

THE LOUNGE

is the *ideal* place for
a lite bite,
tea for two,
SOIREE at sundown,
the *perfect* nightcap.



Ryan Laroche

CHEF RYAN LAROCHE

*FROM THE
OCEAN*

RAW BAR

BY THE PIECE

East Coast Oysters 3

West Coast Oysters 3

Market Clams 3

Ocean Prawns 4

BY THE HALF POUND

Smoked Mussels 12

Maine Lobster 19

Seasonal Crab MP

Alaskan King Crab 2 I

OCEAN PLATTER

Seasonal selection of oysters, clams, lobster,
prawns, crab, mussels, traditional garnish



OYSTERS

*“Eat oysters love longer”
They come in a perfect little case
and require nothing but a little
effort to be enjoyed. One of
nature’s perfect little gifts.*

FROM THE OCEAN

UNI AVOCADO TOAST

Mangalica ham, capers, scallions

17

YELLOW FIN TUNA CEVICHE

Fried garlic, red onion, jalapeno, matsuhisa vinaigrette

18

SMOKED KAMPACHI CRUDO

Olive, black garlic, shiso, orange vinaigrette

18

HACKLEBACK CAVIAR - 30 G

Warm buckwheat blinis, traditional garnish

85

SUSHI OR SASHIMI

MAGURO TUNA

6

EBI PRAWN

6

HAMACHI YELLOW TAIL

6

SAKE SALMON

5

UNAGI EEL

5

SUSHI ROLLS

NOMI ROLL

21

SPICY TUNA

21

YELLOW TAIL SCALLION

20

TIGER ROLL

21

VEGETABLE ROLL

18

CALIFORNIA ROLL

17

SUSHI PLATTERS

UME

Tuna, Salmon and Eel Sushi

Yellow Tail Sashimi

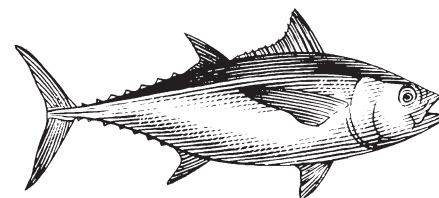
22

KATSURA

Tuna, Prawn, Eel, Yellow Tail

Tiger and California Roll

36



SERVED WITH ARTISAN COUNTRY BREAD
LOCAL HONEYCOMB

SELECTION OF ONE 7 Three 19 Six 36

CHEESE

COW

CANTAL AUVERGNE

Strong nutty flavor, milky aroma

MARIEKE GOUDA

Creamy, mild, nutty aroma

SAINT ROCCO BRIE

Triple cream, rich, velvet, buttery

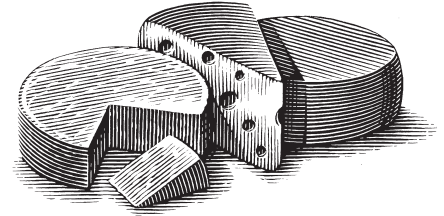
CHEDDAR

BLEU MONT BANDAGED

Organic cow's milk, mushroomy and slightly sweet

CARR VALLEY APPLE SMOKED

Light smokey flavor, paprika dusted



CHEESE

Over 1,000 varieties of Cheese are classified into types according to criteria such as length of aging, texture, methods of making, fat content and animal, country or region of origin.

