

STARTERS & SALADS

add chicken 12 | salmon or steak 14

NICHOLS FARM TOMATO SOUP | 12

parmigiano reggiano flan - black olive tapenade crostini
herb salad

SMOKED SALMON BEIGNETS | 18

herb cream cheese - red ribbon sorrel - pickled red onion

EDAMAME & AVOCADO DIP | 13

salted pepitas - ciabatta crouton

WARM FOCCACIA | 9

rosemary-nicoise evoo & black olive evoo

DIJON MUSTARD DEVEILED EGGS | 15

burgundy black truffle - mushroom julienne - micro cress

CAESAR | 13

baby romaine - parmesan brioche crouton - white anchovy

ROASTED RAINBOW CARROT | 15

arugula - goat cheese - shaved radish - crispy farro
lemon vinaigrette

FARRO AND BARLEY GRAIN | 14

baby kale - fresh apple - avocado - four hour egg

PETITE MACHE, KALE & DANDELION | 13

pickled grapefruit - blue cheese - brioche crouton
red wine vinaigrette

LOCAL GREENS | 13

strawberry - fennel - goat cheese - pistachio
white balsamic vinaigrette

LUNCH

ENTRÉES

SEARED SIRLOIN STEAK | 35

pommes frite - petite salad - beurre maître d'hôtel

AMISH CHICKEN BREAST | 34

haricot vert provençal - pomme dauphine - chicken jus

SKUNA BAY SALMON | 37

asparagus meuniere - pomme fondant - gribiche sauce

WHOLE WHEAT ORECCHIETTE | 28

petite green peas "à la française" - wilted gem lettuce
caramelized pearl onions

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 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
sushi rice-ikura