

first order

Tandoor bread 5

Dips 4 each

House hummus, zaatar

Red pepper & walnut

Spiced eggplant, cilantro

Labneh & marinated cucumbers

Avocado, mint & curry

Nix cottage cheese, broccoli leaf pesto

lighter

Shredded apple & cabbage salad, shiso-sesame dressing 10

Haricots verts salad, golden beets, horseradish & hijiki 14

Winter kale salad with roasted sunchokes & gouda 14

Ribbons of jicama with fresno chili & blood oranges 12

Russet potato carpaccio, habanero cream & chopped egg 14

Wok roasted cucumbers, jerk spices, goat cheese, kumquats 14

Steamed avocado, carrots, kale-pistachio chimichurri 15

Spinach & dandelion pie, feta, sorrel 15

bolder

Yukon potato fry bread, highly decorated 14

Cauliflower tempura and steamed buns, house pickles 14

Tofu-skin pockets, butternut squash, tomatillo-pepita salsa 15

Shiitake “cacio e pepe” with salsify & heirloom polenta 18

Wok-fried farro, brussels sprouts, hodo tofu & poached egg 16

Eggplant and broccoli rabe stir-fry, preserved tomatoes 16

Tandoor white sweet potato au poivre, king trumpets 18

Overnight clay-oven beets, leeks, cashews & silken tofu 17

nixv.
hedden

chefs John Fraser & Nicolas Farias