







## HAND-CRAFTED ARTISAN CHEESE FLIGHTS


Choice of three artisan cheeses, served with baguette, fruit compote, fresh and dried fruits. 14.99  
Additional cheese each \$3.99, Charcuterie each \$4.75


 **Mahon Curado D.O., Spain** - From the isle of Menorca, this is a firm pasteurized cow milk cheese. The flavor is wonderfully nutty, deep and long-lingering.


 **Grand Val Manchego, Spain** - Made with the milk of La Mancha sheep. 12 Month Manchego is sharp in flavor though mellows out in the finish.


 **St. Rocco Triple Cream Brie, Michigan** – Crafted by the Old Europe Cheese Company in Benton Harbor this vibrant white wheel of cheese is luxuriously rich, buttery and smooth.


 **Asiago, Italy** – Asiago, is a cow's milk cheese, produced only on the Asiago plateau in the Veneto foothills in Italy. The cheese-making tradition in the provinces of Vicenza and Trento dates back more than a thousand years.


 **Gouda with Mustard Seeds, Holland** - A traditional Gouda accompanied by the tang & zest of mustard seeds provides a delicious unique flavor combination.


 **Gouda 5 Year Aged, Holland** – This Gouda is a miracle of flavor. Its rich subtle sweetness is intense & complex. Deep amber and burnt orange colors with a firm, flaky texture.


 **Prairie Breeze Amish White Cheddar, Iowa** - This cheddar style cheese from Iowa has a sweeter flavor than traditional cheddar with a pleasant sharpness.

 **Carr Valley Chipotle Cheddar, Wisconsin**– young cheddar is studded with cranberries and streaks of chipotle peppers throughout. The sweetness of the cranberries is balanced by the smoky spice of the chipotle.

 **White Stilton with Blueberry, UK**  
The popularity of blueberries seems endless and this superbly juicy fruit compliments mild White Stilton perfectly, making a very attractive cheese with a subtle and natural sweetness.

 **Saint Agur Blue Cheese, France** – A blue cheese made from pasteurized cow's milk from the village of Monts du Velay. A double crème blue, aged 60 days, begins with a mellow profile becoming strong as it ages.

 **Valdeon Blue Cow-Goat Blend, Spain**  
Cow-Goat blend, blue cheese from the Castilla y Leon. Wrapped in sycamore leaves and having bold deep blue veins, the flavor is a magnificent blend of creaminess and strength with a long fine finish.

 **Point Reyes Farmhouse Blue, California** – The Giacomini family developed this cheese with Monte MacIntyre from the rich raw milk of their closed herd of Holstein cows. Tangy and delicious.

 **Spanish Cheese Flight- Mahon, Manchego, Valdeon Blue**

 **International Cheese Flight – Asiago, Chipotle Cheddar, 5 Year Gouda**

 **American Cheese Flight – St Rocco Brie, Prairie Breeze Cheddar, Point Reyes Blue**

 **European Cheese Flight – White Stilton Blueberry, Mustard Gouda, St Agur Blue**

## CHARCUTERIE

### Duck Prosciutto

Duck breast cured and air dried, simply seasoned with sea salt, peppercorn and garlic.

### Bresaola

Lean beef lightly seasoned with spices & naturally aged to produce this delicacy.

### Wild Boar Salami

Divinely produced in California, hand crafted, cured authentic gourmet fine natural meat blended with Mediterranean spices.

**Artisan Cheeses are available by the ½ lb to take home.**



Nirvana procures small-batch wines and menu ingredients sourced from natural, sustainable, biodynamic, and organic producing artisans, farmers, and winemakers, whenever possible. We seek the highest quality product at the best possible pricing and pass any savings on to our guests. Nirvana offers exceptional wines at half-off every day. We have established the Nirvana Market, an organic produce collective.

Nirvana food is simple, fresh, honest, and founded on relationships. The cheeses and charcuterie are crafted by award winning artisans. Our winemakers' families have farmed the land and planted the grapes. We support farmers and fishermen who work sustainably with the earth.

## WORLD TASTES (APPETIZERS)

### Nirvana Marrakesh Express

Hummus, Red Pepper Hummus, Babaganoush, Tatziki, fresh crisp vegetables, & warm pitas. 12.95 V,GFA

### Bruschetta Bliss

Fresh ripe tomatoes, black olives, herbs, red onion, & garlic. Served on garlic crostini, topped with shaved asiago, romano, parmesan, balsamic drizzle. 11.95 V

### Pineapple Shrimp Ceviche

Fresh shrimp and tropical fruit ceviche served with organic blue corn tortilla chips. 14.95 GFA

### Mussels Provencale

Fresh Prince Edward Mussels steamed in white wine, tomato herb sauce. 13.95 GFA

### Spinach Stuffed Portabella

Portabella mushroom filled with spinach, garlic, & fresh herbs, topped with mozzarella & balsamic reduction garnish. 11.95 V,GFA

### Cuban Black Bean, Cilantro & Chipotle Cheddar Quesadilla

Grilled, served with fresh homemade pico de gallo & sour cream. 10.95 V

### Farmers Market Quesadilla

Roasted fresh vegetables - zucchini, red pepper, spinach, and mushrooms, Carr Valley Chipotle Cheddar cheese, served with sour cream, fresh pico de gallo. 10.95 V Add Chicken 2.95, Shrimp 4.95

### Artisan Grilled Flatbread

All Natural, Hand-stretched, Individual Grilled Flatbread Crust. Brushed with Olive oil & Garlic Confit, then sprinkled with Nirvana's Fresh Herb Mix of Basil, Rosemary, & Oregano. 3.95

## DELICIOUS HOMEMADE SOUP 5.95

### ALL NATURAL, HAND-STRETCHED, INDIVIDUAL GRILLED GOURMET FLATBREADS. All Flatbreads GFA

Brushed with Olive oil & garlic, sprinkled with Nirvana's Fresh Herb Mix of Basil, Rosemary, & Oregano.

