



Lunch, April 2026

HEY NONNY

LIVE MUSIC + LOCAL KITCHEN

Chef Partner: Tim Vidrio

STARTERS

- CAESAR SALAD** DF | GF/VG/V avail. 16
sweet gem romaine | tomatoes | croutons | caesar dressing • add chicken +5 | salmon +9 | scallops +12
- NONNY CHOP SALAD** 18
smoked salmon | egg | avocado | stracciatella cheese | wild rice
- GREEN SALAD** GF | DF avail. 16
goat cheese | dried cherries | black pepper granola | lemon vinaigrette
- SOUP DU JOUR** 12
ask your server for details

MAINS

- | | |
|----------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| NONNY BURGER GF avail. +5 23
two beef patties bacon red rock cheddar cheese rosemary slaw fries | BRISKET LASAGNA 28
smoked brisket autumn squash red peppers ricotta mozzarella |
| NONNY GRILLED CHEESE 18
red rock cheddar cheese smoked gouda caramelized onions apple butter fries | CHICKEN PAILLARD 27
crispy chicken cutlet apricots arugula mustard jus lemon |
| SMOKED TURKEY CROQUE MADAME 22
the "nonny grilled cheese" smoked turkey uplands cheddar mornay fried egg fries | GRILLED SALMON 22
charred broccoli lemon vinaigrette |

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

*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.