

Sandwiches

Pork Souvlaki

grilled pork skewers with shredded lettuce, bell peppers, tomatoes and tzatziki sauce; served with pita

half 5- whole 8 -

Chicken Salad Croissant

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

half 5- whole 9 -

Roast Beef

shaved roast beef, grilled red onion and provolone; with spinach, tomatoes and a peach chutney spread; on whole wheat berry bread

9 -

Grilled Chicken

chicken breast grilled to moist perfection with fontina, applewood-smoked bacon, cilantro pesto, lettuce, tomato and onion; served open face on pita bread

8 -

B.(A.)L.T.

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

half 4- whole 7 -

½ lb Angus Burger*

black angus ground beef grilled to your preference with lettuce, tomatoes and onion; on a toasted kaiser roll (mozzarella, provolone, fontina or cheddar)

10 -

Oyster, Shrimp or Conch

Fritter Po' boy

crispy fried oysters, shrimp or conch fritters with lettuce, tomatoes and our own cajun tartar sauce; on a toasted challah hoagie

9 -

Fried Chicken

fried chicken breast with lettuce, tomato and mayonnaise; served on a kaiser roll

7 -

Turkey Wrap

smoked turkey, provolone, spinach, cucumbers, roasted red peppers and tomatoes with a chipotle mayo; wrapped in a roasted red pepper tortilla

half 5- whole 9 -

10" Dog

Hebrew National® hotdog in a challah bun toppings: pickle relish, diced tomatoes, chili or slaw

7 -

Tofu Hot Pup

grilled tofu hot dog in a challah bun toppings: pickle relish, diced tomatoes, or slaw

7 -

Bello Burger

large, marinated portobello mushroom, grilled; with lettuce, tomato, grilled bermuda onion, provolone and balsamic vinaigrette; on a kaiser roll

8 -

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 -

Roasted Corn

Crab Cake Sandwich

roasted corn crab cake with a roasted red pepper and pickled ginger tartar sauce, lettuce, tomato and onion; on a toasted kaiser roll

11 -

Grilled Jerk Chicken and Marinated Onions

with a cilantro lime cream sauce on a corn meal dusted kaiser bun with hydroponic bibb lettuce and tomatoes

9 -

Fried Green Tomato BLT

with a homemade sundried tomato aioli, provolone, applewood smoked bacon, red leaf lettuce on wheat berry bread

8 -

Blackened Salmon

Caesar Wrap

with roasted red peppers, homemade parmesan dijon peppercorn dressing and crispy romaine wrapped in a sundried tomato tortilla

10 -

Fried Tilapia Sandwich

(also available broiled) with spicy aioli on a corn dusted kaiser roll with lettuce, tomato and red onion

9 -

Grilled Teriyaki Glazed

Saku Tuna Sandwich

toasted ciabatta with jicama coleslaw, diced pineapple and mango with fresh cilantro and a touch of siracha

10 -

Sunday Brunch

(Hours 11am to 3pm)

All Brunch items served with Sunday Potatoes and Fresh Fruit

Bloody Mary Benedict

eggs poached in bloody mary; served with applewood-smoked bacon on an English muffin

9 -

Crab Cake Benedict

NOMA's crab cakes with scallions, peppers, onions and noma's smoky seasoning; served with roasted red peppers on a toasted English muffin with poached eggs and finished with hollandaise sauce

12 -

Traditional Eggs Benedict

poached eggs over Canadian bacon and toasted English muffins; finished with hollandaise sauce

8 -

Huevos Rancheros

chorizo, peppers, onions and scrambled eggs; finished with a green chili sauce and queso fresco

8 -

Steak and Eggs

6 oz. bistro tender grilled to your preference with our own steak sauce and two eggs cooked any way, a dish all about you, just the way you like 'em

14 -

Sausage and Egg Casserole

sausage, eggs, roasted garlic and three cheeses; mixed and baked over a french pastry crust

9 -

Omelets

invent your own 3 egg omelet with any 3 items

8 -

Cheese

homemade mozzarella, cheddar, provolone, parmesan or fontina

Vegetables

green peppers, onions, spinach, black beans, tomatoes, cilantro, basil, mushrooms, scallions, black olives, shallots or jalapeños

Meats

italian sausage, prosciutto, ham, country ham, hamburger, bacon, canadian bacon, flank steak, grilled chicken, shrimp or oysters

25¢ for any extra vegetable - 50¢ for any extra meat or cheese

Eggs cooked your way

scrambled, fried or poached

2 - each

Noma Breakfast

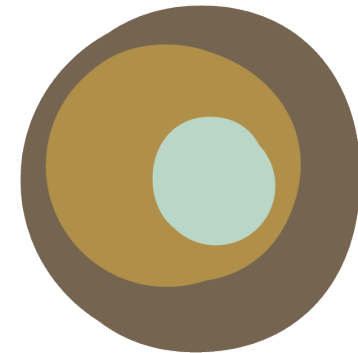
2 eggs, sausage or bacon, fruit and potatoes