#### Four Cheese

Mozzarella, Romano, Parmesan, Asiago. 7.95

#### Farmers Market

Mushrooms, Eggplant, Spinach, Zucchini, Roasted Red Peppers, Caramelized Onions, Goat Cheese, Mozzarella, Balsamic Drizzle. 12.95

#### "The Works"

All the "Farmers Market" goodies plus Pancetta, Italian Sausage, Pineapple, & Jalapeño. 16.95

#### Aphrodite

Spinach, Mushroom, Feta, Black Olives, Diced Tomato, & Dill, served with a side of Tatziki sauce. 12.95

#### The Crazy Caprese

Pancetta, Slow-roasted Tomato, Parmesan, Asiago, Mozzarella, Romano, Balsamic drizzle. 13.95

#### Additional Ingredients:

#### Veggies

Black Olive, Caramelized Onion, Eggplant, Portobellini Mushroom, Pineapple, Tomato, Spinach, Roasted Red Pepper, Zucchini, Jalapeño. .75

Meats - Pancetta, Italian Sausage, 1.75

Extra Cheese 1.00, Goat Cheese 1.50

#### Sauces

Marinara, Slow-Roasted Tomato, Tatziki . 75  
Sun Dried Tomato Pesto 1.50

18% Gratuity added to parties of six or more

V=Vegetarian

GFA=Gluten Free Available – please ask your server for details regarding this item.



## PURE SALAD NIRVANA

**DRESSINGS** Balsamic Moroccan Dill, Honey-Poppyseed, Italian Vinaigrette, Cilantro lime

**The 'Everything You Love in a Salad' Chopped Salad** Chick peas, red onion, toasted almonds, diced tomatoes, dried cranberries, gorgonzola cheese and long grain brown basmati rice served on mixed greens, & tossed with your choice of dressing. 12.95 entree / 6.95 single Add: Tofu 3.45, Chicken 2.95, Salmon 3.95 V, GFA

**Inspired Spinach Salad** Baby spinach, cage, hormone, antibiotic free chicken breast, dried cranberries, red onion, tomato, mandarin oranges, brown sugared walnuts, goat cheese, with cilantro lime dressing on the side. 14.95 GFA

**Salmon and Orzo Pasta Salad** Wild caught salmon atop spinach, orzo pasta, kalamata olives, green onions, red bell pepper, & feta cheese. 14.95

**Nirvana Field of Greens Salad** Fresh field of greens, walnuts, grapes, gorgonzola, apples. Small starter salad. 6.95

## GOOD KARMA (ENTREES)

**Moroccan Chicken Pot Pie with Curry Crust** A burst of amazing flavors: Moroccan spiced chicken breast, chick peas, fire roasted tomatoes, golden raisins, carrots, onions, topped with curried crust, and baked until golden brown. Served aside Nirvana's Field of Greens. 17.95

**Spinach, Tomato and Gorgonzola Penne** Absolutely fresh, delicious, pan seared cherry tomatoes, garlic & spinach in a light gorgonzola cream sauce. 16.95 V, GFA

**Chicken Tandoori Penne Pasta** Cage, hormone, & antibiotic free, sustainably farm raised chicken breast, marinated in tikka-tandoori spices & yogurt, grilled red bell pepper, mushrooms, spinach, whole wheat penne pasta. 17.95 GFA

**Eggplant Lasagna** Homemade vegetable lasagna, baked, layers of eggplant, noodles, mushroom, blend of Ricotta, Parmesan, & spinach, topped with mozzarella cheese. Served aside Nirvana's Field of Greens. 19.95 V

**Half Roasted Chicken, Al fresco** Sustainably farm raised Amish roasted chicken, al fresco sauce of capers, kalamata olives, garlic, tomato, onion, white wine, herbs, served with fingerling potatoes, and market vegetables. 19.95 GFA

**Certified Black Angus Hand-Cuts**, Bordelaise sauce and mushrooms ragu, served with roasted potatoes, and market vegetables. **8oz NY Strip Filet Cut** 24.95 / **12oz Bone-In Master Ribeye Cut** 29.95 GFA

**Dijon-Rosemary Lamb Chop** Dijon-Rosemary rub, roasted, cranberry red wine reduction, served with roasted garlic-herb potatoes, and grilled asparagus. 28.95 GFA

**Tilapia with Pineapple Mango Salsa** Sustainably farmed. Free of antibiotics, preservatives & hormones. Pan seared Tilapia filet, atop grilled zucchini, roasted red pepper, & a bed of spinach. Balsamic reduction. Topped with fresh pineapple mango salsa 16.95 GFA

**Fresh Hand-Cut Caramelized Salmon** 8 ounces of molasses-caramelized wild caught salmon, ginger-cilantro marinade, grilled asparagus, sesame-soy mushroom wild, & brown rice. 22.95 GFA

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## DAILY FRESH SEAFOOD FEATURES

### SIGNATURE SIDES 5.95

**Cuban Black Beans & Brown Rice**  
Cuban beans atop long grain brown Nirvana rice. V, GFA

**Mashed Sweet Potatoes**  
Baked and smashed, brown sugar, & vegetable stock. V, GFA

**Seasonal Roasted Vegetables** V, GFA

**Roasted Garlic-Herb Potatoes** V, GFA

**Sautéed Spinach and Garlic** V, GFA