S H E E P

O C C O O C H M O U N T A I N

Nutty, buttery, olive oil aroma and flavor

B A D A X E

Creamy tart and very smooth

G O A T

P I P E R ' S P Y R A M I D

Creamy and dense, with a dusting of paprika

S O F I A

Marbled with ash, mild and silky

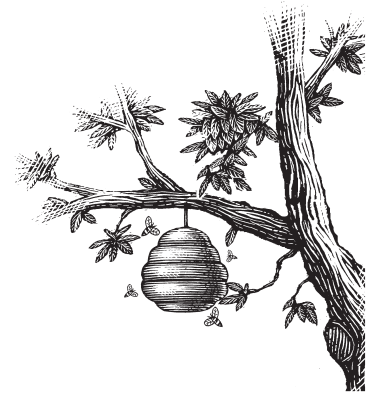
B L U E

S H A K E R B L U E

Creamy, semifirm, pleasant acidity, sweet finish

R O Q U E F O R T C A R L E S R O U E R G U E

Strong, intense, powerful flavor



*CURED
MEAT*

**SERVED WITH WARM OLIVES AND
PAN CON TOMATE**

SELECTION OF ONE 8 Three 22 Six 42

BENTON AGED HAM

18 month aged ham, smoky mountain, TN

MANGALICA HAM

Dry cured, handcrafted Spanish pork

SOPRESSATA SALAMI

Italian dry cured pork

CHORIZO CANTIMPALO

Spanish cured pork

BRESAOLA

Italian delicate cured beef

COPPA

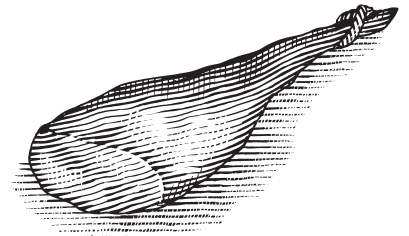
Northern italy cured pork shoulder

COUNTRY HOUSE PÂTÉ

Pork shoulder, neuske's bacon, pistacchio

NOMI GALLONTINE

TJ's Farm chicken, black truffle



BENTON HAM

Benton's Smokey Mountain Country Ham has been producing high quality dry aged ham in Tennessee since 1947. The hams are cured in salt and brown sugar and aged for nine months.

*SMALL
PLATES*

MARINATED OLIVES

Roasted garlic and feta toast

9

MARKET CLAMS

Spicy Tomato Broth, Grilled sourdough

17

ROASTED BONE MARROW

Country bread, parsley and red onion salad,
sherry vinaigrette

15

HUDSON VALLEY FOIE GRAS TERRINE

Michigan cherry preserve

17

PRIME BEEF TENDERLOIN TARTAR

Pomme frites, gem lettuce

17

JAMÓN IBÉRICO DE BELLOTA

Accorn fed spanish curred ham

26



OLIVES

The Egyptian goddess Isis is said to have introduced the olive to mankind. Since then it has been revered by the Greeks, the Ancient Romans and modern day foodies.

*SMALL
PLATES*

HAND CUT FRITES

Truffle aioli

9

HOUSE MADE BARBEQUE CHIPS

5

BURRATA & VINE TOMATO SALAD

Basil, balsamic vinaigrette

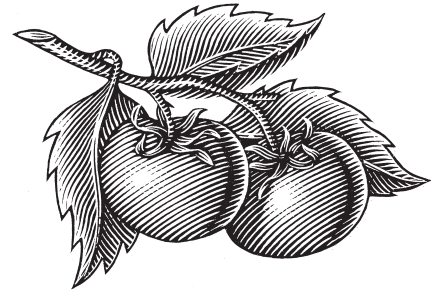
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FARM BOWL SALAD

Green City Market lettuce and vegetables.

Buttermilk dressing

14



TOMATOES

*The POMA AMORIS, or
“Love Apple”, was brought back
to Spain by Columbus when he
returned from searching for the
New World.*

ENTREES

BENTON HAM & BRIE SANDWICH

Whole grain mustard, lady apple, baguette,
hand cut frites

16

AMERICAN KOBE BURGER

Charred garlic aioli, watercress, hand cut frites,
onion roll, and cheddar or aged gouda

19

GRILLED CHICKEN PANINI

Nueske's bacon, hass avocado, aged gouda,
young lettuce salad

17

PAPPARDELLE PASTA

Oven-dried tomatoes, roasted garlic,
shaved pecorino cheese

14

STEAK FRITES

Pimento butter

22



THYME

*There are more than 100
different varieties of thyme.
In my kitchen, it has a spot
in almost every dish.*

NOMI
SIGNATURE
COCKTAILS

GIN

MOOD INDIGO

Haymans Old Tom, Egg White, St Germain,
Crème de Violette

I 4

THE AMBASSADORS

Junipero, House Tonic, Lavender

I 4

WHISKEY

WHISKEY SMASH

Weller 7yr Special Reserve, Mint,
Angostura, Demerara

I 4

SWINGIN' DOORS

Weller 7yr Special Reserve,
Raspberry, Grapefruit

I 4



LAVENDER

The lure of lavender is centuries old. It has been used for bathing, cuisine, decorative, herbal and medicinal uses. Lavender has a relaxing aroma.

