NICHOLAS

BARREL & ROOST

LUNCH MENU

SOUPS

Classic French Onion Soup [V] $12
Gruyere, Croutons

Kennebunk Lobster Bisque $16

LUNCH SNACKS

Toast Sampler $16 for all 4

Avocado Toast, Guacamole, Soft Boiled Egg, Avocado, Lime, Jalepeno $6

Crab “Waldorf” Toast, Celery, Green Apple, Lemon Mayo, Walnuts, Apple/Rosemary $12

Fresh Strawberry Compote, Fromage Blanc [V] $5

Salmon Toast, Smoked Salmon, Fromage Blanc, Everything Bagel Spice $6

“NOT My Grandma’s Crudité” Raw, Pickled & Roasted Vegetables, Piquillo Pepper Hummus [V] $15

Crispy Chicken, Alabama White Sauce $13

Fried House Made Pickles, Aleppo Buttermilk Sauce [V] $11

THIS REALLY CAN’T BE CALLED A RAW BAR

Nicholas Classic Marinated Stormy Bay Oyster, Creme Fraiche, Red Onion $19

Oysters on the Half Shell, East Coast, Mignonette Trio: Classic, Chipolte, Dill Pickle $3 ea

American Hackleback Sturgeon Caviar, Crème Fraiche, Red Onion, Chives, Chips $65 oz

SALADS

Marinated Heirloom Beets, Mascarpone, Pistachio, Arugula [V] $14

Baby Field Greens, Caramelized Hazelnuts, Comte Cheese, Dried Apricot, Hazelnut Vinaigrette [V] $14

“Caesar” Salad, Romaine, Lemon, Caper & Parmesan Dressing [V] $12

Burrata, Summer Panzanella Salad, English Pea Puree, White Balsamic Vinaigrette [V] $15

ADD:R
Roasted Chicken, $6 Seared King Salmon $10

SANDWICHES

“Nicholas Burger” Sirloin Short Rib Blend, Wood Grilled, English Cheddar, Butter Toasted Sesame Bun, Roost Sauce, Onion, House Made Pickle & Seasoned Chips
$16.50

“The Buffalo Bleu” Sandwich, Buttermilk Marinated Fried Chicken Thigh, Butter Toasted Sesame Bun, Blue Cheese, Traditional Buffalo Sauce, House Pickle
$15

Grilled Chicken Sandwich, Grilled Chicken Breast, Roasted Peppers, Grilled Red Onion, Homemade Mozzarella, Broccoli Pesto, Multigrain Bun
$15

Maine Lobster Roll, Fresh Pulled Lobster Salad, Lemon Mayo, Butter Toasted Bun, Kennebunk Lobster Bisque
$26

FISH

Pan Roasted King Salmon, Pole Beans, Grape Tomatoes, Smoked Tomato Vinaigrette, Aleppo Pepper Bread Crumbs
$22

Crispy Halibut, Bok Choy & Wild Mushroom, Smoked Shallot Cream Sauce
$29

Trumpet Pasta, Broccoli Pesto, Broccoli Florets, Lemon, Cauliflower Puree
SM $19/ LG $28

Spaccatelli Pasta, Veal, Beef & Pork Bolognese, Parmesan
SM $19/ LG $28

PIZZA

“Classic Margherita” [V] $16
San Marzano Tomato Sauce, House Made Mozzarella, Basil, Sicilian Olive Oil

“Rome Vacation” $16
Caramelized Onion, Potato, Bacon, House Made Mozzarella, Parmesan Cream

“Nicholas Burger” $16
Roost Sauce, Onions, Sirloin Short Rib Blend, House Made Pickles, American and Cheddar Cheese

“Rocket” $17
Parmesan Cream, Prosciutto di Parma, Arugula, Cherry Tomato

SIDES

Mac and Cheese, Bone Marrow Crumb $11

Nicholas Pomme Frites [V] $8

French Green Beans [V] $8

KIDS MENU

ALL KIDS MENU ITEMS INCLUDE NICHOLAS CREAMERY ICE CREAM.

Little N’s Mac ‘n Cheese $12
Yep, no bread crumbs or anything green!

Cheese Burger $12

Crispy Fried Chicken Bites $13
French Fries

Cheese Pizza $12

DESSERT

Giant Chocolate Chip Cookie, Nicholas Creamery Bourbon Aged Coffee Ice Cream
$16

Warm Valrhona Chocolate Cake, Nicholas Creamery Peanutbutterpalooza Ice Cream
$13

S’Mores Skillet Dip, Melted Valrhona Chocolate Chunk, Marshmallow Layer, Graham Crackers
$16

Nicholas Creamery Banana Split Sundae (as big as your head) Vanilla, Chocolate & Strawberry Ice Cream Layered with Banana, Strawberry Sauce, Hot Fudge & Caramel
$16