8 -

Brunch Sides

Bacon
Italian Sausage
Country Ham
4 -

Grits
Toast
Sunday Potatoes
3 -



noma

Urban Bar and Grill

Open Every Day

11 - Late

Lunch
Dinner
Sunday Brunch

*Noma Underground
Private Dining*

336.703.5112

www.noma-ws.com

321 West 4th Street, Winston-Salem, NC 27101

All sandwiches served with your choice of:

beer batter french fries, sweet potato fries, flour tortilla chips, noma chips, onion rings, starch of the day, vegetable of the day, fresh fruit, for an additional \$2 soup du jour, mac -n- cheese, house or caesar salad

Appetizers

Jerk Chicken Wrap

jerk chicken, bermuda onion and hydroponic bibb lettuce; with jicama carrot slaw, pico de gallo, shredded radishes, fresh cilantro and lime

8 –

Wasabi Tempura

Battered Tuna

over a bed of mixed greens and soy dipping sauce

9 –

Bacon Wrapped Shrimp

stuffed with seedless jalapeño; served with a cilantro lime cream

8 –

Fried Ravioli

ravioli, stuffed with mozzarella and ricotta served with marinara

6 –

Backyard Kabobs

bistro tips, bell peppers, red onions and tomatoes; grilled with our own steak sauce

7 –

Fish Tacos (3)

broiled or fried tilapia tacos with traditional accompaniments: pico de gallo, chopped onions, guacamole, shredded lettuce and sour cream

6 –

Fried Calamari

flash-fried and served with a spicy aioli

7 –

Angus Sliders*

black angus beef grilled and served on slider buns with chopped onions, homemade pickles, mustard and ketchup

2 for 7 –

Green Chili and Chicken Quesadilla

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

7 –

Today's Sashimi

only the freshest fish from all over the world; served with traditional accompaniments

Market Price –

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

Soup of the Day

5 –

Noma Wings

jumbo wings; tossed in your choice of our homemade sauces

8 –

Seven-Layer Mexican Dip

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

6 –

Crab-Stuffed

Jalapeño Poppers

fresh jalapenos stuffed with crab, cilantro and our own spice mix; rolled in chili panko bread crumbs served golden brown with smokey ranch for your dipping pleasure

6 –

Homemade

Conch Fritters

with spicy buttermilk sauce

6 –

Coconut Shrimp

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

7 –

Chips and Pico

homemade chips with fresh homemade pico de gallo

5 –

Roasted Corn Crab Cake

with scallions, peppers, onions and noma's smoky seasoning; served with a roasted red pepper and pickled ginger tartar sauce

8 –

Spinach Artichoke

Strudel

baby spinach, chopped marinated artichokes and parmesan, wrapped in fillo dough and baked off golden brown with a roasted red pepper coulis

8 –

Entrées

Roasted Chicken

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

16 –

Angus Beef and Portobello Meat Loaf*

with a homemade red wine portobello demi glace

15 –

Grilled 14 oz New York Strip*

with a homemade blue cheese demi glace

21 –

Grilled Organic 8 oz Salmon

grilled fresh organic salmon with fresh homemade pico de gallo

19 –

Blackened Flank Steak

with a delicious red wine vidalia onion jus

18 –

Seared Tuna

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

19 –

Grilled Pork Tenderloin

with a roasted garlic cream sauce

18 –

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

18 –

Not Yo' Mama's Spaghetti and Meat Balls*

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

15 –

Backyard Kabobs

bistro tips of sirloin, bell peppers, red onions and tomatoes; grilled, drizzled with our own steak 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

13 –

Fish and Chips

beer-battered tilapia with cole slaw, noma battered fries and cajun tartar sauce

11 –

Stuffed Portobello

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

12 –

18% gratuity will be added to parties of eight or more.

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

Noma Pizza Pies

Carnivore

italian sausage, pepperoni, prosciutto, ham, hamburger and mozzarella

10 –

Grilled Veggie Pizza

grilled squash, zucchini, bell pepper and bermuda onion with our three cheese blend (mozzarella, fontina and cheddar)

8 –

Caribbean

pineapple, mango, cilantro and scallion; with parmesan cheese

8 –

Caprese

fresh homemade mozzarella, tomato and basil

8 –

Traditional Pepperoni

with fresh homemade mozzarella

9 –

Salads

– New dressings all made in house –
Raspberry Chipotle, Parmesan Dijon Peppercorn, Herbed Balsamic, Smokey Ranch, Gorgonzola, Noma Island, Garden Veg Italian, O and V

Grecian Lover

a classic with pepperoncini, fresh tomato, black olive, green bell pepper, shaved red onion, stuffed grape leaves and, of course, feta cheese; over crispy romaine lettuce

9 –

Flank Steak Salad

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

11 –

Crispy Tortilla Salad

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

9 –

House or Caesar Salad

Caesar Salad topped with pita chips

5 –

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

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

11 –

Grilled Vegetable and Mozzarella

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

9 –

Asian Grilled and Chilled Teriyaki Shrimp Salad

with organic greens, julienne carrots, cucumbers and red onions; topped with mung bean sprouts; served with sesame dressing

12 –

Sandwiches on back