

NORMAN'S



180

GLOBALLY INSPIRED. REGIONALLY WIRED.

small plates

- CEVICHE Gulf shrimp, charred octopus, “salsa of life”, cancha 9.
TARTARE tuna, soba, sesame oil, pickled ginger, eggplant 11.
STEAMED MUSSELS kabocha pot stickers, speckled soy butter, mango 14.
AREPA black bean mash, chicharrones, corn salsa, Salvadoran crema, lime 6. + farm egg 8.
DUCK MEATBALLS carrot-parsnip mash, Marsala-mustard reduction, Ruth’s relish 9.

salads

- MIXED greens, beets, Point Reyes Blue, dried fruits, smoked almonds, Sherry vinaigrette 9.
TACO ‘al pastor’, iceberg, chipotle-ranch dressing, golden pineapple, avocado 10.
CALABAZA arugula, citrus, Manchego, bacon-balsamico vinaigrette 9.
CAESAR romaine, garbanzos, roasted garlic croutons, Parmesan 12. + Singapore Wings 18.

pizzas

- FERLINGHETTI young mozzarella, ricotta, Grana Padano, chow-chow, fried green tomatoes 12.
TERKEL pork + fennel spiced sausage, tomato sauce, mozzarella, mushrooms 14.

bowls

- CONCH CHOWDER garlic toast 6./9.
FRENCH ONION SOUP grilled cheese sandwich 10.
PHỞ BO savory broth, noodles, beef rib meat, raw herbs 14.
FETTUCCHINE organic cream, Pecorino, La Quercia pancetta, *zucca* 19.

hands

- HOUSE BURGER lettuce, onion, tomato 12. w/house cured Rhum & Pepper Bacon 14.
“WIG” BURGER Swiss, cumin mayo, ropa vieja, crispy yuca 14.
VIETNAMESE PO’ BOY baguette, pâté, pork belly, cilantro, pickled paw-paw slaw 12.
CUBAN SANDWICH smoked ham, mojo roast pork, *suizo*, mustard aioli, pickles 14.
STOCK ISLAND FISH SANDWICH lemon tartar, hoagie roll, coleslaw 16.

main plates

- DORADA shrimp-potato hash, romesco sabayon 22.
STRIPED BASS cider creamed tomatoes, black eye’d peas, ham hocks 23.
KEY WEST YELLOWTAIL citrus butter sauce, rice *congrì* 24.
FRIED CHICKEN braised collards, mash, turkey gravy 24.
‘THREE LITTLE PIGS’ bbq baby back ribs, trotter cake, ham n’ mac n’ cheese, *gribiche* 24.

cheese/charcuterie

- BURRATA 12.
xvoo ~ tomato dust ~ Himalayan salt
FROMAGER D’AFFINOIS 8.
multi-grain + dried fruit crumble
PRARIE FRUITS FARM CHÈVRE 8.
nut toast ~ raw apple sauce
BEEMSTER XO 8.
honey mustard ~ soft pretzel bit
ROGUE OREGONZOLA 8.
fig-guava marmalade
“LA QUERCIA” ORGANIC PROSCIUTTO 9.
honeydew ~ Florida honey *almibar*
“MOLINARI” HOT COPPA 9.
“panzanella balsamico salad”
“BOCCALONE” NDUJA 9.
star anise cracker ~ mango chutney
COUNTRY PÂTÉ 9.
coarse mustard ~ sourdough
PORK RILLETES 9.
dark rye ~ spiced up pickles

bread & butters

- HABANERO CORNBREAD 4.
BUTTERMILK BISCUIT 4.
SALTED HONEY BUTTER and
CHILI-LIME BUTTER

sides

- HOMESTEAD CORN 6.
Mexican style
YUCA FRITES 4.
mojo ketchup
MADURO PLANTAINS 4.
temptation caramel
CAULIFLOWER GRATIN 5.
Parmesan breadcrumbs
MANCHEGO ONION RINGS 5.
huancaína sauce
BRUSSEL SPROUTS 5.
La Quercia guanciale

TO HELP CONSERVE
WATER SERVED UPON REQUEST.

“Thousands of candles can be lighted from a single candle, and the life of the candle will not be shortened. Happiness never decreases by being shared.” — The Buddha

Please ask us about dinner reservations at our Kitchen Table.
Chef Norman sets the menu and drinks, you just come in and enjoy.

Please reserve at least 24 hours in advance and arrive at 30 minutes prior to seating.
Any allergy or other concerns should be addressed at the time the reservation is made.

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salads

- MIXED greens, beets, citrus, Point Reyes blue, dried fruits, smoked almonds, Sherry vinaigrette 9.
TACO 'al pastor', pineapple, shredded cabbage, avocado, cherry tomatoes 10.
CALABAZA arugula, citrus, Manchego, balsamico 9.
CAESAR romaine, garbanzos, roasted garlic croutons, Parmesan 12. + Singapore Wings 18.

pizzas

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"WIG" BURGER ropa vieja, swiss, cumin mayo, crispy yuca 14.
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'THREE LITTLE PIGS' bbq baby back ribs, trotter cake, ham n' mac n' cheese, *gribiche* 24.
BONE-IN 22 OZ. CREEKSTONE FARMS RIB-EYE natural jus, roasted mushrooms 34.

platters

- PAELLA atlantic swordfish, Calasparra rice, clams, mussels, chopitos 45.
EAST/WEST DUCK bang-bang bao/grilled duck breast 47.
PORK roasted bone-in loin, boniato torta, Redlands fruit chutney 46.

cheese/charcuterie

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