

BREAKFAST

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

NOMI PLATE | 22
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 | 14
multigrain toast - arugula - capers - tomato
cucumber - lemon
add eggs any style | 6

BANANA BREAD | 9
hazelnut - cherry

GRILLED CORNBREAD TOAST | 17
roasted fig - maple & ginger yogurt - vanilla syrup

BATTERS

add banana - chocolate - mixed berries - granola | 4

BUTTERMILK PANCAKES | 16

BRIOCHE FRENCH TOAST | 16

BELGIAN WAFFLE | 16

SMOOTHIES & JUICE

add protein to any smoothie | 3

NOMI GREEN JUICE | 12
kale - cucumber - celery - apple - ginger - lemon

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

REFRESH SMOOTHIE | 12
kale - apple - kiwi - banana

BRUNCH

EGGS

EGG WHITE FRITATTA | 21
dungeness crab - green onion - broccoli

MUSHROOM OMELET | 19
goat cheese - spinach - fried shallot - sun dried tomato

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

BAKED EGGS* | 19
bell pepper - spring onion - pea tendrils - 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
roasted tomato 'steak' - garlic croustis
sorrel 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 - 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