

## Salads

- dressings all made in house -

Raspberry Chipotle, Parmesan Dijon Peppercorn,  
Herbed Balsamic, Smokey Ranch, Gorgonzola,  
NOMA Island, Garden Veg Italian, O and V

### **Mediterranean Chopped Salad**

chick peas, zucchini, yellow  
squash, kalamata olives,  
tomato and bermuda onions;  
tossed with romaine lettuce  
and gazpacho vinaigrette

10 -

### **Bistro Steak Salad**

thinly sliced, grilled bistro  
steak with grilled tomatoes,  
red onions and goat cheese;  
over romaine and spinach

12 -

### **Crispy Tortilla Salad**

grilled chicken, shredded  
lettuce, black beans,  
mexican rice, sour cream and  
pico de gallo;  
with crispy tortilla strips

10 -

Adds: shrimp- 5-, calamari- 4-, bistro steak- 5-, grilled  
chicken- 4-, salmon- 5, tuna- 8, or -crab cake- 6-

### **House or Caesar Salad**

Caesar Salad topped with  
pita chips

5 -

### **Sesame Tuna**

grilled ahi tuna crusted in  
sesame seeds with  
grilled scallions, grape  
tomatoes, bean sprouts,  
applewood-smoked bacon  
crumbles and parmesan  
cheese; over organic  
field greens

12 -

### **Grilled Vegetable and Mozzarella**

grilled vegetables covered  
with fresh mozzarella  
then broiled; served over  
crispy romaine

10 -

Sandwiches inside

## Weekly Events

**Monday**                    1/2 price wine

**Tuesday**                    BBQ Night

**Wednesday**            3 Course Dinner  
for \$19.99

**Thursday**                    Salsa Night  
9 pm 'til late

**Friday**                    Backtrack Fridays  
DJ 10 pm 'til late

**Saturday**                    LIVE JAZZ  
10 pm 'til late

**Sunday**                    Prime Rib Sunday



noma

## Urban Bar and Grill

### Dinner Menu

Open Monday - Saturday

11:30 - Late

Lunch

Dinner

Sunday Brunch - 11 am

*NOMA Underground  
Private Dining*

336.703.5112

www.NOMA-ws.com

321 West 4<sup>th</sup> Street, Winston-Salem, NC 27101

## Appetizers

### **Urban Tacos**

served with 3 flour tortillas or hydroponic bibb lettuce, fresh made pico de gallo, chopped onions, guacamole, jicama slaw and sour cream

**chipotle lime beef** 9 –  
**pico braised chicken** 9 –  
**broiled or fried catfish** 9 –  
**southwest veggies** 7 –

### **Southern Shrimp**

#### **Grit Cake**

NC shrimp mixed with grits, cheese and bacon; served with roasted corn and green tomato relish  
8 –

#### **Sliders**

2 sliders with chopped onions, shredded lettuce and house made pickles

**grass fed angus beef** 8 –  
**free range bison** 9 –

#### **Fried Ravioli**

ravioli, stuffed with mozzarella and ricotta served with marinara  
7 –

#### **NOMA's Mac-N-Cheese**

our famous 5 cheese delight  
6 –

#### **Southwest Crab Dip**

crab meat blended with house made pico de gallo and Arezzio fontina cheese; served with NOMA's tortilla chips  
11 –

#### **Fried Calamari**

flash-fried and served with a spicy aioli  
9 –

#### **Soup of the Day**

5 –

**\*100% Natural, grassfed Black Angus**

## Sandwiches

#### **Chicken Salad Croissant**

homemade chicken salad with walnuts and dried cranberries; served with lettuce and tomato  
9 –

#### **Grilled Chicken Breast**

with fontina, applewood-smoked bacon, cilantro pesto, lettuce, tomato and onion; served open face on pita bread  
8 –

#### **Angus or Bison Burger**

lettuce, tomatoes and onions on a potato bun; served with mozzarella, provolone, fontina, cheddar or bleu cheese  
**½ lb angus** 10 –  
**free range bison** 12 –

