



CHEF'S SEASONAL TASTING MENU

pick one starter, one entree,
& one dessert

39

HEY NONNY

LIVE MUSIC + LOCAL KITCHEN

Chef Partner: Tim Vidrio

STARTERS

- ★ **GRILLED CIABATTA** VG 11
whipped ricotta | candied shallots
- ★ **"LOBSTER-CARGO"** GF avail. +5 21
norway lobster | havarti cheese | citrus | herb butter | country bread
- ★ **NONNY CHOP SALAD** GF | DF avail. 18
smoked salmon | egg | avocado | stracciatella cheese | wild rice
- ★ **FRIED SHRIMP COCKTAIL** 18
eight breaded and fried tiger shrimp | cocktail sauce | lemon
- ★ **CHARRED BROCCOLI** 15
uplands mornay | pickled tomatoes | sweet cherry
- ★ **ANDOUILLE SAUSAGE MEATBALLS** 19
cajun style sausage | stewed piquillo peppers | pickles | charred date GF avail. +5
- ★ **CAESAR SALAD** DF | GF/VG/V avail. 16
sweet gem romaine | tomatoes | croutons | caesar dressing • add chicken +5 | salmon +9 | scallops +13
- ★ **FRIED BRUSSELS SPROUTS** DF | GF/VG/V avail. 16
bacon | pickled apples | parmesan | sherry bacon vinaigrette
- ★ **GREEN SALAD** GF | DF avail. 16
goat cheese | dried cherries | black pepper granola | lemon vinaigrette
- ★ **SOUP DU JOUR** 12
ask your server for details

SIDES

- POTATO PUREE** 10
yukon gold | butter
- STEAMED BROCCOLI** 10
golden raisin relish
- FRIES** 8
beef tallow | add black truffle aioli +3

ENTREES

- ★ **WAGYU SKIRT STEAK*** GF 32
grilled 8 oz. steak | potato puree | charred veggies chimichurri
- ★ **PAN SEARED SCALLOP** DF/GF | nut allergy 32
creamed leeks | candied hazelnuts | truffle jus
- ★ **GRILLED SALMON** GF | DF avail. 26
fried squash | pomegranate | molasses spiced yogurt
- ★ **FRIED ATLANTIC COD** 22
Yuengling beer batter | coleslaw house tartar sauce | fries
- ★ **DUCK CONFIT A LA ORANGE** DF/GF 29
duck confit | fennel + citrus salad | cara cara orange jam
- ★ **FARFALLE** VG 22
celery hearts | pickled shiitake | peppers | parmesan | toasted garlic alouette • add chicken +5 | salmon +9 | scallops +13
- ★ **NONNY BURGER** GF avail. +5 23
two beef patties | bacon | red rock cheddar cheese rosemary slaw | brioche bun | fries
- ★ **"BEEF STROGANOFF"** GF avail. 28
tenderloin | fresh garganelli pasta | cremini mushroom gravy | sour cream | herbs
- ★ **BRISKET LASAGNA** 28
smoked brisket | autumn squash | red peppers | ricotta | mozzarella

DESSERTS

- ★ **"TAKE FIVE"** 10
dark chocolate mousse | peanuts | caramel cream | pretzel crust
- ★ **TOASTY BANANA BREAD** 10
coffee sauce | walnuts | honey butter ice cream
- ★ **NONNY COFFEE FLOAT** 8
hot black coffee + seasonal ice cream

*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