



noca Open on Mondays December thru April

## noca Specials & Sunday Simple Supper Schedule

**nocawich** – Lunch served Tuesday thru Saturday 11:00 til 2:30...what you really wanted when you opened your lunch bag at School

**Tuesday's @noca:**

**Vegetable Focused Dishes** – noca's favorite vegetarian dishes of the Season

**Wednesday's @noca:** *Seafood Driven Menu that you may see the following:*  
**Brown Butter Lobsta Roll with Duck Fat Fries, Moules Frites, Cioppino, Linguine Vongole, Fisherman's Pot Pie, Peekytoe Crab, Nantucket Bay Scallops**

**Thursday's @noca:** An ode to our neighbors to the north...Canada not Nevada  
**noca's Wagyu Pastrami aka "Montreal Smoked Meat"**  
**"Death Row" Poutine** – served with Foie Gras, Lobster and other naughty things  
Great Lakes Fish, New Brunswick Salmon, Butter Tarts, Beaver Tails etc.

**Special Events @noca:**

Saturday December 24 – **Feast of the Seven Fishes:** along with a la Carte menu  
**New Years Eve** – Express Menu @5:00 & 5:30 PM 3 Course \$50  
"NYE 2011" Tasting Menu 4 Course \$85

**SUNDAY SIMPLE SUPPER SCHEDULE \$35 Per Person**  
**served from 5:30 PM til 9:00** **Kid's Supper \$10**  
***The Late Sunday Supper starts @ 8-9 PM \$27***

**December 25 noca will be closed for Christmas**

**January 1, 2012 noca will be closed on New Year's Day**

**January 8 The Southern Supper (first Sunday of every Month except this one)**

- **Amuse: Caramel & Cheddar Popcorn**
- **First Course: Shrimp & Grits – Red Pepper Sauce**
- **Fried Chicken Liver- Pepper Jelly, Brioche**
- **Simple Salad- Hearts of Romaine, Blue Cheese Dressing, Pickled Onion, Pecans**
- **Second Course: Chicken Fried Steak- Mum's Mashed Potatoes, Braised Collard Greens, Tabasco Gravy**
- **Crawfish Étouffée- Carolina Gold Rice**
- **Gumbo Z' Herbes (Vegetarian)- Soft Poached Egg, Anson Mills Grits**
- **Dessert: Pecan Bread Pudding- Whiskey Sauce**
- **Supplements: Jalapeno Hushpuppies- Choupique Caviar Ranch**

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### January 15 Prime Rib Night

- **Amuse: Relish Platter**
- **First Course: Caesar Salad**- White Anchovy, Parmesan Dressing, Garlic Crouton
- **French Onion Soup**- Brioche, Gruyere, Madeira

### January 15 Prime Rib Night (cont.)

- **Second Course: Prime Rib**- Bacon Mashed Potatoes, Brussels Sprouts, Beef Jus
- **Sole Amandine**- Haricots Verts, Brown Butter, Almonds
- **Polenta Parmesan**- Pomodoro, Eggplant, Arugula
- **Dessert: Mud Pie**- Kahlua Caramel
- **Supplements: Jumbo Shrimp Cocktail** –

### January 22 “Lost in Translation”

- **Amuse: Vegetable Gyoza**- Ponzu
- **First Course: Soba Salad**- Snow Peas, Sesame, Mint
- **Fried Squid**- Wasabi Aioli, Korean BBQ Sauce
- **Second Course: Shortrib Ramen**- Scallion, Pickled Shitakes, Cooked Egg
- **Soft Shell Katsu**- Dashi Grits, Pickled Ginger
- **KimChi Fried Rice**- Soft Poached (add Bentons Ham \$3)
- **Dessert: Ginger Ice Cream**- Black Sesame Shortbread, Finger Lime
- **Supplements: Agadashi Tofu “Raku Style”**-Sake Cured Trout Roe, Radish Sprouts, Bonito

### January 29 Fried Chicken Night (last Sunday of every Month)

- **Amuse: Tabasco Deviled Egg**
- **First Course: Broccoli & Cheese Soup**- Pretzel Crumble
- **Simple Salad**- Iceberg, Pickled Onion, Benton’s Bacon, Creole Mustard Vinaigrette
- **Second Course: Fried Chicken**- Anson Mill’s Grits, Black Pepper Gravy, Okra Pickles
- **Red Fish Court Bouillon**- Andouille, Corn, Fingerling Potatoes
- **Sweet Potato Lasagna**- Telicherry Béchamel, Parsley Pesto
- **Dessert: Green Apple Beignets**- Nutella, Maple Syrup, Creole Cheese
- **Supplements: Baked Macaroni & Cheese**

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