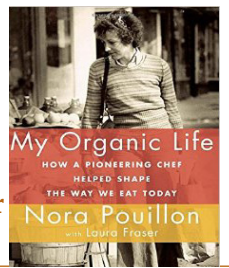


Nora

America's **FIRST CERTIFIED ORGANIC** Restaurant
We buy from certified organic farmers & producers
who do not use synthetic fertilizers, pesticides,
antibiotics, hormones or GMOs.



**Nora's Memoir-Ask your server
for a signed copy!**

**SPECIAL
MENU
\$69
Vegetarian
\$59**

- ROASTED EXOTIC MUSHROOM SOUP with Creme Fraiche, Crispy Yams, Chives
- OR MAINE PEEKYTOE CRAB* & AVOCADO SALAD with Ancho Chili Vinaigrette, Cilantro, Tortillas
-
- ALASKAN WILD HALIBUT* with Parsnip Puree, Tomato, Asparagus, Ramp Pesto
- OR PAN SEARED FILET MIGNON with Potato Puree, Broccoli, Carrots, Blue Cheese Butter
- MULTIGRAIN RISOTTO with Roasted Morels, Asparagus, Peas, Tomatoes, Herb Emulsion
-
- MOLTEN BITTERSWEET CHOCOLATE CAKE with Cappuccino Ice Cream
- OR FRESH RASPBERRY PAVLOVA with Whipped Cream, Meringue

*Take Home
Available*

SMALL PLATES

- ROASTED EXOTIC MUSHROOM SOUP with Creme Fraiche, Crispy Yams, Chives16
- ROASTED RED & YELLOW BEETS with Oranges, Grapefruit, Feta Cheese, Pomegranate Vinaigrette..16
- GRILLED ASPARAGUS, POACHED AMISH EGG & ROASTED MORELS with Shaved Pecorino, Lemon Aioli 18
- FENNEL, ROASTED RED PEPPER & GOAT CHEESE TART with Black Olives, Arugula, Red Pepper Emulsion .17
- MAINE SCALLOP* CEVICHE & AVOCADO SALAD with Ancho Chili Vinaigrette, Crispy Tortillas.....18
- TEMPURA OF RHODE ISLAND CALAMARI* with Asian Spring Radish Slaw, Yuzu Dipping Sauce.....16
- MOROCCAN STYLE BEEF TENDERLOIN TARTARE with Capers, Scallions, Mint, Harissa Aioli, Sesame Lavash17
- LOCAL TOMATOES & BURRATA with Toasted Pumpkin Seed Oil Vinaigrette, Garden Mint, Pepitas .16
- WILD HALIBUT* & COD* DUMPLINGS with Spicy Tomato Sauce, Fennel Red Pepper Salad, Microgreens.17

SALADS

- BABY ARUGULA & RADICCHIO with Dates, Toasted Almonds, Za'atar Labneh, Balsamic Vinaigrette.15
- BELGIAN ENDIVE & LOCAL BOSTON LETTUCE with Beets, Walnuts, Goat Cheese, Shallot Vinaigrette .15
- LOCAL BABY ROMAINE CAESAR with Farm Egg, Bacon, Pickled Red Onions, Croutons, Parmesan ... 15

MAIN COURSE

- PAN SEARED MAINE SCALLOPS* with Eggplant Ratatouille, Green Beans, Crispy Polenta, Green Garlic Pesto 42
- CUMIN CRUSTED WILD HALIBUT* with Black Bean Ragout, Broccoli, Tomato, Cornbread, Chimichurri42
- SAKE GLAZED WILD COD* with Yam Puree, Spring Onions, Shiitakes, Carrots, Cilantro Emulsion.40
- SEARED SUSTAINABLE SALMON* with Black Lentil Ragout, Asparagus, Kale, Carrots, Curry Aioli40
- GRILLED RIB STEAK with Roasted Potatoes, Green Beans, Carrots, Wilted Kale, Green Peppercorn Sauce42
- THAI RED AMISH VEAL CURRY with Coconut, Sticky Rice, Eggplant, Bok Choy, Papadum 38
- GRILLED AMISH VEAL RIB CHOP with Housemade Fettuccine, Asparagus, Spinach, Thyme Marsala Sauce40
- CRISPY AMISH CHICKEN SCHNITZEL with Fingerling Potato & Green Bean Salads, Lingonberry Jam 34
- GRILLED LAMB CHOPS with Red Cabbage, Green Beans, Roasted Sweet Potatoes, Mustard Sauce ..42
- HOUSEMADE POTATO GNOCCHI & MORELS with Asparagus, Spinach, Grape Tomatoes, Green Garlic Pesto 30

Nora
2132 Florida Avenue, NW
Washington, D.C. • 202.462.5143

Bread Upon Request

PRIVATE PARTIES & DAYTIME MEETINGS
Call Cristina Blanco
our Special Events Director
202.797.4870

Autographed copies of Nora's memoir and cookbook are available for \$15 each or \$25 for both

Please note that there is no organic certification for certain "wild" foods such as some seafood. This also applies to some wines and spirits used in sauces and desserts. Food items marked with an "" may contain an ingredient that is not certified organic. Elemental Chlorine Free Paper • 100% Post-consumer Recycled Paper • Environmentally Sound Dyes • Acid Free