



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 burrata cheese wild rice	
FRIED SHRIMP COCKTAIL	18
breaded and fried tiger shrimp cocktail sauce lemon	
WAGYU BEEF "PIGS IN A BLANKET"	14
puff pastry poppy seed pineapple honey mustard	
BARESE SAUSAGE MEATBALLS GF avail. +5	19
italian style sausage stewed piquillo peppers pickled peppers charred dates	
CAESAR SALAD DF GF/VG/V avail.	16
sweet gem romaine tomatoes croutons caesar dressing • add chicken +5 salmon +9 scallops +13	
GRILLED ASPARAGUS GF/VG DF/V avail.	16
fried new potatoes parmesan rosemary butter honey drizzle herbs	
GREEN SALAD GF DF avail.	16
goat cheese dried cherries black pepper granola lemon vinaigrette	

SIDES

POTATO PUREE	10
yukon gold butter	
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 hibiscus-pickled onions spiced almonds	
CHICKEN PAILLARD	27
crispy chicken cutlet apricots arugula mustard jus lemon	
TOMATO RISOTTO GF DF avail.	28
gulf shrimp a la plancha green garlic charred fava beans parmesan	
NONNY BURGER GF avail. +5	23
two beef patties bacon smoked gouda rosemary slaw brioche bun fries	
BEEF PICCATA SANDWICH	23
Grilled Tenderloin smoked gouda tomato arugula picatta mayo ciabatta	
BRISKET LASAGNA	28
smoked brisket spring 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