

NOMAD.

SOCIAL & SHARED

ahi tuna tacos 21

ponzu, wasabi guacamole, mango habanero aioli

pesto burrata 20

heirloom tomatoes, marcona almond pesto, focaccia

roasted vegetable hummus 16

*sweet potato, cauliflower, curry, dill,
honey roasted peanuts, fuji apple, garlic naan*

parmesan truffle fries 14

parmesan, parsley, roasted garlic ranch

crispy shrimp bao buns 23

bang bang sauce, crispy garlic, micro arugula

buffalo chicken lollipops 18

blis hot sauce, hot honey, blue cheese

wagyu meatballs 21

*house red sauce, olive mascarpone, pecorino,
fresh basil, chive oil*

sticky ribs 22

soy garlic, smoked pepper aioli, pickled vegetables

SALADS

chicken 12 shrimp 16 steak 18

squash & farro 22 | 13

*delicatta squash, carrot,
marcona almond, blue cheese noir,
fig, farro, apple maple vinaigrette*

nomad. caesar 20 | 12

*mixed greens, radish,
parmesan crisp,
bruleed lemon, caesar dressing*

chop chop 23 | 14

*romaine, iceberg, pickled onion,
iberico chorizo, tomato, cucumber,
mozzarella, chickpeas, house vinaigrette*

PASTA

raviolo 35

*house made pasta, mushroom,
heirloom tomato, spinach,
parmesan, cognac, umami broth*

spicy sausage rigatoni 29

*wagyu beef, hot italian sausage,
iberico chorizo, torn basil,
grated pecorino, basil oil*

VEGGIES

brussels & feta 16

*fried brussels & artichokes,
habanero yogurt dressing,
feta, sumac, zaatar, pickled fresno*

roasted asparagus 15

*dill creme fraiche, lemon,
bread crumbs, fried capers,
hollandaise dust*

twice baked potato 17

*baby russet, three cheese blend,
roasted garlic, sour cream,
chive oil*

MEAT & FISH

black cod marsala 48

*shiitake mushrooms, dry vermouth,
asparagus, preserved lemon*

southern pan fried walleye 38

*corn meal crust, lemon,
creole sauce*

greek chicken souvlaki 39

*marinated grilled chicken skewers, mahummara,
kalamata olives, whipped feta, grilled naan*

wagyu burger 26

*double patty, american cheese,
farm egg, peppered bacon, dijonnaise*

braised short rib 47

*13 hour braised short rib, honey carrots,
horseradish cream, au jus*

flank & grits 43

*grilled flank steak, parmesan grits,
chimichurri, chive oil*

8oz filet 58

*caramelized onion mousse, mushroom demi,
celery root and potato puree, rosemary gastrique*

14oz prime ribeye 54

*certified angus beef, sliced, agrodolce,
blistered tomatoes*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
please inform us of any allergies prior to ordering. ask your server regarding foods that may be cooked to order.*