

NICHOLAS

BARREL & ROOST

BRUNCH MENU

SOUPS

Classic French Onion	\$15
Butternut Squash	\$15

BRUNCH SNACKS

Toasts	\$24 for all 4
Avocado Toast, Guacamole, Soft Boiled Egg, Lime, Jalapeño	\$10
Lemon Ricotta Toast, Snap Peas, Fresh Mint	\$15
Roasted Chipotle Pepper Toast, Roasted Bell Peppers, Refried Beans, Tomato, Cotija Cheese, Cilantro	\$10
Salmon Toast, Smoked Salmon, Fromage Blanc, Everything Bagel Spice	\$13
“NOT My Grandma’s Crudité” Raw, Pickled & Roasted Vegetables, Piquillo Pepper Hummus	\$20

THIS REALLY CAN'T BE CALLED A
RAW BAR

Nicholas Classic Marinated Saltwater Taffy East Coast Oysters, Crème Fraîche, Red Onion	\$22
East Coast Oysters on the Half Shell - Cocktail Sauce, Horseradish Mignonette Duo: Chipotle, Dill Pickle	\$3 ea/min of 6
American Hackleback Sturgeon Caviar, Crème Fraîche, Blini	\$65/oz
Bluefin Tuna Tartare, Avocado, Mango Puree, Seaweed Salad, Fried Wonton Chips	\$28

SALADS

Marinated Heirloom Beets, Mascarpone, Toasted Sunflower Seeds, Arugula	\$17
Baby Field Greens, Caramelized Hazelnuts, Comté Cheese, Dried Apricots, Hazelnut Vinaigrette	\$16
Arugula & Asparagus Salad, Grilled Scallions, Edamame, Pickled Red Onion, Multi Grain Croutons, Crumbled Feta, Honey Thyme Vinaigrette	\$19
Barrel and Roost Shovel Salad Romaine Lettuce, Chic Peas, Roasted Red Bell Peppers, Pepperoncini, Mozzarella, Salami, Red Wine Mustard Vinaigrette	\$23

THE “BR” IN BRUNCH

“BR” in Brunch Available Until 2:00

Belgium Waffle, Fresh Berries, Whipped Cream	\$16
Colossal Brioche French Toast, Bourbon Maple, Bananas	\$16
“Cajun” Eggs Benedict, Poached Organic Egg, Chorizo Sausage, Everything Bagel Spice, Banana Peppers, Cajun Hollandaise	\$18
French Style Omelet, Fresh Herbs, French Butter, Gruyère	\$17
“The Western” Omelet, Bell Pepper, Onions, Ham, Melted Cheddar	\$17
“Eggs in Purgatory” Sauce Puttanesca, 3 Eggs Poached, Espelette Pepper	\$16

THE “UNCH” IN BRUNCH

Maine Lobster Roll, Fresh Pulled Lobster Salad, Lemon Mayo, Butter Toasted Bun, Seasoned Chips	\$30
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“Nicholas Burger”

Sirloin Short Rib Blend, Wood Grilled, English Cheddar, Butter Toasted Sesame Bun, Roost Sauce, Raw Onion, House Pickle & Seasoned Chips	\$21
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“The Buffalo Bleu” Sandwich Buttermilk Marinated Fried Chicken Thigh, Butter Toasted Sesame Bun, Great Hill Blue Cheese, Traditional Buffalo Sauce, House Pickle & Seasoned Chips	\$18
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Grilled Swordfish Tacos Yellow Corn Tortilla Green Cabbage Slaw Chipotle Aioli	\$19
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Surf And Turf Nicholas Burger Slider and a Maine Lobster Roll, House Pickle, Seasoned Chips	\$27
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Chicken Cutlet Sandwich Herb Cream Cheese, Arugula, Pepperoncini, Pickled Red Onion, Sesame Semolina Roll	\$19
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PIZZA

“Classic Margherita” San Marzano Tomato Sauce, House Made Mozzarella, Basil, Sicilian Olive Oil	\$22
“Rome Vacation” Caramelized Onion, Potato, Bacon, House Made Mozzarella, Parmesan Cream	\$20
“Burrata Pesto” House Made Basil Pesto, Burrata, Roasted Red Peppers, Cherry Tomatoes	\$23

SIDES

Mac and Cheese, Bone Marrow Crumb	\$15
Home Fries	\$9
Nicholas Pomme Frites	\$9
Bacon	\$7
Breakfast Sausage	\$7

KIDS MENU

ALL KIDS MENU ITEMS INCLUDE NICHOLAS CREAMERY ICE CREAM.

Little N’s Mac n Cheese Yep, no bread crumbs or anything green!	\$14
Cheese Burger	\$15
Crispy Fried Chicken Bites, French Fries	\$15
Cheese Pizza	\$14

DESSERT

Warm Chocolate Chip Cookie, Nicholas Creamery Bourbon Coffee Chocolate Chunk Ice Cream	\$16
Warm Double Chocolate Chunk Brookie, Nicholas Creamery Mint Chocolate Chip Ice Cream	\$16
S’Mores Skillet Dip, Melted Valrhona Chocolate Chunk, Marshmallow Layer, Graham Crackers	\$17
Nicholas Creamery Banana Split Sundae (as big as your head) Vanilla, Chocolate & Strawberry Ice Cream Layered with Banana, Strawberry Sauce, Hot Fudge & Caramel	\$17

MENU PRICES REFLECT CASH PRICING - A 3% CREDIT CARD PROCESSING FEE WILL BE ADDED TO ALL CARD TRANSACTIONS. THIS AMOUNT IS NOT MORE THAN WE PAY IN FEES