamic drizzle **11.75 (V)**

Crispy Brussels – josper fired brussels and sweet potatoes finished crispy and served with lemon garlic aioli **9.75 (V GF)**

Japanese Shrimp – charcoal fired shrimp, carrot & cabbage frittata, Japanese barbecue sauce, spicy aioli, crispy noodles **9.75**

Blistered Shishito Peppers – served with yuzu shoyu sauce **11.75 (V, GF without sauce)**

Classic Caesar Salad- **9.75** add chicken **8** or shrimp **9**

Beet & Goat Cheese Salad – black lacinato kale, candied walnuts, beets, red onion, champagne vinaigrette **10.75** add chicken **8** or shrimp **9 (V N GF)**

salads

mains

Pork Chop – apple butter, corn bread stuffing, sugar bacon collard greens **34.75 (GF)**

Coq au Vin– chicken thighs and drums braised in red wine and apple brandy with pearl onions, mushrooms, carrots and finished in the Josper. Served with bacon, blistered green beans, mashed potatoes **29.75**

Salmon* Beurre Rouge – Josper seared, fried smashed fingerling potatoes in chili oil and parmesan, grilled asparagus with lemon topped with a French red wine & butter sauce **36.75 (GF)**

Artichoke and Arugula Pesto Pasta - grilled artichoke heart, kale, carrot, mushroom, asparagus, walnut arugula pesto, fettuccini, shaved parmesan **33.75 (V, N)**

Lomo Saltado * – Peruvian-glazed 10 oz NY strip steak, fries, grilled tomato, onions, & peppers, rice, aji amarillo pepper yum yum sauce **39.75**

Josper Shepard's Pie– stewed lamb shoulder, peas, carrots, beef broth, garlic mashed potato **25.75**

Aglio y Olio del Mare- coal fired shrimp, littleneck clams and sautéed mussels over an oil and garlic spaghetti, pickled peppers, parmesan **36.75**

Bone-In Ribeye* – one pound, chimichurri compound butter, crispy potato and arugula salad **59.75 (GF)**

Crispy Chicken Sandwich – arugula, lime vinaigrette, habanero aioli, King's Hawaiian, with fries, side salad or green beans **17.75**

Black Garlic Cheesesteak – shaved ribeye, New York cheddar, black garlic spread, roasted onions & peppers, hoagie roll with fries, side salad or green beans **20.75**

sweets

Carrot Cake – cream cheese frosting, pecans, gold raisins **9.25 (V,N)**

Chocolate Mousse Cake– **9.25 (V)**

Lemon Curd Creme Brûlée – **9.25 (V,GF)**

V-Vegetarian GF-Gluten Friendly (please talk with your server about gluten free options)

N-Contains tree nuts or peanuts

**Consuming raw or undercooked foods can increase your chances of food borne illness*

Please note 20% gratuity added to parties 9 or larger

nomad cocktails

Barrel-Aged Black Manhattan - rye, amaro, bitters 14

Smokestack Lightning - tequila, mezcal, beet, mango smokey, spicy 10

Highlander's Sojourn - Islay scotch, orange, banana, allspice | smokey, bright, playful 14

Famous On Paper - gin, aperol, jagermeister, pineapple | raising the bar on jager 10

No Lifeguard On Duty - rum, pineapple, orgeat, lime, curacao 13 (N)

Cherry In The Rye - rye, sfumato, luxardo, smoked | earthy, smokey, spirit forward 15

Hemingway Haters Club - yogurt-washed bourbon, lemongrass, mint foam | a re-envisioned mint julep 13

Missing in New York - bourbon, lemon, red wine float, clarified 14

The Moonlighter - vodka, blueberry, lavender, ginger 13

Fire In The Garden - aquavit, mezcal, ginger, cucumber, jalapeño | vegetal, bright, smoked 11

Open Sesame - tahini-washed tequila, mezcal, sumac syrup, mint 10

Paint It Gold - house-made limoncello, basil, prosecco 13

Soylent Green - seedlip, cucumber, matcha, ginger, jalapeño 10

Tiptoe Through The Tulips - roasted lemon, egg-white, smoked strawberry ice 10

Imitation Game - NA Bourbon, lemon, simple, egg-white 13

Scrimshaw - pilsner 7

Wolf's Ridge - hefeweizen 7

Homestead - galactic hero IPA 7

Rhinegeist - seasonal 7

no booze cocktails

beer

soft drinks

Iced Tea - unsweetened 3

Lemonade - fresh-squeezed 6

Cans - coke, sprite, diet coke 3

Fever Tree - ginger ale, ginger beer, club soda, tonic 5

rose & sparkling

white

red

Natural Orange - Field Recordings *Skins*, Chenin Blanc/Pinot Gris/Albariño, Central Coast, California 16/60

Rosé - *Mulderbosch*, Cabernet Sauvignon, Western Cape, South Africa 10/36

Brut Rosé - *Calvet*, Cabernet Franc, Bordeaux, France 12/46

Prosecco - *Ca' Furlan*, Glera, Veneto, Italy 10/36

Champagne Brut Réserve - *Billecart-Salmon*, Pinot Noir/Chardonnay/Pinot Meunier, Champagne, France 120

Moscato d' Asti - *Montaribaldi*, Muscat Blanc, Piedmont, Italy 11/40

Albariño - *Lagar da Condesa*, Albariño, Rías Bixas, Spain 9/34

Pinot Grigio - *Zenato*, Pinot Grigio, Venice, Italy 9/34

Pinot Blanc - *Lucien Albrecht*, Pinot Blanc, Alsace, France 12/45

Sauvignon Blanc - *Vigna del Lauro*, Sauvignon Blanc, Collio, Italy 11/42

Viognier - *Francois Villard*, Viognier, Rhône Valley, France 15/54

Chardonnay - *Dough*, Chardonnay, Sonoma, California 11/42

Chardonnay - *Jean Manciat*, Chardonnay, Burgundy, France 13/48

Pinot Noir - *Elk Cove*, Pinot Noir, Willamette Valley, Oregon 17/66

Pinot Noir - *Clark and Telephone*, Pinot Noir, Santa Maria Valley, California 18/68

Sangiovese - *Avignonesi*, Sangiovese/Cabernet Sauvignon/Merlot, Tuscany, Italy 10/36

Côtes du Rhône - *Delas*, Syrah/Grenache, Rhône Valley, France 13/48

Malbec - *Clos La Coutale*, Malbec, Cahors, France 13/48

Mourvèdre - *Bodegas Juan Gil*, Monastrell/Cabernet Sauvignon/Syrah, Murcia, Spain 12/46

Cabernet Sauvignon - *Revelry Vitners*, Cabernet Sauvignon, Columbia Valley, Washington 14/52

Cabernet Sauvignon - *Bonanza Lot 4*, Cabernet Sauvignon, California 14/54