



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 HUSH PUPPIES	18
orange puree scallions	
NONNY CHOP SALAD GF DF avail.	18
smoked salmon egg avocado stracciatella cheese wild rice	
FRIED SHRIMP COCKTAIL	18
breaded and fried tiger shrimp cocktail sauce lemon	
CHARRED BROCCOLI	15
uplands mornay pickled tomatoes sweet cherry	
BARESE SAUSAGE MEATBALLS	19
italian 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 ARTICHOKEs DF/GF/VG/V avail.	16
anchovy butter parmesan candied lemon herbs	
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
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	32
spring leek cavatelli oven dried tomatoes english peas mornay sauce	
SLOW ROASTED SALMON GF	28
almond butter green beans pickled fennel spiced almonds	
CHICKEN PAILLARD	27
crispy chicken cutlet apricots arugula mustard jus lemon	
STUFFED DUCK THIGH GF	29
spring garlic sausage asparagus cherries hazelnuts pickled ramps	
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	
SPRING LAMB STEW GF DF avail.	29
smoked shoulder white wine thyme spring veggies	
BRISKET LASAGNA	28
smoked brisket autumn squash red peppers ricotta mozzarella	

DESSERTS

DARK CHOCOLATE GANACHE TART	10
milk + honey sorbet honey-sunflower crunch toasted bee pollen	
CARROT CAKE	10
cream cheese ice cream toasted pecans ginger-carrot syrup	
ROASTED STRAWBERRY CHEESECAKE	10
in a glass buttered popcorn ice cream popcorn crunch	

*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