

NOPO

CAFÉ MARKET & BAR

MUST SHARE

Focaccia di NoPo \$16
whipped ricotta w/ truffle, aged balsamic & fresh basil

Italian Spinach & Cheese Dip \$16
blend of parmesan & mozzarella cheese, spinach, garlic oil served in a bread bowl w/ crostinis

APPETIZERS

Soup of the Day \$8

Tomato Basil Soup \$8

Burrata \$15
basil pesto, tomato & kalamata w/ aged balsamic

Baked Oysters \$20
leeks, parsley, garlic w/ parmesan crumble

Fritto Misto \$18
crispy calamari, shrimp & mussels w/ remoulade

SHELLFISH

Shrimp Cocktail \$18
4 pieces w/ remoulade & cocktail sauce

Crab Cocktail \$18
w/ Cognac sauce & cocktail sauce

Oysters on the Half Shell \$18
w/ Mignonette, cocktail sauce & crackers

SALADS

ADD PROTEIN
Sliced Steak \$12 | *Chicken* \$8 | *Salmon* \$12
Shrimp \$12 | *Lump Crab* \$14

Cobb Salad \$12
bibb lettuce, boiled egg, bacon, avocado, tomato, onions & blue cheese

Baby Kale & Quinoa Salad \$14
baby kale, sunflower seeds, dried cherries & parmesan

Caesar Salad \$12
hearts of romaine, thyme croutons, shaved parmesan & white anchovies

Asian Salad \$12
red & green cabbage, carrots, cilantro, mint, bell peppers, bean sprouts, scallions & cashews

Beet Salad \$12
roasted beets, arugula, walnuts, pickled shallots & blue cheese

SANDWICHES

all sandwiches served w/ choice of side salad or fries

Steak Sandwich \$18
pepper jack cheese, roasted red peppers, lettuce, caramelized onions, tomato confit w/ chipotle mayo on ciabatta

Mortadella Sandwich \$14
tomato, arugula, fresh mozzarella w/ basil pesto

Fried Chicken Sandwich \$14
buttermilk fried chicken, lettuce, pickles, onion w/ honey mustard & slaw

NoPo Burger \$16
8oz ground beef, lettuce, heirloom tomato, caramelized onions w/ choice of cheese

Po' Boy \$18
shrimp, oysters, cucumbers, carrots, lettuce, radishes, jalapeños w/ remoulade & citrus vinaigrette

NoPo Club \$14
smoked turkey, ham, bacon, swiss cheese, lettuce & tomato w/ aioli

PIZZAS

Butcher's \$18
pomodoro, mozzarella, bacon lardons, pepperoni, chorizo, sausage

Mushroom \$16
garlic spread, fontina, seasonal mushrooms, fried rosemary

Pepperoni \$16
pomodoro, provolone, mozzarella, pepperoni

Margherita \$14
pomodoro, imported fresh mozzarella, fresh basil

Prosciutto Pizza \$20
bianchetto sauce, arugula, prosciutto, tomatoes

Antipasto Pizza \$18
basil pesto, burrata, tapenade, tomatoes, artichoke

ENTRÉES

R.H. Clay Salad \$26
jumbo shrimp, blue crab, young lettuces, cucumber, hearts of palm, tomato & jicama w/ a lemon vinaigrette

Crab & Avocado Toast \$24
sliced avocado, jumbo lump crab, cucumber & tomato on 7 grain bread

Smoked Salmon + Schmear \$18
w/ bagel & traditional accoutrements

Chicken Paillard \$22
w/ marinated tomato & arugula

Salmon \$28
w/ braised lentils & dill beurre blanc

Red Snapper \$32
w/ butternut squash, spinach & salsa verde

Steak Frites \$38
7oz wagyu flat iron steak w/ green peppercorn sauce served w/ fries

