



**noca Wagyu Pastrami:** Served Every Tuesday and Thursday Night  
Pickled Cabbage and Red Onion, Pumpernickel Crouton, Dijon Foam

**noca Lobster Roll:** Served Every Wednesday Night  
Maine Lobster, Celery Root, Fines Herbs, Roasted Garlic Aioli, Duck Fat  
French Fries

**Live Maryland Soft Shell Crabs:** Served Tuesday Night through out the Summer  
Season

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

June 28

### **Bistro Night**

- **Course One-** Frisee Salad- Lardons (optional), Poached Egg, Sherry Vinaigrette
- **Course Two-Choice of:**
- Flat Iron Steak with Lyonnaise Potatoes, Haricot Vert, Bearnaise
- Market Fish of the Day “Provençal”
- Tasting of Local Vegetables
- **Course Three-** Caramel Pot de Creme
- **Supplements-** Deconstructed Niçoise Crudo / Caramelized Onion Tart with Niçoise Olives, Thyme Crème Fraiche

SATURDAY JULY 4 and SUNDAY JULY 5

### **Independence Day Weekend**

- **Course One-** Wedge Salad- Romaine, Bacon, Sunburst Tomatoes, Pickled Red Onions, Radishes, Carrots, Thousand Island Dressing
- **Course Two- Choice of:**
- Flat Iron Steak-Mashed Potatoes, Greens, Melted Onions, Red Wine Demi
- noca Fried Chicken- Corn on the Cob, Macaroni Salad, Biscuit
- Halibut-Sunburst Tomatoes, Arugula, Lucques Olives, Lemon Vinaigrette
- Summer Vegetable Risotto
- **Course Three-** Make Your Own Ice Cream Sundaes
- **Supplements-**
- Fried White Prawns- Spicy Cocktail Sauce
- Steak Tartar- Capers, Pine nuts, Tomato Confit, Mexican Taragon, Quail Egg, Brioche

Menus are subject to change due to market availability