

BITES	SMALL PLATES	EGGS & GRAINS	LARGE PLATES	NOSSA MESA
SEASONAL PICKLES squash, carrots, onions, sage - 6 SWEET PLANTAINS zimbro cheese, cilantro pistou - 8 SEAFOOD FRITTERS smoked paprika aoli - 7 RABBIT RILLETTE fennel toast - 8 PIRI PIRI SHRIMP - 7 BEETS goat cheese, walnuts - 7	FRY BREAD SMOKED TOMATO, GOAT MILK CURD PICKLED ONION, KALE - 11 ARUGULA PECORINO, PIQUILLO PEPPERS ROASTED GARLIC DRESSING - 12 ROASTED PUMPKIN MIZUNA, PEPITAS HUCKLEBERRY VINAIGRETTE - 12 SALMON TARTARE COCONUT YUZU BROTH TEMPURA SHISO - 13 STRIPED BASS CRUDO GREEN ONION, MUSCAT GRAPE CHILI OIL - 14 SWEET BREADS CHICKEN FRIED, COLLARDS, GRAVY, SPICED HONEY - 12	HOUSE MADE CAVATELLI ARTICHOKES, EGGPLANT PARMIGIANO - 14 POACHED DUCK EGG POLENTA, BROWN BUTTER, SAGE - 10 WILD RICE RISOTTO HAZELNUTS, PORCINI MUSHROOMS - 13 BAKED EGG BRAISED HOUSEMADE CHORIZO HEIRLOOM POTATOES - 11 GNOCCHI ROMANA TRUFFLE CREAM, CIPOLLINIS CRISPY ONIONS - 13 BOAR SAUSAGE SPATZLE HARRISA, PEPPER FOAM - 14	IDAHO TROUT himalayan rice, sweet potatoes dandelion greens - 22 SENAT FARMS CHICKEN steel cut oats, figs, maple - 24 CHATHAM COD escarole, olives, lemon peppers, onion vinaigrette - 25 IOWA FARMS PORK loin and belly, bbo baked beans - 26 DOURADE pickled banana, saffron potatoes, pearl onions - 24 STRIP STEAK cornbread panzanella salad pickled garlic, haricot verts - 29	SUPPER CLUB SCHEDULE JOIN US EVERY MONDAY NIGHT! RESERVATIONS: NOSSAMESA@LOURONYC.COM DECEMBER 3 BLACK & WHITE TRUFFLE DINNER DECEMBER 10 OCEAN'S BOUNTY DINNER DECEMBER 17 VEGTASTIC DINNER DECEMBER 24 SPECIAL CHRISTMAS EVE MENU DECEMBER 31 SPECIAL NEW YEAR'S EVE MENU