

BREAKFAST

GOLD AND RED QUINOA | 12
coconut milk - banana - roasted almond - nutella toast

NOMI PLATE | 22
sweet butter - pickled onion - cornichon
baguette - jambon de paris - prosciutto

SMOKED SALMON | 21
tomato - red onion - capers - hard boiled egg
lemon dill cream cheese - everything bagel

BISCUITS AND GRAVY | 24
sunny side eggs - smoked pork sausage
pepper gravy housemade biscuits

MASHED AVOCADO | 13
arugula - shaved radish - cherry tomato- capers
multigrain toast

BANANA BREAD | 9
hazelnut - cherry

GRILLED CORNBREAD TOAST | 17
roasted apple - maple & ginger cream - vanilla syrup

BATTERS EACH | 16
add banana - chocolate - mixed berries
blueberries - caramelized granola crumbs
ADD ONS | 4

BUTTERMILK PANCAKES
BRIOCHE FRENCH TOAST
BELGIAN WAFFLE

SMOOTHIES & JUICE
add protein to any smoothie | 3

SLIM BLUEBERRY SMOOTHIE | 12
wild blueberries - vanilla - oat milk - almond flour

BALANCE SMOOTHIE | 12
banana - strawberry - coconut milk - ground almond

REFRESH SMOOTHIE | 12
kale - apple - kiwi - banana

BRUNCH

EGGS

EGG WHITE FRITATTA | 19
smoked chicken andouille - green onion - rapini

MUSHROOM OMELET | 19
goat cheese - spinach - fried shallot - chervil

NOMI BENEDICT | 21
choice of smoked salmon - chilled crab salad - ham
arugula - hollandaise

BAKED EGGS | 19
bell pepper - spring onion - pea tendril - feta

BREAKFAST SANDWICH | 21
'everything' spice bagel - avocado - fried egg
house smoked ham - mozzarella

STEAK & EGGS | 24
poached egg - prime angus steak - corn relish
arugula & potato salad - black pepper lemon

AGED CHEDDAR SCRAMBLER | 19
duroc brown sugar bacon - avocado - green onion

ENTREE

GRILLED SIRLOIN STEAK | 35
pommes pailles - petite salad - beurre maître d'hôtel

WHOLE WHEAT ORECCHIETTE | 28
green lentils - wilted swiss chard & kale
saffron tomato miso broth - tomato confit

AMISH CHICKEN BREAST | 34
petit pois ashes - parmesan dusted potato croquette -
chicken jus

SKUNA BAY SALMON | 37
black truffle butter salsify - pearl pasta - chervil

POLISH SMOKED SAUSAGE | 34
cheddar mashed potatoes - red onion - mustard sauce

SALADS

add chicken 12 | salmon or steak 14

CAESAR | 13
baby romaine - parmesan brioche crouton - white anchovy

FARRO AND BARLEY GRAIN | 14
baby kale - fresh apple - avocado - four hour egg

ROASTED RAINBOW CARROT | 15
arugula - goat cheese - shaved radish - crispy farro - lemon vinaigrette

LOCAL GREENS | 13
concorde grapes - goat cheese - pistachio - white balsamic vinaigrette

SANDWICHES

served with pommes pailles

GRILLED WHITE FISH | 23
grilled scallions - avocado - tomato - lemon herb crema
sprouted bread

SEARED SIRLOIN STEAK | 26
chimichurri - provolone - lettuce - tomato
spanish batard

PANKO FRIED AMISH CHICKEN | 23
fresno pepper aioli - housemade pickles - gem lettuce
hawaiian bun

NOMI PRIME ANGUS BURGER | 23
goat cheese - smoked applewood bacon - arugula - pickled mayonnaise
corn dusted bun

SLAGEL FARM BBQ PULLED PORK | 23
champagne vinegar broccoli slaw - tobacco onion
potato glaze bun

IBERICO HAM GRILLED CHEESE | 22
raclette - winter fruit mostarda - kale - shallots
sourdough bread

FALAFEL & GRILLED VEGETABLE | 19
snow white goat milk cheddar - poblano pepper mayo
wheat & oat bun

SUSHI

NOMI PLATTER | 80
chef's choice of nigiri, sashimi, maki

SASHIMI PLATTER | 50 OR 90
chef's selection of freshly cut sashimi

SUSHI PLATTER | 55
chef's selection of nigiri

MAKI

NOMI FUTOMAKI | 23
snow crab-eel-salmon-scallion-rhubarb

CRUNCHY SPICY TUNA | 23
big eye tuna-shiso panko-togarashi

TIGER | 23
shrimp tempura-spicy big eye tuna
snow crab, avocado

SALMON AVOCADO | 20
salmon-avocado-citrus dressing

SAKURA YELLOWTAIL | 23
cured cherry blossom leaf-chili paste

VEGETABLE | 18
leek - green bean - broccoli
asparagus - shiso

BOWLS

BARA-CHIRASHI | 28
seafood-wasabi soy sauce-sushi rice

SAKE-OYAKO | 25
salmon-wasabi soy sauce