Nomad So.Cial Eatery
Dinner Menu, January 9th 2026

Small plates

Organic Squash & Chicken Soup, Cream, Olive Oil, Grilled Focaccia. 12-

Monas Borsch, Kootenays Doukhobor Style, cabbage, beets, heirloom tomato, cream, dill. 12-

Caesar Salad, Crispy Capers, Garlic Dressing, Parmesan, House Croutons, Olive oil. 15-

Crispy Hand Formed Walnut and Sage Perogies, Caramelized onions, Brown Butter, Sour Cream. 16-

Crispy Duck Leg Confit, Brioche Savoury French Toast, Birch Syrup, Melted Onions. 21-

Mains

Nomad Bacon & Cheddar Angus Beef Burger, Shredded Iceberg, Nomad Sauce, Fries or soup. 24-

Nomad Mushroom & Mozzarella Angus Beef Burger, House Mustard, Nomad Sauce, Fries or soup. 24-

Crispy Chicken Sandwich, Slaw, Potato Bun, Nomad sauce, Fries or soup. 24-

Foraged Mushroom Ravioli, Gorgonzola Cream, Truffle, Parsley, parmesan crisps. 28-
Add Rossdown Chicken Breast. 8-

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

Seared Keturra Steelhead, Lentils, Peppers, Shallots, Manila Clam Butter. 36-

Grilled Ahi Tuna, Seared Rare, Nova Scotia Lobster and Shrimp Tagliatelle, Pomodoro, Parmesan, Olive Oil, Grilled focaccia. 46-

Braised Angus Beef Short Rib, Whipped Mash Potatoes, Roots, Cabernet Jus. 48-

Dessert

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

Baked Vanilla Cheesecake, Toffee, Maple Apples. 14-