



# HEY NONNY

LIVE MUSIC + LOCAL KITCHEN

Chef Partner: Tim Vidrio

## STARTERS

<b>Grilled Ciabatta</b> whipped ricotta   candied shallots <b>VG</b>	<b>11</b>	<b>"Lobster-cargo"</b> norway lobster   havarti cheese   citrus   herb butter   country bread <b>GF avail. +5</b>	<b>21</b>
<b>Charcuterie Board</b> seasonal meat & cheese   pickled veggies   nuts   red fife sourdough	<b>24</b>	<b>Fried Shrimp Cocktail</b> 8 breaded and fried tiger shrimp cocktail sauce   lemon	<b>18</b>
<b>Charred Broccoli</b> uplands mornay   pickled tomatoes sweet cherry	<b>15</b>	<b>Barese Meatballs</b> italian style sausage   marinara   shishito peppers   goat cheese   raisins <b>GF avail. +5</b>	<b>19</b>
<b>Caesar Salad</b> sweet gem romaine   tomatoes   croutons   caesar dressing <b>DF   GF/VG/V avail.</b> add chicken +5   salmon +9   scallops +12	<b>16</b>	<b>Fried Brussels Sprouts</b> bacon   pickled apples   parmesan   sherry bacon vinaigrette <b>GF   DF/VG/V avail.</b>	<b>16</b>
<b>Squash Salad</b> warm squash   feta mousse   pomegranate   pepitas   collard greens <b>GF   DF avail.</b>	<b>16</b>	<b>Soup du Jour</b> ask your server for details	<b>12</b>

## ENTREES

<b>Wagyu Sirloin</b> grilled 8 oz. sirloin   potato puree   charred veggies   chimichurri <b>GF</b>	<b>38</b>	<b>Pan Seared Scallop "Risotto"</b> farro   apple cider   arugula   parmesan   citrus <b>DF avail.</b>	<b>32</b>
<b>Skate Wing</b> meyer lemon   brown butter   capers parsley   hazelnuts <b>GF   nut allergy</b>	<b>26</b>	<b>Amish Chicken</b> red wine marinated thighs crispy bacon   brown butter sweet potatoes   pickled onions	<b>27</b>
<b>Cassoulet</b> duck confit   white bean stew   toulouse sausage   herb crumbs <b>DF/GF avail.</b>	<b>29</b>	<b>Farfalle</b> celery hearts   pickled shiitake   peppers   parmesan   toasted garlic aloette <b>VG</b> add chicken +5   add salmon +9   add scallops + 13	<b>22</b>
<b>Nonny Burger</b> two beef patties   american cheese   dijonnaise   bacon jam   caramelized red onions   brioche bun   fries <b>GF avail. +5</b>	<b>23</b>	<b>"Beef Stroganoff"</b> tenderloin   fresh garganelli pasta   cremini mushroom gravy   sour cream   herbs <b>GF avail.</b>	<b>28</b>
<b>Brisket Lasagna</b> smoked brisket   autumn squash   red peppers   ricotta   mozzarella	<b>29</b>	<b>Potato Puree</b> yukon gold   butter	<b>10</b>

\*consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk  
for food-borne illness.

please inform your server of any allergies.

**GF** = gluten free | **DF** = dairy free |  
**VG** = vegetarian | **V** = vegan

<b>Steamed Broccoli</b> golden raisin relish	<b>10</b>
<b>Fries</b> beef tallow   black truffle aioli +3	<b>8</b>

Three-course prix fixe: choose any starter, entree, and dessert

39