

WOOD-GRILLED FLATBREADS

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

SOUPS & SALADS

RAMEN chicken, noodles, ginger, soft poached egg, calabrian chili	\$18
FRIED CHICKEN COBB SALAD iceberg lettuce, cherry tomatoes, hard boiled egg, avocado, bacon, bleu cheese, ranch	\$18
CAESAR SALAD baby gem, croutons, dill, cured yolk	\$13
GREEN SALAD bibb, avocado, radish, cucumber, green goddess <i>v*</i>	\$14
MEDITERRANEAN SALAD falafel, farro, feta, baba ganoush, olive	\$17
SPRING SALAD endive, jicama, marinated poached egg, thai peanut vinaigrette	\$17

FOR THE TABLE

HOUSEMADE BREAD BASKET parker house rolls, focaccia, multigrain, truffle butter, garlic conserva	\$11
BAKED FETA lentil tabouleh, honey, cucumber, focaccia	\$17
CAJUN CALAMARI blackening spice, lemon, green chile aioli, shishito	\$15
CHARRED HEIRLOOM CARROTS lemon yogurt, salsa verde	\$15
MUSSELS <i>choice of:</i> coconut curry, arrabiata or white wine garlic <i>gf*</i>	\$19

SHAREABLES

BRUSSELS SPROUTS bacon lardon, apple, balsamic mustard <i>gf/v*</i>	\$15
MAHI TACOS plantain crust, cabbage, chipotle mayo <i>gf*</i>	\$16
TRUFFLED DEVEILED EGGS black truffle, espelette, sea salt <i>gf</i>	\$9
BUFFALO CAULIFLOWER house hot sauce, buttermilk ranch <i>gf/v*</i>	\$16
CHICKEN CORDON BLUE bacon, prosciutto cotto, cooper sharp, onion puree	\$19
MINI CRAB CAKES chipotle mayo, scallion, lemon	\$17
GARLIC CRISPY POTATOES garlic, parmesan, comeback sauce <i>gf</i>	\$11
BACON WRAPPED DATES bleu cheese, manchego, spinach crema <i>gf</i>	\$15
NOVA FRIES brisket, house whiz, pickled onion	\$10
NOVA CRAVERS* (3 2oz. <i>burger patties</i>) american, special sauce, house slider buns	\$20

RAW BAR

OYSTERS* 1/2 dozen, mignonette <i>gf</i>	\$18
SHRIMP COCKTAIL cocktail sauce, fresh lemon <i>gf</i>	\$17
DAILY CRUDO* rotating preparation of raw fish and accoutrements	\$13
SPICY TUNA TARTARE* red chili, ginger, puffed wild rice <i>gf</i>	\$16
TUNA SASHIMI* jalapeño aioli, serrano, crispy tortilla	\$19

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.