VODKA

TWO STEP

Tito's, Raspberries, Lime

I 4

CUFF LINKS

Tito's, Aperol, Lemon, Angostura

I 4

BRANDY

PISCO SOUR

Taberno Pisco Italia, Egg White, Angostura

I 4

PERUVIAN MORNING

Taberno Pisco Italia, Pineapple, Lime

I 4

TEQUILA

EL DIABLO

Lunazul Blanco, Lime, Crème de Cassis, Ginger Beer

I 4

JUAN COLLINS

Lunazul Blanco, Campari, Grapefruit

I 4

RUM

BLACKBERRY CAIPIRISSIMA

Flor de Caña, Blackberries, Demerara, Angostura

I 4

PARK NACIONAL

Flor de Caña, Pineapple, Lime, Apricot Brandy

I 4

*NOMI
CLASSIC
COCKTAILS*

AMERICANO

Carpano Antica, Campari, Soda

I 4

OLD FASHIONED

Old Weller Antique 107,
Demerara, Angostura

I 4

MANHATTAN

Russell's Reserve Rye, Carpano Antica,
Angostura

I 4

PIMMS' CUP

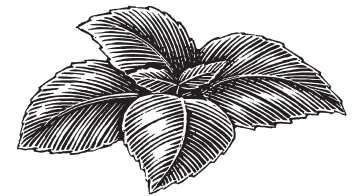
Pimm's No1, Tanqueray, Strawberry, Mint,
Cucumber, Orange

I 4

MOSCOW MULE

Tito's, Lime, Ginger Beer

I 4



MINT

*The Ancients used mint
to scent their bath water and as
a restorative*

B E E R

L A G E R

STELLA ARTOIS

Belgium

6

HEINEKEN

Netherland

6

AMSTEL LIGHT

Netherland

6

CORONA

Mexico

6

MILLER LITE

Wisconsin

6

VICTORY, PRIMA PILS

Pennsylvania

6

LAGUNITAS, PILS

California

6



HOPS

Hops have been cultivated continuously since the 8th or 9th century AD in Bavaria and other parts of Europe and impart that bitter, tangy flavor to Beer.

PALE ALE

DOGFISH HEAD, 90 MINUTE IPA

Delaware

9

BELL'S, TWO HEARTED

Michigan

8

STONE, INDIA PALE ALE

California

8

GOOSE ISLAND, HONKERS ALE

Illinois

6

THREE FLOYDS, ALPHA KING

Indiana

6

METROPOLITAN, KRANK SHAFT

Illinois

6

BELGIAN

CHIMAY, RED

Belgium

12

GOOSE ISLAND, MATILDA

Illinois

8

NEW BELGIUM, ABBEY

Colorado

6

TWO BROTHERS, DOMAINE DUPAGE

Illinois

6

WHEAT

HOEGAARDEN

Belgium

6

FRANZISKANER

Germany

6

THREE FLOYDS, GUMBALLHEAD

Indiana

6

BELL'S, OBERON

Michigan

6

DARK

GUINNESS

Ireland

6

GREAT LAKES, EDMUND FITZGERALD

Cleveland

6



*SINGLE MALT
SCOTCH*

HIGHLAND

OBAN 14 YRS

22

SPEYSIDE

GLENLIVET 12 YRS

15

GLENROTHES SELECT RESERVE

16

GLENLIVET 15 YRS

18

BALVENIE 15 YRS

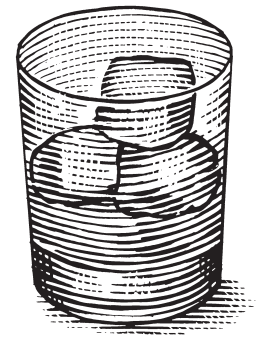
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DAHLWINNIE 15 YRS

19

GLENLIVET 18 YRS

25



SCOTCH

*Scotch – Because one doesn't
solve the world's problems over
white wine.*

HIGHLAND

MACALLAN 12 YRS

26

MACALLAN 18 YRS

40

MACALLAN 25 YRS

75

ISLAY

CAOL ILA 12 YRS

16

LAPHROAIG 10 YRS

17

ARDBEG 10 YRS

20

LAGAVULIN 16 YRS

27

CAOL ILA 25 YRS

54

SKYE

TALISKER 10 YRS

18

DISTILLERS' EDITION

GLENMORANGIE QUINTA RUBAN 12 YRS

Port Wood

22

SUNTORY YAMAZAKI 12 YRS

American, Japanese & Spanish Oak

22

GLENMORANGIE NECTAR D'ÒR

Matured in Sauternes Barrel

24

COGNAC

PIERRE FERRAND, AMBRE

17

NAPOLÉON, CHÂTEAU DE MONTIFAUD

24

MARTELL CORDON BLEU

26

REMY MARTIN XO

38

HENNESSY XO

40

PIERRE FERRAND, ABEL

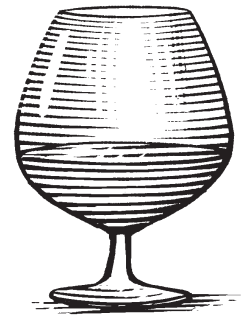
42

HENNESSY PARADIS

75

HENNESSY ELLIPSE

275



COGNAC

*The great thing about
making Cognac is that it
teaches you above everything
else to wait – man proposes, but
time and God and the seasons
have got to be on your side.*

BRANDY

TORRES, GRAN RESERVA

Spain

15

BRANDY DE JEREZ HIDALGO 200

Spain

29

JAIME I, RESERVA DE LA FAMILIA

Spain

35

BAS-ARMAGNAC

FRANCIS DARROZE

Domaine de Dupont 1985

35

FRANCIS DARROZE

Reserve Spéciale

26

CALVADOS

LECOMPTE, PAYS D' AUGE

Aged 5 yrs

16

LECOMPTE, PAYS D' AUGE

Aged 12 yrs

23



GRAPPA

TALENTI GRAPPA DI BRUNELLO
DI MONTALCINO

19

LO CHARDONNAY DI NONINO

29

LO MERLOT DI NONINO

29

EAU DE VIE

MASSENEZ MIRABELLE PLUM

15

MASSENEZ POIRE WILLIAM

15

DIGESTIFS - LIQUEURS

AVERNA, AMARO SICILIANO

14

CHARTREUSE, YELLOW

19

CHARTREUSE, GREEN

14

AMARO NARDINI

14

CYNAR

14

VODKA

BELVEDERE

I4

CHOPIN

I4

GREY GOOSE

I3

GREY GOOSE L'ORANGE

I3

KETEL ONE

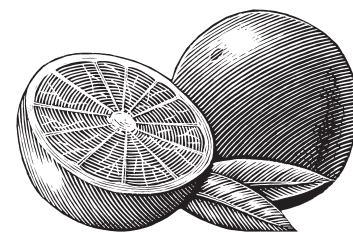
I3

KETEL ONE CITROEN

I3

TITO'S

II



ORANGE

Oranges are considered a lucky fruit. Lovers who give oranges to each other are to be drawn even closer together.

GIN

JUNIPERO

I3

HENDRICK'S

I3

TANQUERAY

I3

HAYMAN'S OLD TOM

I3

BOMBAY SAPPHIRE

I3

BEEFEATER

II

RUM

GOSLINGS BLACK SEAL

I2

FLOR DE CAÑA 12 YRS

I2

EL DORADO 12 YRS

I2

BACARDI

II

FLOR DE CAÑA 4 YRS

II

CAPTAIN MORGAN

II

LEBLON CACHACA

II

TEQUILA

LUNAZUL

11

GRAN CENTENARIO PLATA

15

DON JULIO BLANCO

15

PATRÓN SILVER

16

DON JULIO REPOSADO

17

PATRÓN AÑEJO

18

JOSE CUERVO PLATINO

20

DON JULIO 1942

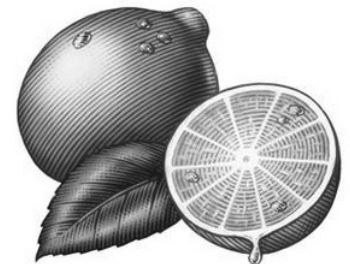
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PATRÓN GRAN PLATINUM

49

PATRÓN BURDEOS

76



*BLEND*ED SCOTCH

DEWAR'S WHITE LABEL

11

JOHNNIE WALKER BLACK LABEL

15

JOHNNIE WALKER GREEN LABEL

17

JOHNNIE WALKER BLUE LABEL

40

DEWAR'S SIGNATURE LIMITED EDITION

45

WHISKEY
CANADIAN

CROWN ROYAL

11

SEAGRAM'S VO

11

SEAGRAM'S SEVEN

11

IRISH

JAMESON

11

BUSHMILL'S BLACK BUSH

13

*SMALL BATCH
BOURBON & RYE*

RUSSELL'S RESERVE RYE

11

OLD WELLER ANTIQUE 107

12

BUFFALO TRACE

12

KNOB CREEK 9 YRS

13

MAKER'S MARK

13

BAKER'S 7 YRS

15

BASIL HAYDEN'S 8 YRS

15

WOODFORD RESERVE

16

BOOKER'S 9 YRS

18

AMERICAN CRAFT

JACK DANIELS

12

*NON ALCOHOLIC
BEVERAGES*

LEMONADE

1 Liter Carafe*

FRESH NATURAL*

9

HIBISCUS*

9

ROSEMARY*

9

ARNOLD PALMER

5

BOTTLED BEVERAGES

LE VILLAGE SPARKLING CIDER

8

GOOSE ISLAND ROOT BEER

6

WARSTEINER

6

*“There is only one DIFFERENCE between
a long life and a good dinner:
that, in the dinner, the sweets come last.
~ Robert Louis Stevenson ...*