



HEY NONNY

LIVE MUSIC + LOCAL KITCHEN

Chef Partner: Tim Vidrio

STARTERS

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

ENTREES

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

Brisket Lasagna	29
smoked brisket autumn squash red peppers ricotta mozzarella	

*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

Potato Puree	10
yukon gold butter	
Steamed Broccoli	10
golden raisin relish	
Fries	8
beef tallow black truffle aioli	+3

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

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