

SNACKS

SOUP

SEASONALLY INSPIRED • CUP 7.5 | BOWL 10

DEVEILED EGG

BLUE CHEESE, CELERY, BUFFALO SAUCE • 4

CRISPY POTATOES

CHIVES, TRUFFLE CASHEW CREAM V, GF • 10

SHRIMP BEIGNETS

REMOULADE • 6

SMOKED SALMON CROSTINI

BRIOCHE, SAUCE GRIBICHE, DILL • 6

AVOCADO TOAST

SEEDED BREAD, AVOCADO, RADISH, SMOKED CHILI V, GF • 12

SALADS

CITRUS SALAD

GRAPEFRUIT, FENNEL, ENDIVE, AVOCADO, SPICY GREENS,
LEMON-DILL VINAIGRETTE
V, GF • 16

SHAVED SALAD

BRUSSELS SPROUTS, KALE, LEMON,
WALNUTS, LEMON MISO DRESSING V, GF • 14

HARVEST SALAD

BUTTERNUT SQUASH, CAULIFLOWER, SHAVED APPLES, GOAT
CHEESE, DRIED CRANBERRIES, CANDIED PECANS, MIXED GREENS,
BALSAMIC VG, GF • 17

MANDARIN ORANGE SOUFFLE

NM CHICKEN SALAD, SEASONAL
FRUIT, TODAY'S SWEET BREAD • 22

ZODIAC SALAD

CHOPPED GREENS, QUINOA, WHITE BEANS, PICKLED RED ONION,
BEETS, RADISH, CELERY, CUCUMBERS, AVOCADO-BASIL DRESSING
V, GF • 17

ADD ON PROTEINS

ORGANIC POACHED EGG • 3

ROASTED CHICKEN • 7

BAY OF FUNDY SALMON • 12

ROSEWOOD WAGYU FLAT IRON • 12

CATCH OF THE DAY • MP

SANDWICHES

GRILLED CHEESE

BRUSSELS SPROUTS, TILLAMOOK CHEDDAR, SOURDOUGH, CUP OF SOUP,
PETITE SALAD
VG • 19.50

NM BURGER

WAGYU, TURKEY, IMPOSSIBLE
BRIOCHE OR PRETZEL BUN
LETTUCE, TOMATO, ONION, CHEDDAR, PICKLES,
NM SAUCE • 22 | 16 | 18

CROQUE MADAME

BLACK FOREST HAM, SWISS CHEESE, BÉCHAMEL, SOURDOUGH,
POACHED EGG, FRIES, PETITE SALAD • 20

SALMON TACOS

BLACKENED SALMON, CORN TORTILLAS, LIME CABBAGE
SALAD, CILANTRO, JALAPENO, AVOCADO, LIGHT CHIPOTLE
AIOLI, FRESH SALSA GF • 24

MAINS

GRAIN BOWL

QUINOA, BRAISED BLACK BEANS, ROASTED BUTTERNUT SQUASH,
KALE, BEETS, PICKLED CARROTS, AVOCADO, POBLANO TAHINI
DRESSING V, GF • 18

QUINOA PASTA

CREAMY CASHEW ALFREDO, CHARRED BRUSSELS LEAVES, CHILI
FLAKE, LEMON V, GF • 20

CHICKEN PAILLARD

BRAISED WHITE BEANS, SHIITAKE MUSHROOMS, BABY KALE, SHAVED
PARMESAN, ROSEMARY DIJON JUS GF • 22

ROASTED SALMON

BRAISED BLACK LENTILS AND QUINOA PILAF, WINTER PEAS,
ROASTED BABY CARROTS, SPINACH GF • 27

POT ROAST

SAVOY CABBAGE, MASHED POTATOES, HEIRLOOM CARROTS,
CIPOLLINI ONION GF • 24

CHEFS TASTING

3 COURSE LUNCH MENU

AMUSE, MAIN, DESSERT • 35

4 COURSE TASTING MENU

AMUSE, PETITE SALAD, MAIN, DESSERT • 40

V VEGAN
VG VEGETARIAN
GF GLUTEN-FREE