



Nomad So.Cial Eatery
Dinner Menu, January 16th 2026

Small plates

Caesar Salad, Artisan Lettuce, Capers and Garlic Dressing, Parmesan, House Croutons, Olive oil 15-

Crispy Hand Formed Russian Garlic Perogies, Caramelized Onions, Brown Butter, Sour Cream 16-

Baked Onion Soup, Beef Broth, Gouda Gratin, Crostini 18-

Baked Effingham Oyster Nomad Style, Cream, Shallots, Garlic Confit, Parsley, 3 Cheese and Bread Crumb Gratin, Lemon 23-

Mains

Nomad "Royal" Angus Beef Burger, Double Cheddar, Icebox Dill Pickles, Shredded Iceberg, Nomad Sauce, Fries or Soup 24-

Nomad Mushroom and Gouda Angus Beef Burger, House Mustard, Nomad Sauce, Fries or Soup 24-

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

Grilled Farmers Sausage and Baked Quebec Style Beans, Duck Confit, Slow Roasted Heritage Pork Leg, Buttered Vegetables, Grilled Sour Dough 30-

Traditional Meat Balls and Spaghetti, 3 Meat and Ricotta Meatballs, San Marzano Sauce, Basil, Parmesan, Olive Oil, Grilled Focaccia 32-

Roasted Chinook Salmon, Basil Risotto, Parmesan, Smoked Tomato Chili Sauce 39-

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-

Grilled 11oz Angus Beef Striploin, Yukon Gold Mash Potatoes, Butter Glazed Vegetables, Cabernet Jus 52-

Dessert

Chocolate Orange, Clementine Olive Oil Cake, Spiked Chantilly, House Chocolate Sauce 14-

Baked Vanilla Cheesecake, Toffee, Maple Apples 14-



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