

VIN SUR VINGT

BRUNCH MENU



NOMAD • 1140 BROADWAY, NEW YORK, NY 10001 • 646.922.7700

BRUNCH PRIX FIXE

\$19

1 ENTREE, BREWED COFFEE & 1 DRINK
(MIMOSA, BELLINI, ORANGE JUICE)

EGGS AND BENEDICTS

BACON & CHEESE SCRAMBLE	12
SERVED W/ POTATOES AND SALAD	
CLASSIC BREAKFAST SANDWICH	13
SCRAMBLED EGGS, GRUYERE, BACON AND POTATOES	
FARMER MARKET EGG WHITE OMELETTE	15
MARKET VEGETABLES AND HOMEMADE POTATOES	
SMOKED SALMON SCRAMBLED EGGS	15
SERVED WITH CREME FRAICHE, POTATOES AND TOAST	
EGGS BENEDICT	14
TRADITIONAL WITH CANADIAN BACON	
SMOKED SALMON BENEDICT	16
ENGLISH MUFFIN AND HOLLANDAISE	
LOBSTER BENEDICT	18
TARAGON HOLLANDAISE, POTATOES AND SALAD	

COUNTRY MORNING

STEAK SANDWICH	14
GRASS FED BEEF, SALAD, BLUE CHEESE AND CRAMBERRY MAYONNAISE	
MERGUEZ SANDWICH	14
ORGANIC LAMB SAUSAGE AND SPICY MAYO SERVED WITH TABOULEH	
CHICKEN SANDWICH	12
CHICKEN THIGH WITH TOMATOES, AVOCADO AND CHIPOTLE MAYO, SERVED WITH SALAD	
CROQUE MONSIEUR	12
BLACK FOREST HAM, GRUYERE, GARLIC PARMESAN BECHAMEL, POTATO AND SALAD. Add \$2 for Madame	
QUICHE OF THE DAY	12
OPEN FACE PASTRY CRUST WITH FILLING OF SAVORY EGG WHITE CUSTARD	
BRIOCHE FRENCH TOAST	14
SERVED WITH BANANA CREAM OR PEANUT BUTTER CREAM AND FRUITS	

BRUNCH FARE

SALADE D'EPINARDS	14
ORGANIC SPINACH, GOAT CHEESE, CHERRY TOMATOES, RED ONIONS, APPLES, CARROTS & WALNUT DRESSING	
SALADE NIÇOISE	16
BLACK AND BLUE TUNA STEAK, ORGANIC MIXED GREENS, RED ONIONS, STRING BEANS, EGGS, POTATOES, BLACK OLIVES & BALSAMIC DRESSING	

EST. 2011

**OPEN EVERY DAY FOR
LUNCH & DINNER**

À PARTAGER

LES FROMAGES	3/16, 5/24
ASSORTED SELECTION OF FRENCH CHEESES	
LA CHARCUTERIE (ORGANIC)	3/17, 5/24
ASSORTED SELECTION OF FRENCH CHARCUTERIE	
LE COMBO CHARCUTERIE ET FROMAGE	3/30, 5/42

NOS TARTINES

TARTINE DE TOMATE	7
FRESH TOMATO WITH BASIL PESTO	
TARTINE DE SAUMON	12
SMOKED ATLANTIC SALMON, PICKLED RED ONIONS, CITRUS CREME FRAICHE	
TARTINE DE JAMBON DE PAYS	12
SERRANO HAM ON TOAST, BASIL PESTO AND SHALLOTS CONFIT	
TARTINE DE CANARD	13
THIN SLICES OF ROASTED DUCK BREAST ON TOP OF RED PEPPER MARMALADE TARTINE, MÂCHE SALAD	

LES CLASSIQUES BISTRO

RILLETTE DE CANARD	6
SHREDDED DUCK WITH TOAST, CORNICHON AND TARRAGON MUSTARD	
COCOMBRE PROVENCALE	6
Cucumber, Shallot Vinaigrette Herbe de Provence	
POIREAUX VINAIGRETTE	7
MARINATED LEEKS WITH SHALLOTS VINAIGRETTE	
PATE DE CAMPAGNE	9
ORGANIC COUNTRY STYLE PORK PATE	
LES ESCARGOTS	12
ROASTED GARLIC CROUTON, GARLIC, PARSLEY BUTTER	
POULET BASQUAISE	11
CHICKEN THIGH WITH RED AND GREEN PEEPERS, TOMATOES	
STEAK TARTARE AU COUTEAU	15
GRASS FED TENDERLOIN, EGG, TOAST	

BAR A VIN



MARCHAND DE BONHEUR