

NÔMADE

westport

board & baskets

Charcuterie Board Cold Cut Chef Selection, Dijon Mustard, Cornichon (1, 6, 7, 9)	20
Cheese Board Chef Selection With Local Honeycomb, Organic Nuts, Fig Jam, Baguette (1, 6, 7, 9)	18
Additional Bread Basket	4

soup & salads

Soup du Jour	mp
Warm Goat Cheese Salad Herbed Fried Goat Cheese, Local Lettuce, Honey Vinaigrette, Poached Pears, Candied Pecan (1, 3, 6, 7, 13)	17
Bibb Lettuce Salad Grilled Peaches, Crispy Prosciutto, Mozzarella Pearls, Citrus-Mint Vinaigrette (6, 9)	16
Calamari Salad Summer Field Greens, Crispy Garbanzo Beans, Heirloom Cherry Tomato, Sherry-Tabasco Dressing (1, 2, 3, 5, 6, 11, 12, 13)	17
Classic Caesar Grana Padano, Garlic Crouton, Bel Aria White Anchovies (1, 3, 4, 6, 9, 13)	14
add Salmon 12 / Shrimp 12 / Chicken 9 / Steak 12	

vegetables

Roasted Rosemary Fingerling Potato	8 / 14
Sugar Snap Peas	8 / 14
Baby Bok Choy	8 / 14
Hand Cut Fries (may Contain 1, 5, 6, 7)	9
Sauteed Mushroom	9
Tricolor Cauliflower	8 / 14
Peppercorn Sauce (1, 6)	4
Aji Verde Sauce (1, 3, 6)	4

crudo

Tuna Carpaccio Flat Bread * 16 Wasabi Yuzu Aioli, Pickled Ginger, Sesame Seed, Quinoa Crunch (1, 2, 4, 5, 6, 10)	
Spicy Tuna * 18 Sushi Grade Tuna, Spicy Sriracha Kewpie, Crispy Rice (1, 4, 5, 10)	
Avocado Truffle Crispy Rice 16 Cilantro, Lime, Truffle (1, 7, 10, 13, V)	

cold starters

NÔMADE Caprese Heirloom Tomato, Luizzi Mozzarella, Basil Oil, Aged Balsamic Reduction (6, 13)	15
Watermelon Bowl Valbreso Feta, Fresh Basil, Mint, Pickled Red Onion, Persian Cucumber, Local Greens, Forum Chardonnay Vinaigrette (6, 13)	16
add Salmon 12 / Shrimp 12 / Chicken 9 / Steak 12	
Hummus Garden Vegetables, Pita, Spicy Fried Chickpea (1, 3, 13)	14
Local Burrata Grilled Peaches, Prosciutto Di Parma, Aged Balsamic Reduction, Raspberry Vinaigrette, Local Arugula (6)	18
Tabbouleh Bulger, Parsley, Tomatoes, Onions, Cucumber, Mint, Lime, Evoo (1, 13, V)	14
Deviled Eggs Crispy Bacon, Chives, Parmesan Crisp, Sriracha Aioli (3, 6)	14
Shredded Brussel Sprouts Risotto Cake, Truffle Cream Sauce (1, 6, 13)	14
Vegetarian Beet Carpaccio Red/Golden/Candy Beets, Goat Cheese, Orange Segment, Candied Pecan, Petite Arugula (6, 7, 13)	14

Oyster of the Day * mp Citrus Cocktail, Chipotle Mignonette, Yuzu Ponzu Sauce, Grilled Lemon (2, 5, 10)	
Beef Carpaccio * 16 Petit Arugula Salad, Shaved Grana Padano, Fried Capers, Lemon Oil, Fleur De Sel (3, 6, 9)	
Pani Puri * 18 Hamachi, Avocado, Cilantro, Jalapeno (1, 4, 5, 6, 11)	

