



## noca Specials & Sunday Simple Supper Schedule

**noca Corned Beef Sliders:** Served Every Tuesday Night

Pickled Cucumber & Red Onions, Russian Dressing, Swiss Cheese Crema, Spiced Potato Chips

**noca Lobster Roll:** Served Every Wednesday Night

Maine Lobster, Celery Root, Fines Herbs, Roasted Garlic Aioli, Duck Fat French Fries or the "Hot Buttered" version, call for details

**noca Wagyu Pastrami:** Served Every Thursday Night

Crispy Poached Organic Egg, **noca** Pickles, Pickled Cabbage, Dijon Crema, Pumpernickel Crouton

**Live Maryland Soft Shell Crabs:** Served Tuesday Night throughout the Season

**Thursday's at noca:**

Thursday July 1 noca & Chef Alex Talbot of Ideas in Food Bar Bites

Thursday July 29 Guest Chef Dinner with Robert McGrath of Renegade Café

Sunday August 15 Simple Supper Throwdown TBA

Thursday August 26 Four Peaks Brewery Beer Pairing Dinner

### **SUNDAY SIMPLE SUPPER SCHEDULE \$35 Per Person**

June 27

Fried Chicken Night (last Sunday of every month)

- **Course One:** Chopped Salad – Cherry Tomatoes, Cucumbers, Pickled Red Onions, Carrots, Bacon Bits, Creamy Chipotle Ranch Dressing
- **Course Two (choice of):** Fried Chicken – Potato Salad, Biscuits & Honey
- Market Fish of the Day – Green Beans, Almonds, Dijon Crème Fraîche, Creole Sauce
- Tasting of Summer Vegetables
- **Dessert:** Mint Ice Cream Chocolate Sandwiches – Vanilla Cremeux, Dark Chocolate Sauce

July 4

Closed for Independence Day

July 11

Italian Night

- **Course One:** Melon & House Pulled Mozzarella Salad – Baby Arugula, Pine Nuts, Pesto
- **Course Two (choice of):** Acqua Pazza- Fettuccine, Halibut, Bass, Shrimp, Cherry Tomatoes, Parsley
- Chitarra – San Marzano Tomato Sauce, Basil, Parmigiano Reggiano

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## July 11 continued

- Tasting of Summer Vegetables – Mixed Greens
- **Course Three:** Deconstructed Spumoni – Pistachio Crème, Cherry Sorbet, Walnut Foam, Biscotti
- **Supplement:** Polpettini en Brodo

## July 18

### Taste of Spain

- **First Course:** Croquettas & Fig Salad – Baby Arugula, Idiazabal Cheese, Serrano Ham, Romesco, Sherry Vinaigrette
- **Second Course: (choice of)** Steak Bravas – Prime Skirt Steak, “Patatas Bravas”, Sofrito
- Market Fish of the Day “a la San Sebastian”- Braised Octopus, Mussels, Clams, Salsa Verde
- Tasting of Summer Vegetables
- **Course Three:** Crèma Catalana
- **Supplement:** Crispy Chicken Thigh- Lobster Sauce

## July 25

### Fried Chicken Night (last Sunday of every month)

- **First Course:** Wedge Salad- Romaine, Shaved Carrots, Cucumbers, Pickled Red Onion, Croutons, Creamy Chipotle Ranch Dressing
- **Second Course (choice of):** Fried Chicken- Macaroni & Cheese, Greens
- Market Fish of the Day- Roasted Potatoes, Wilted Spinach, Cherry Tomatoes
- Tasting of Summer Vegetables
- **Course Three:** Peanut Butter Chocolate Sundae – Peanut & Chocolate Gelato, Chocolate Cake, Cookie Crumble, Chocolate Sauce, Salted Peanuts
- **Supplement:** Berkshire Pork Belly Sliders

Menus are subject to change due to market availability & Mother Nature