NOCO DINNER

APPS & SNACKS

CRUDO	Sliced raw sashimi-grade hamachi, blood orange, Asian greens, ginger vinaigrette, and avocado purée	$14
POKE	Today's Hawaiian catch mixed in a sweet & spicy soy-sesame sauce, served with cucumber and seaweed salad	$15
BEETS	Roasted beets, blood orange, shaved rhubarb, Good Life Farms mixed greens, lambic vinaigrette, walnut, shallot	$11
BURRATA	Good Life Farms arugula & basil, creamy garlic-parmesan dressing, toasted pine nuts, and kiln roasted Italian tomato topped with fresh burrata	$14
CHIPS & DIP	Smoked trout and creamy onion dip served with raw vegetables and crispy root vegetable chips	$11
PÂTÉ	Pâté of chicken liver topped with a Riesling & thyme gelée. Served with toasted baguette	$9
SOUPS	We have 2 soups available daily, one vegetarian and one omnivore. Both feature fresh ingredients, change regularly, and are made right here	$5
PULPO	Grilled Spanish octopus, spring salad, red radish, sweety drop peppers, fresh lemon, and Spanish salsa verde	$12
CEVICHE	Fresh seafood of the day soaked with lime and lemon juice, mixed in the day's preparation, garnished with herbs, lime, and avocado and served with leaf lettuce wraps and blue corn chips	$16
VIETNAMESE MEATBALLS	Bibb lettuce wraps with cucumber, basil, mint, cilantro, and roasted chicken meatballs served with sweet & spicy fermented chili sauce and fresh lime	$17

RAW BAR

	THREE	SIX	DOZEN
OYSTERS			
HOUSE	$7	$13	$21
SPECIALITY	$9	$16	$26

ADD A SAUCE: $0.75EACH OR TRY 4 FOR $2
- TRADITIONAL COCKTAIL
- MIGNONETTE
- MEXICAN SALSA VERDE
- BLOODY MARY SAUCE

	THREE	SIX	DOZEN
SHRIMP COCKTAIL	$11	$19	$34

CHOICE OF A SAUCE:
- GARLIC & HERB CRÈME FRAÎCHE
- MEXICAN SALSA VERDE
- TRADITIONAL COCKTAIL

	HALF LB.	ONE LB.
KING CRAB LEGS	MARKET	MARKET

Paired with cocktail sauce, warm butter, parsley, and lemon

*THERE ARE RISKS ASSOCIATED WITH CONSUMING ANY RAW PROTEIN. IF YOU HAVE ANY CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE ANY IMMUNE DISORDER, YOU ARE AT A GREATER RISK OF ILLNESS FROM RAW PROTEINS AND SHOULD AVOID THEM.

ENTRÉES

LOBSTER ROLL	Butter toasted split-top bun filled with ¼ pound of Maine lobster, shallot, celery, and herbs in fresh aioli served with salt & vinegar chips and lemon	MARKET
PO'BOY	Spicy pan-fried soft shell crabs on French roll with Savoy cabbage and sweet pepper slaw, remoulade dressing and roasted sweet potato salad with red onion and mustard vinaigrette	$28
MUSHROOMS	Grilled local mushrooms, warm whole-grain sorghum salad, Swiss chard, brown butter, spring herbs, asparagus, roasted tomato pesto, and cured egg yolk	$22
GNOCCHI	Yukon gold potato dumplings in brown butter w/ Swiss chard, leeks, and spring herbs served on roasted beet marinara topped with Parmesan Reggiano	$24
VERLASSO	Grilled sustainable salmon, roasted spring root vegetables, pea sprouts, pickled pearl onion, and green pea chimichurri	$29
MAC & CHEESE	Jumbo pasta shells, Alaskan king crab, ripe avocado, and roasted garlic tossed in creamy havarti fondue and topped with brioche breadcrumbs	$29
DUCK	Pan roasted Indiana duck breast with savory mushroom bread pudding, leek fondue, and grilled asparagus	$30
SURF & TURF	Today's preparation of land and sea proteins. Your server will inform you of what the kitchen has prepared for this evening.	MARKET

-WE ARE HAPPY TO ACCOMODATE VEGAN/VEGETARIAN/ALLERGEN RELATED DIETARY PREFERENCES WITH 48 HOURS NOTICE-

THANK YOU FOR SPENDING YOUR TIME AND HARD-EARNED DOLLARS DINING WITH US!

SETH ELGAR (GM & Chef)
ALISON MAY (Assistant General Manager)

TAYLOR MOE (P.M. Sous Chef)
EVAN GRAPER (A.M. Sous Chef)