



2 course Lunch \$30

CRISPY PANISSE - Roasted garlic, tomato confit

GRILLED PRAWN COCKTAIL - Horseradish, cocktail sauce

GEM CAESAR - Croutons, red onion, vegetarian caesar, grana padano

Course 2:

VEGETARIAN SLOPPY JOE - Vegan chorizo, pickled red onion, cilantro, potato roll, queso fresco, potato chips

GRILLED CHEESE & SOUP - Swiss, cheddar, gournay cheese, caramelized onions, toasted sourdough

NOMAD PATTY MELT – Beef patty, swiss cheese, caramelized onions, special sauce, seeded rye, fries

3 Course Dinner \$45

Course 1:

DEVEILED EGGS - Sesame oil, togarashi, furikake, trout roe

GRILLED PRAWN COCKTAIL - Horseradish, cocktail sauce

WATERCRESS SALAD - Black garlic ranch, confit tomato, lardons, shaved

Course 2:

SHRIMP AND GRITS - Creamy grits, kimchi, tomato confit, chili crisp (optional sub: Veggie & Grits)

NOMAD PATTY MELT - Beef patty, swiss cheese, caramelized onions, special sauce, seeded rye, fries

CHICKEN MILANESE -Arugula, tomato confit, shredded grana padano

Course 3

Strawberry Rhubarb Pie

Carrot Cake

2 Course Brunch \$30

Course 1:

SPANAKOPITA -Fresh spinach, feta cheese, Greek yogurt, phyllo dough, butter, nigella seeds

GRILLED PRAWN COCKTAIL - Horseradish, cocktail sauce

CYPRLOT SALAD Charred figs, shaved fennel, kalamata olives, mint, pistachio feta dressing

Course 2:

Biscuits & BISCUITS AND GRAVY - Vegan biscuits and vegan chorizo gravy

GREEN SHAKSHUKA - Zhoug, 2 eggs, queso fresco, grilled sourdough

BREAD PUDDING FRENCH TOAST - Maple syrup, powdered sugar

SHRIMP AND GRITS - Creamy grits, kimchi, tomato confit, chili crisp (optional sub: Veggie & Grits)