

NOUVEAU MONDE

Sample Menu – subject to change

NEW ENGLAND CLAM CHOWDER local clams | applewood bacon 8/12

BABY KALE + ROMAINE CAESAR shaved parmesan | cornbread crouton 8/11
BEET + BURRATA red + golden beets | aged balsamic [v] [gf] 15

BRUSSELS caramelized brussels sprouts | candied bacon | toasted pepitas | balsamic syrup [gf] 12

MELANZANE crispy eggplant | goat cheese fondue | roasted red pepper | fried leeks [v] 12

LEMON ARANCINI basil pesto vinaigrette | roasted red pepper | parmesan 9

ESCARGOT garlic herbed butter | pancetta | puff pastry 12

CRAB CAKE mixed greens | garlic aioli 15

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FRIED CHICKEN sweet potato mash | buttermilk biscuit | spiced honey 18
RIESLING, Kung Fu Girl, Washington 10

SALMON ♦ saffron cous cous | asparagus | lobster sherry cream sauce 24
PINOT NOIR, Angeline Reserve, Mendocino, California 11

SCALLOP ♦ caramelized onion + goat cheese risotto | roasted tomato crab beurre blanc [gf] 32
CÔTES DU RHÔNE BLANC, Esprit Barville Brotte, France 10

GROUPER almond crust | cauliflower soubise | mujaddara | sauce vierge 26
CHARDONNAY, Foley, Santa Rita Hills, California 17 gls / 58 btl

NEW YORK STRIP ♦ truffled fingerlings | grilled asparagus [gf] 26
NEBBIOLO D'ALBA, Rocca Giovanni, Piedmont, Italy 11

LAMB BURGER ♦ mint tzatziki | havarti | brioche bun | Greek salad 17
TEMPRANILLO, Lopez de Haro, Spain 10

[gf] gluten free [v] vegetarian

20% gratuity will be added for parties 6 or more

\$2.50 split plate charge | Maximum of 3 credit cards per table, please

♦ Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

NOUVEAU MONDE

Sample Brunch Menu – served until 2:30

CHICKEN & WAFFLES Vermont maple syrup | fruit 15

CRAB BENEDICT ♦ lump crab cake | biscuits | hollandaise | home fries 16

BANANAS FOSTER FRENCH TOAST grilled bananas | Challah French toast | fruit [v] 12

BISCUITS AND GRAVY Italian sausage crumbled 12 | add fried eggs (2) +3

GARDEN VEGETABLE FRITTATA spinach | peppers & onion | feta cheese | home fries [v] 12

BACON FRITTATA applewood smoked bacon | onion | cheddar | Cajun spice | home fries 12

CORNED BEEF HASH ♦ potato | peppers & onion | biscuits | hollandaise | 2 eggs 15

HOME FRIES 3 | 2 EGGS 3 | BACON OR SAUSAGE 4

Champagne Libations

NOUVEAU MONDE BELLINI	9
<i>organic peach liqueur, peach nectar</i>	
L'FLEUR DU ROSE	9
<i>organic rose liqueur</i>	
KIR ROYALE <i>Cassis liqueur</i>	9
MIMOSA <i>orange juice</i>	8
BUBBLY CAPE COD <i>cranberry</i>	8
PINK BUBBLY GREYHOUND	8
<i>pink grapefruit</i>	

Other Beverages

BLOODY MARY	8
<i>Classic or Sriracha</i>	
FRENCH PRESS COFFEE	4/8/16
<i>Shearwater organic coffee, for one, two, or table. Nouveau Monde blend or Swiss-method decaf.</i>	
BLACK OR GREEN TEA	3
CAFFEINE-FREE TISANE	3
YUNNAN GOLD NEEDLE TEA	5
SOFT DRINKS	3
<i>Coke, Diet Coke, Sprite, ginger ale</i>	
FRUIT JUICE	4
<i>Orange, cranberry, pink grapefruit</i>	

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NOUVEAU MONDE

SUNDAY ALL DAY – served until 5

NEW ENGLAND CLAM CHOWDER local clams | applewood bacon 8/12

BABY KALE + ROMAINE CAESAR shaved parmesan | cornbread crouton 8/11

BEET + BURRATA red beets | organic mesclun greens | aged balsamic [v] [gf] 14

'SIMPLE GREEN' SALAD organic mixed greens | sliced radish | grape tomato | shaved parm 7

MELANZANE crispy eggplant | goat cheese fondue | roasted red pepper | fried leeks [v] 12

LEMON ARANCINI basil pesto vinaigrette | roasted red pepper | parmesan 9

ESCARGOT garlic herbed butter | pancetta | puff pastry 12

CRAB CAKE mixed greens | garlic aioli 15

LAMB BURGER ♦ mint tzatziki | havarti | brioche bun | Greek salad 17

CHEESE PLATE

chef's choice of 3 cheeses, accompanied with fine crackers, house made fruit preserves, dried fruits and nuts – gluten-free crackers available

CLASSIC 17

EXQUISITE 23

extra crackers +2

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