

NOMAD.

a social dining experience

SMALL PLATES

jumbo shrimp cocktail 23

*five jumbo gulf shrimp,
wasabi cocktail sauce*

portuguese mussels 25

*pei mussels, chorizo, arugula,
court bouillon, focaccia*

english pea hummus 16

*curried almonds, black pepper yogurt,
garlic naan*

charred pole beans 14

*sweet soy glaze, toasted garlic,
pickled fresno chile*

whipped yukon golds 15

*celery root, horseradish,
caramelized mushroom, chive oil*

wild mushroom risotto 18

*wild mushrooms, shiitake stock,
asiago, rosemary gastrique*

nashville hot chicken bao 23

*hand battered, nashville hot oil,
pickle slaw*

buffalo chicken lollipops 18

blis hot sauce, hot honey, blue cheese

SNACKS

bar snacks 12

*olives, pickled veggies, rosemary cajun cashews
and marcona almonds*

fries 14

choice of sriracha-ranch or parmesan truffle

crispy leek polenta 16

shitake mushrooms, caramelized leeks, black pepper aioli

SAFFRON SPAGHETTINI

52

*lobster, prawns, san marzano,
lemon cream, shaved pecorino, chives*

JERK LAMB CHOPS

53

*caribbean spiced new zealand lamb,
habanero sweet potato puree, leek*

8OZ FILET

58

*mushroom conserva, caramelized onion mousse,
juniper demi, celery root and potato puree*

PLATES

nomad. caesar 20

*gem lettuce, radishes, caesar dressing,
parmesan crisps, bruleed lemon*

radichio & arugula salad 22

*lardons, roasted onion, pickled tomato,
cashew, apple, pt reyes blue, honey vinaigrette*

squash ravioli 27

*house made acorn and butternut ravioli,
pumpkin cream, ricotta, pickled red onions,
candied walnuts, petit basque florets*

cashew halibut 48

*horseradish cream, romesco,
rosemary cajun cashews*

garlic chicken 41

*chicken breast, garlic cream sauce,
heirloom tomato, fragrant herbs, broccolini*

sticky ribs 34

*soy garlic sauce, smoked pepper aioli,
pickled vegetables, kimchi dust*

flank & grits 43

*pan roasted flank steak, fresh grits,
chive cream*

wagyu burger 26

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