



NoMo ToGo | Lunch

STARTERS

Tomato & Grilled Peach Salad \$12
heirloom tomatoes, whipped ricotta, basil pesto, sliced almonds, basil chips, balsamic drizzle

Arugula Salad \$12
strawberry, gorgonzola, candied pecans, red grapes, poppy seed dressing
add chicken +\$6, steak +\$10, shrimp +\$12

Greek Grain Salad \$15
couscous, farro, quinoa, olives, red onion, cucumber, fennel, feta cheese
add chicken +\$6, steak +\$10, shrimp +\$12

Kale & Sweet Potato Chip Salad \$12
7-minute poached egg, avocado, shaved parmesan
add chicken +\$6, steak +\$10, shrimp +\$12

Slow-Cooked Brisket Tacos \$15
shaved little gem, pickled onions, cilantro, avocado, shaved radish, sriracha aioli

Arancini \$12
sweet corn remoulade, shaved pecorino

FROM THE PIZZA OVEN

Pizza of the Day \$14

Roasted Tomato & Basil Flat Bread \$14
mozzarella, basil pesto, whipped ricotta, shaved pecorino, drizzled sweet balsamic

Smoked Gouda & BBQ Chicken \$14
cilantro, red onion, mozzarella

Spinach Artichoke Flat Bread \$14
herbed ricotta, grilled spring onions

SANDWICHES

Served with Choice of French Fries or Mixed Greens

Scottish Salmon Burger \$21
napa cabbage slaw with dill and fennel, pickled jalapenos, sumac yogurt

8oz Butcher Burger \$19
american cheese, avocado spread, lettuce, tomato

Triple-Spiced Chicken Sandwich \$19
house-made ranch, honey sriracha bacon, sour spicy pickles, fennel slaw

NoMo Steak & Cheese Wrap \$21
caramelized onions, mushrooms, peppers, three-cheese fondue

Grilled Chicken Paillard \$18
fennel, olives, artichokes, banana peppers, wilted little gem

DESSERTS

Lemon Ricotta Cheesecake \$9

Chocolate Lava Cake \$9

Warm House-made Cookies \$8

TO ORDER, CALL 646.218.6449



NoMo ToGo | Weekend Brunch

STARTERS

Tomato & Grilled Peach Salad \$12
heirloom tomatoes, whipped ricotta, basil pesto, sliced almonds, basil chips, balsamic drizzle

Arugula Salad \$12
strawberry, gorgonzola, candied pecans, red grapes, poppy seed dressing
add chicken +\$6, steak +\$10, shrimp +\$12

Kale & Sweet Potato Chip Salad \$12
7-minute poached egg, avocado, shaved parmesan
add chicken +\$6, steak +\$10, shrimp +\$12

Slow-Cooked Brisket Tacos \$15
shaved little gem, pickled onions, cilantro, avocado, shaved radish, sriracha aioli

ENTRÉES

Classic Biscuit Breakfast Sandwich \$9
bacon, egg, and cheese on freshly baked biscuits

French Toast \$18
nutella, bananas, macadamia nuts

Lemon Ricotta Pancakes \$18
mixed berries, candied pistachios, maple syrup

Steak & Eggs \$26
hanger steak, breakfast potatoes, spring onions, chimichurri

FROM THE PIZZA OVEN

Pizza of the Day \$14

Roasted Tomato & Basil Flat Bread \$14
mozzarella, basil pesto, whipped ricotta, shaved pecorino, drizzled sweet balsamic

Smoked Gouda & BBQ Chicken \$14
cilantro, red onion, mozzarella

Spinach Artichoke Flat Bread \$14
herbed ricotta, grilled spring onions

SANDWICHES

Served with Choice of French Fries or Mixed Greens

Scottish Salmon Burger \$21
napa cabbage slaw with dill and fennel, pickled jalapenos, sumac yogurt

8oz Butcher Burger \$19
american cheese, avocado spread, lettuce, tomato

Triple-Spiced Chicken Sandwich \$19
house-made ranch, honey sriracha bacon, sour spicy pickles, fennel slaw

NoMo Steak & Cheese Wrap \$21
caramelized onions, mushrooms, peppers, three-cheese fondue

Grilled Chicken Paillard \$18
fennel, olives, artichokes, banana peppers, wilted little gem

