

## Entrées

(served after 5 pm)

### 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 fried 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)

## Sunday Brunch

(Hours 11am to 3pm)

Ask us about our prime rib special!

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 –

### 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, bistro steak, grilled chicken, shrimp

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 –

### Banana Nut Pancakes

fresh bananas and roasted walnuts in our own pancake batter made to order (traditional pancakes 7 –)

8 –

### Hash Brown Pancake

“aka” Latkes

grated potatoes and fresh herbs mixed with an egg batter and cooked just like pancakes; finished with apple chutney and sour cream

9 –

### Margarita Shrimp n'

Scallops n' Grits

gulf shrimp and bay scallops sautéed with poblano peppers, bermuda onions, scallions and roasted garlic; served with a margarita cream sauce

12 –

### Tempura Strawberries

perfect strawberries dipped in a brown sugar grand marnier tempura batter then fried light and crispy; served with a homemade lemon syrup

8 –

### NOMA Toast

traditional french toast stuffed with cream cheese, walnuts and fresh strawberries - just needs syrup

9 –



# noma

## Urban Bar and Grill

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

### **Fried Ravioli**

ravioli, stuffed with mozzarella and ricotta served with marinara

7 –

### **Fried Calamari**

flash-fried and served with a spicy aioli

9 –

### **Green Chili and Chicken Quesadilla**

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

8 –

### **Soup of the Day**

5 –

### **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**

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

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 a roasted red pepper and pickled ginger tartar sauce

9 –

### **Urban Tacos**

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

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

our famous 5 cheese elbow macaroni 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 –

## Sandwiches

### **Pork Souvlaki**

with shredded lettuce, bell peppers, tomatoes and tzatziki sauce; with pita

half 5– whole 9 –

### **Chicken Salad Croissant**

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

half 5– whole 9 –

### **Grilled Chicken**

chicken breast grilled 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 bread

half 4– whole 7 –

### **Shrimp Po' boy**

fried shrimp with lettuce, tomatoes and our own cajun tartar; on a toasted challah hoagie

9 –

### **Fried Chicken**

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

9 –

### **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 –

### **Bello Burger**

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

8 –

### **Grilled Veggie Wrap**

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

8 –

### **Roasted Corn**

#### **Crab Cake Sandwich**

with a roasted red pepper and pickled ginger tartar sauce, lettuce, tomato and onion; on a potato roll

11 –

### **Grilled Jerk Chicken and Onions**

with a cilantro lime cream sauce on a locally made potato roll with hydroponic bibb lettuce and tomatoes

9 –

### **Fried Green Tomato BLT**

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 Catfish Sandwich**

(also available broiled) with spicy aioli on a locally made potato roll with lettuce, tomato and red onion

9 –

### **Turkey Club Croissant**

shaved mesquite roasted turkey, applewood smoked bacon, lettuce, tomato and mayonnaise; served warm or cold on a croissant

9 –

### **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 –

### **Beer Brat**

a traditional Wisconsin brat boiled with beer and then grilled; topped with a spicy tomato and caramelized onion relish served on a locally made potato bun

9 –

### **A Dog or A Pup**

Choose from a New York "Nathan's" hot dog or tofu dog on a locally made potato bun

7 –

### **Philly Cheese Steak**

shaved prime rib with sautéed peppers and onions; topped with traditional fontina cheese sauce

10 –

## 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 –

### **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 –

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

## 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**

**Entrées on back**

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

*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*

**Limited sandwiches available at dinner**