### **Green Chili and**

#### **Chicken Quesadilla**

fire-roasted green chilies, smoked cheddar, grilled chicken and seasoned sour cream for dipping  
8 –

#### **NOMA Wings**

jumbo wings; tossed in your choice of our homemade sauces  
9 –

#### **Seven-Layer Mexican Dip**

guacamole, refried beans, seasoned sour cream, salsa, black olives, scallions and cheese  
7 –

#### **Crab-Stuffed**

#### **Jalapeño Poppers**

With cilantro and our spice mix; rolled in chili panko bread crumbs served with smokey ranch for your dipping pleasure  
8 –

#### **Coconut Shrimp**

jumbo shrimp dipped in a coconut batter and fried golden brown; served with a sweet red chili dipping sauce  
10 –

#### **Chips and Pico**

homemade chips with fresh homemade pico de gallo  
6 –

#### **Roasted Corn Crab Cake**

with scallions, peppers, onions and NOMA's smoky seasoning; served with roasted red pepper and pickled ginger tartar sauce  
9 –

#### **Grilled Veggie Wrap**

grilled squash, zucchini, bell pepper and bermuda onion; with fresh mozzarella, shredded lettuce and an herbed vinaigrette; wrapped in a roasted red pepper tortilla  
8 –

#### **B.(A.)L.T.**

bacon, avocado, lettuce and tomato with herbed vinaigrette; on toasted wheat berry bread  
whole 7 –

#### **Turkey Club Croissant**

shaved mesquite roasted turkey, applewood smoked bacon, lettuce, tomato and mayonnaise; served on a croissant  
9 –

## Entrées

### **Roasted Chicken**

1/2 lemon rosemary oven-roasted organic chicken with natural pan jus  
17 –

#### **Grilled 14 oz New York Strip\***

with a homemade blue cheese demi glace  
23 –

#### **Grilled Organic 8 oz Salmon**

grilled fresh organic salmon with fresh homemade pico de gallo  
20 –

#### **Seared Tuna**

pan-seared 6 oz fresh tuna; served with a teriyaki scallion glaze  
21 –

#### **Grilled Pork Tenderloin**

with a roasted garlic cream sauce  
19 –

#### **Roasted Corn Crab Cakes**

two of our roasted corn crab cakes with scallions, peppers, onions and NOMA's smoky seasoning; served with a roasted red pepper and pickled ginger tartar sauce  
20 –

#### **Not Yo' Mama's Spaghetti and Meat Balls\***

black angus meat balls stuffed with homemade mozzarella; served over spaghetti with a pink tomato sauce  
16 –

#### **Manicotti**

traditional manicotti stuffed with a ricotta cheese blend; baked in our own marinara sauce; topped with melted mozzarella and parmesan and finished with fresh basil  
14 –

#### **Fish and Chips**

beer-battered catfish with jicama slaw, NOMA battered fries and cajun tartar sauce  
12 –

#### **Stuffed Portobello**

portobello mushroom stuffed with spinach, artichoke and parmesan cheese; broiled to a golden brown  
12 –

#### **Cast Iron Skillet Fillets**

dusted fillet medallions with NOMA's own special seasoning served with a demi glace in a cast iron skillet  
6 oz 19 – 9 oz 24 –

#### **Pecan Crusted Trout**

broiled pecan crusted NC trout with a bourbon honey glaze  
17 –

#### **Sweet Potato Chicken**

pan seared sweet potato crusted chicken breast; served with a chipotle raspberry sauce  
16 –

#### **Ribs**

slow roasted ribs served with our BBQ sauce of the day  
1/2 rack 14 – full rack 18 –

#### **Pasta of the Day**

chef's choice  
see server –

**20% gratuity will be added to parties of seven or more.**

**\*100% Natural, grassfed Black Angus  
(upper 2/3 choice)**

*All sandwiches served with your choice of:*

*beer batter french fries, sweet potato fries, tortilla chips,  
NOMA chips, starch of the day, vegetable of the day,  
fresh fruit, soup du jour, mac -n- cheese, house or caesar salad*