

STARTERS

WARM FOCACCIA | 9

rosemary niçoise EVOO - black olive EVOO

CHEESE FOUGASSE & TAPENADES | 9

kalamata olive - sundried tomato - anchoiade

PICKLED FRIED MUSHROOMS | 9

buttermilk blue cheese dressing

MEDITERRANEAN OLIVES & NUTS | 9

marcona almonds - marinated olives

DIJON MUSTARD DEVILED EGGS | 15

shaved burgundy truffle - mushroom julienne

NO MI HUMMUS | 16

crispy chickpeas - house hot sauce - herb yogurt - pita

SMOKED SALMON BEIGNETS | 18

herb cream cheese - pickled red onions

EMMENTAL & LEEK QUICHE | 16

egg custard - baby lettuce

SMOKED MACKEREL POTATO SALAD | 19

yukon potatoes - carrot - red onions - smoked olive oil

BATTERED WHITEFISH GOUJONNETTES | 17

lake superior whitefish - garlic aioli - seasonal pickled vegetable

PARK BOARD | 23 ~ 45

house cured meats - midwestern cheeses - homemade jams
grilled bread

SALADS

add chicken 12 | add salmon or steak 14

SMASHED CUCUMBER | 15

butter beans - yellow frisée - shallot dijon vinaigrette

SHAVED BRUSSELS SPROUTS | 15

crispy quinoa - red grapes - roasted hazelnuts
sherry vinaigrette

OLIVE OIL ROASTED ASPARAGUS | 16

prosciutto - lemon ricotta - ciabatta croutons
lemon vinaigrette

SHRIMP & AVOCADO | 18

yellow frisée - mayonnaise - egg mimosa

VEGETABLE RATATOUILLE | 16

herb goat cheese tartine - arugula

LOCAL GREENS | 13

strawberries - goat cheese - pistachios - fennel
white balsamic vinaigrette

CAESAR | 13

baby romaine - parmesan brioche croutons - white anchovies

FARRO AND BARLEY GRAIN* | 14

baby kale - green apple - avocado - four-hour egg

SIDES

AVOCADO SALAD | 8

cucumber - cherry tomatoes - shallot lemon dressing

HAND CUT FRIES | 8

garlic aioli

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MAINS

WHITEFISH ESCABECHE SANDWICH | 23

scallions - avocado - tomato - lemon herb crema
sprouted grain bun

PAN BAGNAT NIÇOISE SANDWICH | 21

lettuce - tomato - hard-boiled egg - tuna - red onion
dijon vinaigrette

ROASTED LEMON CHICKEN SANDWICH | 23

dijon mayonnaise - cucumber - gem lettuce
baguette

NO MI BURGER* | 23

brie - sunny side up egg - bacon - lettuce - tomato
corn dusted bun

FALAFEL & GRILLED VEGETABLE SANDWICH | 19

snow white goat milk cheddar - poblano pepper mayonnaise
oat bun

SEARED SALMON* | 37

skuna bay salmon - asparagus meunière - pommes fondant
gribiche

PLATS PROVENÇAUX

CUCUMBER HEIRLOOM TOMATO GAZPACHO | 12

garlic crouton - fava bean salad - petit herbs

ONION PISSALADIÈRE FLATBREAD | 19

caramelized onions - anchovies - kalamata olives

TUNA VENTRECHE NIÇOISE | 18

potato - bell peppers - cucumber - haricots verts
tomato - black olives - anchovies - dijon vinaigrette

PETITS FARCIS DE PROVENCE | 22

tomato - potato - zucchini - white onion
filled with ground beef - tomato coulis

DESSERT

MACARON ICE CREAM SANDWICH | 10

berries & cream - lavender fizzies - roasted strawberry
fruity pebbles

NO MI GARDEN TERRARIUM | 9

dark chocolate pot de crème - pandan chiffon - cherry
chocolate earth - meringue - pistachio mousse

FRANGIPANE TART | 10

almond frangipane - apricot - brie - honey

FRESH FRUIT | 9

frosé - elderflower & hendricks gellée - grapefruit pearls
maldon - olive oil

BUGNES DE PROVENCE | 10

strawberry jam - vanilla bean crème anglaise - nutella

COOKIES & CANDIES JAR | 12

chef's selection of housemade cookies, sweets & confections

SORBET | 9

choice of flavors: coconut, melon, roasted pineapple cilantro
frosé, rhubarb

ICE CREAM | 9

choice of flavors: double vanilla bean, dark chocolate
strawberries & cream, campfire marshmallow, fruity pebble

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