

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	\$15
WILD MUSHROOM cheddar, parmesan, onion purée, truffle, egg yolk	\$15

PASTA & GRAIN

SPICY VODKA RIGATONI calabrian chili, stateside vodka	\$20
PORCINI RISOTTO wild mushrooms, fave, roasted tomato, pickled lemon parmesan cheese <i>gf</i>	\$21

HANDHELDS

served with fries or a side salad

DRY-AGED CRAVERS* <i>(3 2oz. burger patties)</i> american, onion, special sauce, house slider buns	\$20
SALMON BLT&A alfalfa sprouts, smoked tomato, dijonnaise	\$18
GRILLED CHICKEN SANDWICH black garlic mustard, ricotta, smoked tomato, arugula	\$16
HOUSE TURKEY SANDWICH LTO, cheddar, dukes mayo, bacon	\$17
FRIED CHICKEN SANDWICH pickles, romaine, pickled cabbage, comeback sauce	\$16
FALAFEL WRAP romaine, white sauce, tomato, shallot, cucumber, piquillo peppers	\$15

CAFE TO GO

- drip coffee -	- organic hot tea \$6 -
drip \$5	english breakfast
espresso \$6.5	decaf earl grey
cappuccino \$7	green
latte \$7	african nectar
café mocha \$7	mint
	chamomile
nitro draft cold brew \$7	

SOUPS & SALADS

RAMEN chicken, noodles, ginger, soft poached egg, calabrian chili	\$18
FRIED CHICKEN COBB SALAD iceberg lettuce, cherry tomato, avocado, bacon, hard boiled egg, shallot, bleu cheese, ranch	\$18
CAESAR SALAD baby gem, croutons, dill, cured yolk	\$14
GREEN SALAD avocado, radish, cucumber, green goddess <i>v*</i>	\$15
SPRING SALAD endive, jicama, marinated poached egg, thai peanut vinaigrette	\$17
STEAK SALAD* 4oz filet mignon, arugula, spinach, Brussels sprouts, bleu cheese, balsamic mustard	\$21

add chicken \$5 add shrimp \$8
add salmon \$10 add ribeye \$10

SHAREABLES

BRUSSELS SPROUTS bacon lardon, apple, balsamic mustard <i>gf/v*</i>	\$15
MAHI TACOS plantain crust, cabbage, chipotle mayo <i>gf*</i>	\$16
ROCK SHRIMP TACOS sweet chili sauce, avocado, cilantro <i>gf</i>	\$17
BUFFALO CAULIFLOWER house hot sauce, buttermilk ranch <i>gf/v*</i>	\$16
MAINE MUSSELS <i>choice of:</i> coconut curry, arrabiata, <i>or</i> white wine <i>gf*</i> served with rosemary focaccia	\$19
OYSTERS* half dozen, mignonette, lemon <i>gf</i>	\$18
SHRIMP COCKTAIL cocktail sauce, fresh lemon <i>gf</i>	\$17
TUNA SASHIMI* jalapeño aioli, serrano, crispy tortilla	\$19

NOVA FRIES brisket, house wiz, pickled red onion <i>gf</i>	\$10
FRIES tomato & vinegar emulsion <i>gf</i>	\$6

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.