

# BRUNCH

#### FRENCH TOAST STUFFED BUNS

House fruit preserve, marshmallow, chocolate sauce -19

#### THREE EGG BROWNED COUNTRY OMELETTE

Stuffed with shaved ham, "wack" corn salsa, FarmHouse cheddar, duck fat potatoes —  $\frac{20}{20}$ 

#### "FOOTLOOSE" KEVIN BACON BENNY

Shaved house cured ham, two poached free range backyard eggs, griddle cake, duck fat potatoes, Nomad hollandaise -22

#### **BACKYARD EGGS YOUR WAY**

2 free range backyard eggs your way, 2 thick cut house cured bacon, 1 house sausage, duck fat potatoes, grilled sourdough -23

#### STEELHEAD BENNY

Hand sliced "pastrami" cured Louis Lake steelhead "benny", two poached free range backyard eggs, griddle cake, duck fat potatoes, Nomad hollandaise -23

#### SIDIS

Grilled sourdough or rye, buttered -3.50Pulled ham baked beans -9Duck fat potatoes, caramelized onions, herbs -9Hand cut 4oz house cured bacon -12Brat style sausages -12



### THOUGHTFULL SALADS

#### **DEVILS "LETTUCE" PESTO DRESSED ROASTED BEETS SALAD**

Pesto dressed roasted beets, rocket, toasted hemp seeds, charred red marinated onion, black garlic, croutons - 17

#### **GRILLED CAESAR SALAD**

Grilled whole leaf romaine, caper and garlic dressing, crispy capers, lemon preserve, parmesan, sourdough croutons - 19

#### "THOUSAND CASTS" COLD SMOKED STEELHEAD

Fingerling potato salad, arugula, caper emulsion, herb oil -21

# 5 OUNCE GRILLED ANGUS FLAT IRON "DRAGGED ACROSS THE MOUNTAIN"

Mixed hand selected greens, smoked bacon, "wack" salsa, cheddar, beets, grilled flat iron, goat cheese ranch —  $\frac{24}{}$ 

# FROM THE GRILL

#### HOUSE GRIND CHUCK BEEF BURGER

House cured bacon, farmhouse cheddar, Nomad sauce, house pickle, lettuce, skinny fries or Nomad "Devil's Lettuce" dressed mixed greens -23.50

#### **BACK COUNTRY MUSHROOM & GOUDA 70Z BEEF BURGER**

Mushroom sauce, mustard, caramelized onion, skinny fries or Nomad "Devil's Lettuce" dressed mixed green — 23.50

#### CORN CRUNCHED CRISPY CHICKEN SANDWICH

Buttermilk marinated and corn crunch dredged Fraser Valley chicken, honey chili, mustard slaw, pickle, mayonnaise, skinny fries or Nomad "Devil's Lettuce" dressed mixed green -23.50

#### STEELHEAD "PASTRAMI" SANDWICH

Hand carved Steelhead "pastrami", cured caraway cabbage, house mustard, grilled sour rye, skinny fries or Nomad "Devil's Lettuce" dressed mixed green -24

## SINFULLY BLESSED BITES

#### WARM CHOCOLATE TOFFEE PUDDING

Drunken cherries, whipped vanilla cream -14

#### WARM SPICED SUGAR DUSTED BEIGNETS

Summer fruit compote, chocolate sauce -14

#### **RHUBARB & STRAWBERRY PUDDING**

Vanilla sponge, whipped honey crème fraiche, burnt marshmallow meringue -14

#### CANADIAN + BEVERAGES

#### NOMAD HOUSE BLEND JJ BEAN COFFEE

Roasted in East Vancouver -4.5

#### **HAND SELECTED TEAS**

#### CHOICE OF

Earl Grey, Green Jasmine, Canadian Breakfast Black Tea-4.5

#### **JUICES**

#### **CHOICE OF**

Fresh apple cider, fresh orange juice -7

#### CANNED SODAS

#### CHOICE OF

Cola, Ginger Ale, Root Beer -4.5Diet Cola, Soda Water -3.5

#### NON-ALCOHOLIC BEER

#### CHOICE OF

Philips Pilsner, Philips IPA, Corona Zero  $-\,8$ 

#### **DRINKS**

Karma Farming Sparkling Peach — 7
Vegetable Cocktail - 4.5

Iced Tea — 4.5

Lemonade — 4.5



# "Rocky Mountain Food"

At Nomad So.Cial Eatery, we chose Hope, BC as more than just a location—it's our foundation and inspiration. Often passed by, Hope is a place rich in history and spirit. It was a vital part of the gold rush, a gateway during the railway boom, and a meeting point of cultures that helped shape Canada. We believe it's time to shine a light on this overlooked gem.

Our culinary philosophy is rooted in Rocky Mountain food—a style we're helping to define. It's food that tells stories: of the land, of migration, of adventure. We blend health-conscious choices with the rugged, soulful flavors of backcountry cooking, celebrating both nutrition and nostalgia.

Nomad is proudly independent and locally owned. We're building a brand that reflects our values: authenticity, creativity, and community. Every dish is a tribute to where we come from and where we're going. We're here to give back to Hope, to grow with it, and to share its beauty with every traveler who stops in.

This isn't just a restaurant—it's a movement.

Come hungry. Leave inspired.

Welcome to Nomad.

