

RAW BAR

SEAFOOD TOWER SERVES 4-6 **\$75**
little bit of this, little bit of that traditional accoutrements

- OYSTERS*** **\$18**
half dozen, mignonette, lemon *gf*
- SHRIMP COCKTAIL** **\$17**
cocktail sauce, fresh lemon *gf*
- SPICY TUNA TARTARE*** **\$16**
red chili, ginger, puffed wild rice *gf*
- TUNA SASHIMI*** **\$19**
jalapeño aioli, serrano, crispy tortilla
- MARKET CRUDO*** **\$13**
seasonal preparation of raw fish and accoutrements

WOOD-GRILLED FLATBREADS

- CHEESE** **\$12**
cheddar, grana padano, marinara
- SPICY PEPPERONI** **\$14**
cheddar, grana padano, marinara, oregano, hot honey
- BRISKET** **\$15**
sweet onion purée, smoked cheddar, bleu cheese, horseradish
- WILD MUSHROOM** **\$15**
cheddar, parmesan, onion purée, truffle, egg yolk
- PROSCIUTTO & ARUGULA** **\$18**
asparagus, shallot, parmesan, balsamic

FOR THE TABLE

- HOUSE-MADE BREAD BASKET** **\$12**
parker house rolls, focaccia, multigrain, truffle butter, garlic conserva
- CARROT HUMMUS** **\$13**
white bean, carrot top salsa verde, flatbread *gf**
- BAKED FETA** **\$17**
lentil tabouleh, honey, cucumber, focaccia *gf**
- CREAMY MUSHROOMS** **\$15**
creme fraiche, cheddar, panko, parmesan, focaccia
- CAJUN CALAMARI** **\$15**
blackening spice, lemon, green chili aioli, shishito
- MUSSELS** **\$19**
choice of: coconut curry, arrabiata, white wine garlic served with focaccia

SHAREABLES

- MAHI TACOS** **\$16**
plantain crust, cabbage, chipotle mayo *gf**
- BRUSSELS SPROUTS** **\$15**
bacon lardon, apple, balsamic mustard *gf*
- CHARRED HEIRLOOM CARROTS** **\$15**
lemon yogurt, salsa verde
- TRUFFLED DEVILED EGGS** **\$9**
black truffle, espelette, sea salt *gf*
- NOVA FRIES** **\$10**
brisket, house whiz, pickled onion *gf*
- CHICKEN CORDON BLUE** **\$19**
bacon, prosciutto cotto, cooper sharp, onion puree
- BUFFALO CAULIFLOWER** **\$16**
house hot sauce, buttermilk ranch *gf*
- MINI CRAB CAKES** **\$17**
chipotle mayo, scallion, lemon
- GARLIC CRISPY POTATOES** **\$11**
garlic, parmesan, comeback sauce *gf/v**
- BACON WRAPPED DATES** **\$15**
bleu cheese, manchego, spinach crema *gf*

SOUP & SALADS

- RAMEN** **\$18**
chicken, noodles, ginger, soft poached egg, calabrian chili
- FRIED CHICKEN COBB SALAD** **\$18**
iceberg lettuce, cherry tomato, avocado, bacon, hard boiled egg, shallot, bleu cheese, ranch
- GREEN SALAD** **\$15**
bibb, avocado, radish, cucumber, green goddess *v**
- CAESAR SALAD** **\$14**
baby gem, focaccia croutons, dill, cured yolk *gf**
- MEDITERRANEAN SALAD** **\$17**
falafel, farro, feta, baba ganoush, olive
- SPRING SALAD** **\$17**
endive, jicama, marinated poached egg, thai peanut vinaigrette

FROM THE LAND

- NOVA CRAVERS*** **\$20**
(3 2oz. burger patties) american, special sauce, house slider buns
- ROASTED CHICKEN** **\$28**
roasted carrots, cipolini onions, chicken jus
- GRASSFED RIBEYE*** **\$39**
(10oz.) peewee potatoes, mixed greens, steak sauce *gf**
- BONE IN PORK CHOP** **\$33**
(16oz.) red pepper braised caballero beans, arugula salad
- ROASTED LAMB LOIN** **\$31**
(8oz.) polenta, fiddleheads, brussels sprouts, lamb jus

PASTA & GRAIN

- SPICY VODKA RIGATONI** **\$21**
calabrian chili, vodka
- PRIMAVERA** **\$20**
campanelle, pink pepper, asparagus, lemon, parmesan
- POTATO GNOCCHI** **\$27**
marinara, tomato, burrata, basil
- BRAISED LAMB RISOTTO** **\$27**
fava, mint, lemon yogurt, roasted tomato
- SHRIMP SCAMPI** **\$24**
rock shrimp, bucatini, calabrian chili, garlic, lemon bread crumb
- SPRING RAVIOLI** **\$23**
english pea and ricotta filling, parmesan, crispy bacon

FROM THE SEA

- ROASTED SALMON*** **\$29**
farro, potato leek puree, tarragon oil
- BLACKENED MAHI MAHI** **\$27**
papaya salad, jalapeño emulsion, coconut curry, pistachio *gf*
- GRILLED YELLOWFIN TUNA*** **\$31**
togarashi crust, lentil tabouleh, white sauce
- SEARED SCALLOPS** **\$33**
pea puree, crispy spaetzle, spring legumes
- BRANZINO FILET** **\$28**
eggplant puree, orzo, asparagus, salsa verde

MASTER CLASS BURGER **\$26**

kunik cheese, bacon, brandied caramelized onions, green peppercorn tapenade, smoked tomato, dijonnaise
served with nova fries

gf/v* - dishes can be made gluten free or vegan*

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. When dining with parties of 6 or more, or paying with Nova Bucks, checks will include an automatic 20% gratuity. A maximum of 4 credit cards per table can be used. Please, no separate checks. Outside dessert fee is \$3 per person.