

NOMI | KITCHEN

Executive Chef | Eric Damidot

BREAKFAST

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

NOMI PLATE | 19
prosciutto - jambon de paris - butter
whole grain mustard - cornichon - baguette

SMOKED SALMON | 21
arugula - 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
multigrain toast - arugula - capers -tomato
cucumber - lemon

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

BLUEBERRY SMOOTHIE | 12
wild blueberries - vanilla - oat milk - ground almond
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 bagel - avocado - fried egg
house smoked ham - mozzarella

STEAK & EGGS* | 24
prime angus steak - poached egg - corn relish
arugula - potatoes

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

ENTREE

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

AMISH CHICKEN BREAST | 34
haricot vert provençal - pomme dauphine - chicken jus

SKUNA BAY SALMON | 37
asparagus meunière - pomme fondant
gribiche sauce

WHOLE WHEAT ORECCHIETTE | 28
petite green peas "à la française" - wilted gem lettuce
caramelized pearl onions

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
strawberry - fennel - goat cheese - pistachio
white balsamic vinaigrette

SANDWICHES

served with pommes pailles

WHITEFISH ESCABECHE | 23
scallions - avocado - tomato - lemon herb crema
sprouted grain bun

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

ROASTED LEMON CHICKEN | 23
dijon mayonnaise - pickled cucumber - gem lettuce
baguette

NOMI PRIME ANGUS BURGER* | 23
brie - bacon - sunny side up egg - lettuce - tomato
corn dusted bun

IBERICO HAM GRILLED CHEESE | 22
raclette - mostarda - kale - crispy shallots
sourdough

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

SUSHI*

NOMI PLATTER | 80
chef's choice of nigiri, sashimi, maki
SASHIMI PLATTER | 50 ~ 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
sushi rice-ikura

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