

NICHOLAS

BARREL & ROOST

LUNCH MENU

SOUPS

Classic French Onion	\$13
White Bean & Garlic	\$11

LUNCH SNACKS

Toast Sampler	\$17 for all 4
Avocado Toast, Guacamole, Soft Boiled Egg, Avocado, Lime, Jalepeno	\$7
Crab “Waldorf” Toast, Celery, Green Apple, Lemon Mayo, Walnuts, Apple/Rosemary	\$14
Goat Cheese Toast, Whipped Goat Cheese, Fig Jam, Toasted Pecans, Mache, Balsamic Vinaigrette	\$6
Salmon Toast, Smoked Salmon, Fromage Blanc, Everything Bagel Spice	\$9
“NOT My Grandma’s Crudité” Raw, Pickled & Roasted Vegetables, Piquillo Pepper Hummus	\$16
Crispy Chicken, Alabama White Sauce	\$14
Fried House Made Pickles, Aleppo Buttermilk Sauce	\$12
Burrata, Heirloom Grape Tomato Compote, Red Onion, EVOO, Balsamic Reduction, Crostini	\$18

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, Cocktail, Horseradish Mignonette Duo, Chipolte, Dill Pickle	\$3 ea/ min of 6
American Hackleback Sturgeon Caviar, Crème Fraiche, Red Onion, Chives, Chips	\$65 oz

SALADS

Marinated Heirloom Beets, Mascarpone, Pistachio, Arugula	\$16
Baby Field Greens, Caramelized Hazelnuts, Comte Cheese, Dried Apricot, Hazelnut Vinaigrette	\$14
“Caesar” Salad, Romaine, Lemon, Caper & Parmesan Dressing	\$12
Bluefin Tuna Crudo, Soba Noodle Salad, Roasted Peanuts, Cilantro, Honey Ginger Dressing	\$22

Add ON: Roasted Chicken \$6
King Salmon \$10

SANDWICHES

“ Nicholas Burger ” Sirloin Short Rib Blend, Wood Grilled, English Cheddar, Butter Toasted Sesame Bun, Roost Sauce, Onion, House Pickle & Seasoned Chips \$16.95
“ The Buffalo Bleu ” Buttermilk Marinated Fried Chicken Thigh, Butter Toasted Sesame Bun, Blue Cheese, Traditional Buffalo Sauce, House Pickle & Seasoned Chips \$15
Grilled Chicken 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, White Bean & Garlic Soup \$26

Grilled Harvest Roasted Red Beet Puree, Roasted Red Pepper Hummus, Griddled Red Onions, Grilled Veggies, EVOO, Multigrain Bread \$14
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FISH

Crispy Halibut, Bok Choy & Wild Mushroom, Smoked Shallot Cream Sauce \$32
PEI Mussels Hard Cider-Garlic Broth Garlic Butter Grilled Baguette Pomme Frites \$28

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PASTA

Bucatini with Clams, Garlic, White Wine, Parsely, Garlic Crumble, Grilled Baguette SM \$18/ LG \$28
Spaccatelli Pasta, Veal, Beef & Pork Bolognese, Parmesan SM \$19/ LG \$28

PIZZA

“Classic Margherita” San Marzano Tomato Sauce, House Made Mozzarella, Basil, Sicilian Olive Oil	\$17
“Rome Vacation” Caramelized Onion, Potato, Bacon, House Made Mozzarella, Parmesan Cream	\$17
“White Clam And Artichoke Pie” Parmesan Cream, Middleneck Clams, Artichoke, Garlic Crumble, Lemon Juice, Chili Flake	\$24
“Rocket” Parmesan Cream, Prosciutto di Parma, Arugula, Cherry Tomato	\$18

SIDES

Mac and Cheese, Bone Marrow Crumb	\$12
Nicholas Pomme Frites	\$8
French Green Beans	\$8

KIDS MENU

ALL KIDS MENU ITEMS INCLUDE
NICHOLAS CREAMERY ICE CREAM.

Little N’s Mac ‘n Cheese Yep, no bread crumbs or anything green!	\$12
Cheese Burger	\$12
Crispy Fried Chicken Bites French Fries	\$13
Cheese Pizza	\$12

DESSERT

Warm Chocolate Chip Cookie Nicholas Creamery Bourbon Coffee Ice Cream \$13
Chocolate Brownie, 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
