

N o M I | KITCHEN + LOUNGE

BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM

CLASSICS

PARK CONTINENTAL | 18
freshly baked pastries • market fruit
juice • coffee • tea

BUTTERMILK PANCAKES | 19
choice of mixed berries, banana or chocolate chips

MASHED AVOCADO | 15
multigrain toast • arugula • capers • tomato • cucumber
*add eggs any style * | 7*

STEEL CUT OATMEAL | 12
seasonal jam • pistachios • strawberries

MIXED BERRIES & YOGURT | 12
add housemade granola | 15

EGGS

FREE RANGE EGGS * | 21
choice of bacon • sausage • chicken sausage

N o M I BENE DICT * | 22
roasted ham • arugula • hollandaise

add smoked salmon 4 | jumbo lump crab 5

CHEDDAR SCRAMBLER * | 22
smoked bacon • avocado • green onion

SIDES 6 EACH

MARKET FRUIT

APPLE-SAGE CHICKEN SAUSAGE

SMOKED BACON

BREAKFAST SAUSAGE

ROASTED HAM

HERB ROASTED POTATOES

KINDLY DIAL 4054

LUNCH

AVAILABLE 11:00 AM - 2:00 PM

SALADS

AVAILABLE 11:00 AM - 2:00 PM

*add chicken 9 | shrimp 11 | salmon or steak * 13*

N o M I SALAD | 15
fennel • bitter greens • herb chèvre • white wine vinaigrette

LOCAL BABY LETTUCES | 14
goat cheese • pickled fennel • walnut • white balsamic

CAESAR | 15
gem lettuce • parmesan brioche • white anchovy

ENTREES

Our sandwiches are served with choice of house frites or local greens salad

N o M I BURGER * | 24
two 3-ounce grass fed beef patties • aged cheddar
bacon aioli • brioche bun

SAUCISSON SEC SANDWICH | 22
house cured sausage • red onion • mustards
warm baguette

LEMON CHICKEN SANDWICH * | 23
pickled cucumber • gem lettuce • meyer lemon aioli
sourdough batard

ALL IN ROOM DINING ORDERS INCLUDE STATE AND LOCAL TAXES
AND DELIVERY CHARGE OF \$6.00 AND A SERVICE CHARGE OF 19%.

SUSHI

AVAILABLE 11:00 AM - 2:00 PM

POKE * | 22

soy bean • ginger • sesame seeds
*choice of salmon or tuna**

N o M I FUTOMAKI * | 23
snow crab • eel • salmon • scallion

SALMON AVOCADO * | 20
salmon • avocado • citrus dressing

CRUNCHY SPICY TUNA * | 23
big eye tuna • shiso panko • togarashi

TIGER * | 23
shrimp tempura • spicy tuna • crab • avocado

VEGETABLE | 18
cucumber - avocado - brussels sprout - mushroom
asparagus - kanpyo

SAKURA YELLOWTAIL * | 23
yellowtail - kizami wasabi - chili paste

DESSERT

BAHIBE CHOCOLATE FUDGESICLE | 9

RASPBERRY CHARLOTTE | 9

WARM CHOCOLATE CHIP COOKIES | 9
vanilla ice cream

Executive Sous Chef | Terence Zubieta

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS