

THANK YOU  
FARMERS & FRIENDS

Acme Bread, Avalos Farm, Barbagelata Farm, Brokaw Ranch, Chad Hasegawa, Dirty Girl Produce, Bernard Ranches, Brooks and Daughters, Eatwell Farm, Emigh Lamb Company, Everything Under The Sun, Flannery Beef, Flying Disc Ranch, Frog Hollow Farm, Full Belly Farm, Good Faith Farm, Green Thumb Organics, Heirloom Organics, Iacopi Farm, Josey Baker Bread, K&J Orchards, Kaki Farm, Kashiwase Farm, Lue Vue Farm, Lagier Ranches, Lonely Mountain Farm, Marshall's Honey, Martin's Farm, Masa Organics, McCalman. Co, McGinnis Ranch, Modesto Poultry, Monterey Fish, Napaluma, Oya Organics, Point Reyes Farmstead Cheese, Rojas Family Farm, Ramini Mozzarella, Riverdog Farm, Schletewitz Farm, Sightglass Coffee, Skyhill Farms, Sonoma County Poultry, Star Route Farm, Stemple Creek Ranch, Sunnyland Orchards, The Peach Farm, The Petaler, Tierra Vegetables, Tomatero Farm, Triple Delight, Triple T Ranch, Twin Girls Farm, Two X Sea, Water 2 Table, Yerena

NOPA

10 MAY 2024

# SMALL PLATES

<b>WARM OLIVES</b> port marinated, garlic confit and levain .....	<b>9</b>
<b>SOUP</b> chilled white gazpacho, almonds and pickled beets.....	<b>11</b>
<b>FRIED ASPARAGUS</b> caper herb aioli and pimentón.....	<b>18</b>
<b>CRUDO</b> S.F. halibut, apricot, tokyo turnip, fava beans and basil.....	<b>25</b>
<b>LITTLE GEMS</b> Star Route Farm lettuces, mandarin, carrot, pepitas and buttermilk herb dressing .....	<b>18</b>
<b>STRACCIATELLA</b> Ramini cheese, Fennella’s strawberries, Marshall’s honey and toasted pecans.....	<b>20</b>
<b>HOUSE SMOKED TROUT</b> Zuckerman asparagus, gribiche, cara cara orange and crispy quinoa .....	<b>25</b>
<b>WARM GOAT CHEESE</b> Rojas blueberries, Four Sisters Farm kiwi and olive oil crostini .....	<b>21</b>
<b>SAFFRON RIGATONI</b> housemade pasta, spring peas, spinach and ricotta salata.....	<b>22</b>
<b>WOOD BAKED BEANS</b> Iacopi Farm gigantes, oregano pesto, Valbreso feta and breadcrumbs .....	<b>17</b>
<b>FLATBREAD</b> house smoked tasso ham, roasted mushrooms, spring onion and gruyère.....	<b>25</b>

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
An automatic gratuity of 20% is added for parties of six or more.

# LARGE PLATES

<b>FRIED CHICKEN</b> moroccan spiced, buttermilk brined and double dredged, chili honey.....	<b>31</b>
<b>TAGLIATELLE</b> hand cut egg noodles, nine hour bolognese, Full Belly Farm karinata kale and parmesan .....	<b>32</b>
<b>VEGETABLE TAGINE</b> wood roasted vegetable stew, castelvetrano olives, herbs, almonds and preserved meyer lemon yogurt .....	<b>28</b>
<b>WOOD GRILLED PORK CHOP</b> toasted farro, Tomatero broccolini, tangelo and tarragon gremolata .....	<b>42</b>
<b>MONTEREY BAY BLACK COD</b> pan roasted Lue Vue Farm bok choy, braised artichokes and cherry olive tapenade.....	<b>46</b>
<b>NOPA CHEESEBURGER</b> grass-fed Stemple Creek beef ground daily, house baked brioche bun, pickled onions, kennebec french fries and green garlic aioli .....	<b>28</b>
<i>add house smoked bacon +3</i> <i>add Brokaw avocado +3</i>	
<b>ROASTED BRASSICAS</b> Tomatero Farm cauliflower, romanesco, harissa yogurt and hazelnut dukkah.....	<b>14</b>
<b>GRILLED BROCCOLI</b> lemon, anchovy and breadcrumbs .....	<b>12</b>
<b>FRENCH FRIES</b> hand cut kennebec potatoes and green garlic aioli .....	<b>10</b>
<b>BREAD</b> Josey Baker levain and house cultured butter .....	<b>8</b>

# SIDES

We proudly pool tips and split across hourly kitchen and service staff.  
A 6% service charge is added to all food and beverage sales for San Francisco employer mandates.