

# NOMAD.

*a social dining experience*

## SMALL PLATES

### hamachi crudo 23

*white truffle ponzu, sambal nori aioli,  
apple cracker, scallion*

### salmon tartare 24

*blood orange salmon, avocado mousse,  
gochugaru, wonton chips*

### moroccan carrots 17

*harissa, garlic labneh, mint*

### hot potato, cold potato 24

*pommes croute, vichyssoise, caviar*

### sweet corn risotto 18

*fresh polenta, pecorino toscano,  
basil flower oil, corn silk*

### charred pole beans 14

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

### hokkaido scallops 24

*maque choux, young fennel,  
pernod cream*

### peking duck bao 23

*pickled cabbage, toasted peanut,  
hoisin aioli, cilantro*

### buffalo chicken lollipops 18

*blis hot sauce, hot honey, blue cheese*

## SNACKS

### english pea hummus 16

*curried almonds, black pepper yogurt,  
garlic naan*

### hatch chile cheese fries 14

*queso blanco, hatch chile, cotija, cilantro*

### tandoori chicken skewers 17

*cilantro chutney, raita*

## SAFFRON SPAGHETTINI

52

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

## POLLO ASADA

41

*chicken breast, sopa de ajo, heirloom tomato,  
fragrant herbs*

## 8OZ FILET

58

*mushroom conserva, caramelized onion mousse,  
juniper demi*

## PLATES

### gems & radishes caesar 20

*bonito caesar dressing, furikake*

### summer squash salad 22

*zucchini ribbon, quinoa,  
fustini michigan cherry reduction*

### beetroot pasta 27

*cauliflower puree, scallion, beet chips*

### citrus salmon 38

*coconut curry braised kale, gremolata,  
meyer lemon bearnaise, candied citrus*

### roasted duck breast 42

*bruleed onion, cherry, cardamom glaze*

### braised pork shank 39

*frijoles verde, salsa macha,  
cotija cheese, flour tortillas*

### sticky ribs 34

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

### flank & grits 43

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