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NoMo ToGo | Dinner

STARTERS

Arugula and Manchego Cheese Salad \$12
lemon, extra virgin olive oil

Little Gem Wedge Salad \$15
poached egg, shaved red onions, heirloom cherry tomatoes, lardons,
gorgonzola cheese, herb dressing
add chicken +\$6, steak +\$10, shrimp +\$12

Chopped Chicken Salad \$15
radicchio, kale, frisée, avocado, carrots, fennel, red onion, herb dressing
substitute steak +\$10, add shrimp +\$12

Kale Caesar Salad \$15
7-minute poached egg, avocado, shaved parmesan
add chicken +\$6, steak +\$10, shrimp +\$12

House-made Focaccia \$9
tomato, olives, whipped ricotta, fennel salt

FROM THE PIZZA OVEN

Roasted Tomato & Basil Flat Bread \$14
mozzarella, basil pesto, whipped ricotta, shaved pecorino, drizzled sweet balsamic

Truffle & Prosciutto Pizza \$14
herbed ricotta, arugula

Spinach Artichoke Flat Bread \$14
herbed ricotta, grilled spring onions

ENTRÉES

Coriander Half Chicken \$24
summer corn, scallion-scented wild rice

Pan-Roasted Petite Filet \$28
charred asparagus, lemon-scented fingerling potatoes, spicy adobo sauce

Seared Scottish Salmon \$27
grilled summer vegetables, spiced fingerling potatoes, tarragon chimichurri

Rigatoni \$18
spicy tomato, pecorino romano, oregano
add chicken +\$6, steak +\$10, shrimp +\$12

Loaded Mac & Cheese \$15
lardons, charred broccoli, herbed breadcrumbs

Pappardelle with Duck Ragu \$18
duck legs, herbs, parmigiano-reggiano

DESSERTS

Lemon Ricotta Cheesecake \$9

Chocolate Lava Cake \$9

Warm House-made Cookies \$8

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WINE BY THE GLASS

Rosé

Isabel Mondavi \$15
Napa Valley, California

Lumière \$14
Coteaux d'Aix-en-Provence, France

White

Durand Reserve Sancerre 2018 \$17

Coppo Gavi La Rocca \$14
Piedmont, Italy

House Chardonnay \$18

Red

Erath Vineyards Pinot Noir \$16
Oregon

Spellbound Cabernet Sauvignon
California \$19

Oberon Merlot \$18
California

Barone Ricasoli Toscana Rosso \$18

Sparkling

Josh Cellars Prosecco \$14

G.H. Mumm Champagne Reserve Brut, NV \$25

BEER

Bottles & Cans

White Claw Spiked Seltzer \$7
Illinois

Bell's Lager of the Lakes \$12
Michigan

LIC Beer Project Coded Tiles APA \$15
New York

Ommegang Witte Wheat Ale \$12
New York

Goose Island IPA \$7
Illinois

Draft

Montauk Brewing Company Driftwood Ale \$10
New York

COCKTAILS \$18

Stay at Home Sangria

rosé, prosecco, muddled cucumber, strawberry,
orange and grapefruit bitters

Pineapple Lockdown

watermelon liquor, pineapple, cucumber,
fresh lime and lemon juices

Zoom Blues

bombay gin, blue curaçao, muddled cucumber
and mint, rosemary, fresh lemon juice

Virtual Paloma

cazadores blanco tequila, grapefruit juice,
fresh lime juice

Going Bananas

elijah craig bourbon, cazadores blanco tequila,
banana liquor, strawberry purée, fresh lemon
juice, angostura bitters

Open for Business

elijah craig bourbon, demerara, blood orange
juice, fresh orange juice, angostura bitters

MOCKTAILS \$ 14

Roll with the Punch

apricot purée, lemon juice, rosemary syrup,
grapefruit soda

Immunitini

blackberry and blueberry purée, thyme, lime
juice, ginger ale

"NoMo" Regrets

muddled mint, honey and ginger syrup,
orange blossom, lemon juice, ginger candy

SOFT DRINKS

Acqua Panna® Natural Spring Water \$8

Saratoga Natural Spring Water \$6

S. Pellegrino Natural Sparkling Mineral Water \$10

Coca-Cola \$6

Diet Coke \$6

Sprite \$6

Ginger Ale \$6

Ginger Beer \$6