Hamachi Crudo * 20 Pickled Red Onion, Jalapeno, Cilantro, Wasabi-Sriracha Drizzel (3, 4, 5, 6, 10, 13)	
Hamachi on Crispy Rice * 22 Hamachi, Meyer Lemon Vinegrette, Avocado Mousse, Crispy Rice (1, 4, 5)	

hot starters

Escargot Garlic, Butter and Parsley (1, 6, 12)	15
Pei Mussels (app / entree) White Wine-Garlic-Parsley Broth or Red Curry Cilantro Lemongrass (1, 2, 4, 5, 6, 12)	16 / 28
Fried Brie Fig Marmalade, Pistachio (1, 3, 6, 7, 13)	14
Grilled Beef Skewer * Marinated Steak Tips w/ Chimichurri Sauce (3, 5, 6)	15
Charred Octopus * Spicy Chorizo, Fingerling Potato, Cilantro Pesto (8, 12)	18 / 32
Razor Clam * Smoked Bacon, Chili Oil, Chives (2, 5, 12)	18
Shrimp Shooter U15 Gulf Shrimp, Mango Sauce and Cilantro (2,13)	14
Lamb Kofta * Cumin, Cilantro, Yogurt-Cucumber Dipping, With Pita (1, 3) Without Pita (6)	15

the land & the sea

Organic Cage Free Chicken w/ Couscous * 27 Marinated Airline Chicken Breast, Housemade Moroccan Couscous Salad, Natural Jus, Greens (1, 6, 8, 10)	
Pork Chop * 36 14 oz Aged Pork Chop, Tricolor Fingerling Potato Chips, North Country Smoked Lardons, Brussels Sprouts with Hard Cider Glaze (1, 8)	
Wagyu Bistro Steak Frites * 34 Au Poivre Sauce and French Fries (1, 6)	
Angus Beef Burger * 22 8oz Burger, Tribeca Oven Bread, Vermont Cheddar, Bacon, Bibb Lettuce, Tomato, Garlic Aioli, Cilantro Pesto, Served with French Fries (1, 3, 5, 6)	
Hungarian Stuffed Cabbage 26 Pork, Rice, Hungarian Smoked Sausage, Sour Cream (3, 6)	
Market Salmon * 29 Pan Seared Salmon Filet Served On Tabbouleh Salad (1, 4, 5)	
Mascarpone Ravioli 24 Truffle Mascarpone Cream Sauce, English, Snap Peas, Grana Padano (1, 3, 6, 13)	
Signature Tavern Chopped Salad w/ Salmon or Chicken * 28 Romaine, Brown Rice, Kalamata Olives, Capers, Vegetables Confit, Sherry Shallot Vinaigrette (3, 4, 6)	
Manila Clams with Fettuccine 27 White Wine-Fish Broth, Garlic, Parsley, Chili Flakes (1, 2, 3, 4, 6, 13)	
Halibut Collar * 32 Deboned Halibut Collar, Herbed Butter, Tricolor Cherry Tomato, Capers, Meyer Lemon, Basil (4, 6, 13)	
Fried Rice w/ Peking Duck* 27 Maitake-Shitake, Edamame, Scallion (3, 4, 5, 10, 11)	
Mushroom Fried Rice 24 Organic Mix Mushrooms, Ginger, Scallion, Edemame (3, 4, 5, 8, 10, 11)	
Chicken Paillard 26 Thin Chicken Breast Grilled or Lightly Breaded (1), Cucumber, Tomato, Arugula Salad (3, 6)	

Please inform your server if a person in your party has a food allergy
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

(1) Gluten (2) Shellfish (3) Eggs (4) Fish (5) Soy (6) Dairy (7) Nuts (8) Celery (9) Mustard
(10) Sesame (11) Beans (12) Mollusks (13) Vegetarian (V) Vegan Option Available

(*) This item contains raw or undercooked ingredients

Executive Chef:

Zoli Kovacs

instagram: chefzolikovacs

Sous Chef:

David Romero