

NOMAD.

a social dining experience

SMALL PLATES

pork belly bao buns 20

*pork belly, pickled cucumber ,
pickled onions, hoisin*

brussels sprouts 14

*fried brussels sprouts, sriracha vinaigrette,
jalapeno aioli, pecorino romano*

foie gras pbj 25

*seared foie gras, toasted brioche,
blackberry jam*

rapini 15

*charred rapini, chili flakes, whipped feta,
crushed pistachios*

salt and pepper calamari 18

*fried calamari, scallion, sesame seeds,
sea salt, cracked black pepper ,
gochugang aioli*

smashed sweet potatoes 13

*crispy smashed sweet potatoes,
thai chili sauce, crumbled feta, thai basil*

buffalo chicken lollipops 19

*creole rubbed, blis hot sauce, hot honey,
blue cheese dressing*

SNACKS

truffle fries 14

*truffle oil , fresh herbs,
parmesan reggiano, served with
lemon-garlic aioli + chipotle aioli*

butter board 15

*whipped european butter , pepperdews,
caramelized onion, saba, hot honey,
roasted garlic, micro thai basil , fresh bread*

shrimp chips 6

shrimp chips, thai peanut sauce

butternut squash soup 8

*roasted butternut squash, pepitas,
fresh chives, chili oil*

NEW YORK STRIP

*14oz 60 day dry aged new york strip,
avocado chimichurri, chili butter*
84

WAGYU CHEESEBURGER

*double patty, american cheese, djonaise,
peppered bacon, farm egg*
26

PLATES

heirloom beet salad 18

*heirloom beets, whipped tahini,
pomegranate vinaigrette, rocket,
pomegranates*

kale caesar salad 16

*baby kale, arugula, blistered cherry tomatoes,
roasted tomato caesar , foccacia croutons,
shaved pecorino romano*

kimchi carbonara 24

udon, kimchi, lardon, pea shoots, sunny egg

spicy sausage and veal ragu 27

bucatini, chili flakes, burrata, kale pesto

knife and fork fried chicken 29

*buttermilk and jalapeno marinated chicken,
kale slaw, butter pickles*

branzino 45

*whole roasted branzino, puttanesca,
citrus pesto, charred lemon*

prime filet 64

*10oz center cut prime filet,
cognac truffle mushroom sauce, chives,
fresh herbs, wild mushrooms*
add 3oz foie gras 20