Pork Ribs \$24
bbq glazed ribs served w/ potato salad & coleslaw

Ricotta Tortellini \$18
w/ brown butter, hazelnuts, arugula & sage

Shrimp Tagliatelle \$22
w/ tomato, spinach, asparagus, EVOO & garlic

SIDES FOR 2

Broccoli \$12

The NoPo Mashed \$10

Spinach \$12

Mushrooms & Onions \$12

Fries \$10

NOPO CAFÉ MARKET & BAR



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WINES BY THE GLASS

Sparkling

Toffoli Prosecco Veneto	\$8
Pierre Sparr Crémant d'Alsace Brut Rosé	\$13
Argyle Brut Willamette	\$16

White

Domaine de la Pépière 'La Pépie' Muscadet	\$10
Villa Alpini Pinot Grigio	\$11
Black Cottage Sauvignon Blanc	\$12
Jordan Chardonnay	\$16

Whispering Angel Rosé	\$13
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Red

Averaen Pinot Noir	\$13
Hook & Ladder Cabernet Sauvignon	\$15
Altocedro Malbec	\$10

WINES BY THE BOTTLE

Sparkling

Toffoli Prosecco Veneto	\$36
Field Recordings Pet Nat Rose Paso Robles	\$45
Argyle Brut Willamette	\$52
Pierre Sparr Cremant d'Alsace Rosé	\$48
Veuve Clicquot Yellow Label Champagne	\$100

Chardonnay

Enfield Citrine Napa Valley	\$48
Au Bon Climat Santa Barbara County	\$45
Mac Forbes Australia	\$70
Jordan Sonoma	\$68
DuMOL Wester Reach	\$115
Liger-Belair Bourgogne Blanc	\$50

Aromatic Whites

Rombauer Sauvignon Blanc Napa Valley	\$55
Black Cottage Sauvignon Blanc Marlborough	\$48
Langlois Sauvignon Blanc Sancerre	\$50
Champalou Chenin Blanc Vouvray	\$55
Domaine de la Pépière 'la Pépie' Muscadet	\$40
Lieu Dit Chenin Blanc Santa Ynez Valley	\$58

Italian Spanish Whites

Paco & Lola Albarino Rias Baixas	\$55
Villa Alpini Pinot Grigio	\$40

Rosé

Whispering Angel Provence	\$55
Daou Rosé Paso Robles	\$50

Light Body Reds

Averaen Pinot Noir Willamette Valley	\$52
Domaine de la Prébende Gamay Beaujolais	\$38
Hanzell Sebella Pinot Noir Sonoma	\$80
Olga Raffault Picasses Cabernet Franc Chinon	\$75
François Carillon Pinot Noir Savigny-lès-Beaune	\$115

Spanish & Italian Reds

LDH Bosconia Tempranillo Rioja	\$78
Vajra Langhe Nebbiolo Italy	\$38
Massolino Barbera d'Alba Italy	\$55

Full Body Reds

Jordan 2016 Cabernet Sauvignon Alexander Valley	\$105
Cain NV16 Cabernet Sauvignon Napa Valley	\$68
Bedrock Zinfandel Sonoma	\$55
Domaine de Fontsaite Red Blend Corbieres	\$48
Hook & Ladder Cabernet Sauvignon Napa Valley	\$60
Altocedro Malbec Mendoza Argentina	\$40
Groth Cabernet Sauvignon Napa Valley	\$90

NOPO COCKTAILS

Northside	\$12
Hendrick's, Lime Juice, Simple Syrup, Cucumber, Mint	

NoPo Spritz	\$10
Campari, Combier Orange Liqueur, Orange Juice, Prosecco	

The Foundation	\$11
Maker's Mark, Turbinado Syrup, Angostura Bitters, Orange Bitters	

Never Too Early	\$12
Reyka, Espresso, Simple Syrup	

The Upper East Side	\$12
Jameson, Carpano Antica Sweet Vermouth, Angostura Bitters, Luxardo Cherry	

Wake Me Up	\$14
Double Espresso, Turbinado Syrup, Liqueur 43	

BEERS

Karbach Hopadillo	\$7
Saint Arnold Lawnmower	\$7
Shiner Bock	\$7
Southern Star Bombshell Blonde	\$7
Stella Artois	\$7
Guinness	\$8