



**Nomad So.Cial Eatery**  
**Dinner Menu, February 6<sup>th</sup>, 2026**

### **Small plates**

**Skinny Fries and Truffle Aioli**, Nomad Seasoned, Parsley 14-

**Summer Preserved San Marzano Tomato Soup**, Cream, Shallots, Garlic Confit, Basil Pistou 15-

**Pan Seared Hand Formed Russian Garlic Perogies**, Caramelized Onions, Brown Butter, Sour Cream 16-

**Garlic and Beer Cheese Toast**, Thick Cut Brioche, 3 Cheese Gratin 16-

**Hand Peeled Baby Shrimp Salad Cocktail**, Shredded Cos Lettuce, Horseradish Cream and Tomato Dressed, Lemon 18-

### **Mains**

**Nomad Mushroom and 3 cheese Angus Beef Burger**, Caramelized Onion, House Mustard, Nomad Sauce, Fries or Soup 24-

**Crispy Chicken Sandwich**, Mustard Slaw, Pickle, Potato Bun, Nomad Sauce, Fries or Soup 24-

**Fennel & Chilli Heritage Pork Sausage and Rigatoni**, Confit Garlic, San Marzano Sauce, Romano Cheese, Basil Oil 32-

**Angus Beef Short Rib Ragout Spaghetti**, Red Wine Simmered Braised Beef, San Marzano Sauce, Basil, Parmesan, Olive Oil 32-

**Heritage Pork Schnitzel and Hunter Sauce**, Sliced Smoked Ham, Gorgonzola, Yukon Mash, Butter Glazed Vegetables 35-

**Steak Pie**, Beef Tallow Crust, Stout Gravy, Butter Glazed Vegetables 35-

**Mussel Spaghetti**, Clam Sauce, Prawns, Cream, Garlic, Butter, Wine, Cracked Pepper 37-

**Seared Port McNeil Kuterra Steelhead**, Lentils, Ratatouille, Manila Clam Butter 39-

**14 Hour Braised Angus Beef Short Rib**, Yukon Gold Mash Potatoes, Butter Glazed Vegetables, Cabernet Jus 48-

### **Desserts**

**Nomad Apple Crumble**, Agassiz Walnuts, Oats, Ambrosia Apples, Honey Yogurt 14-

**Lavender and Vanilla Brioche Bread Pudding**, Maple Braised Apple, Nutmeg Syrup 14-

**Warm Chocolate Pudding**, Double Chocolate Bunt cake, Orange Chocolate Sauce 14-

Our chef is highly skilled at thoughtfully modifying dishes to accommodate most dietary preferences and restrictions, when possible and with advance notice.