

NICHOLAS

BARREL & ROOST

DINNER MENU

SOUPS

- Classic French Onion \$15
- Butternut Squash \$15

BAR SNACKS

- Crispy Chicken, Alabama White Sauce \$16
- Crispy BBQ Baby Back Ribs, Thai Radish Salad, Honey, Crushed Peanuts \$19
- Fried Cheese Curds, "Roost" Sauce \$16
- House Baked Bread with House Made Ricotta & Cultured Butter \$7
- "NOT My Grandma's Crudité" Raw, Pickled & Roasted Vegetables, Piquillo Pepper Hummus \$20
- Fried House Made Pickles, Aleppo Buttermilk Sauce \$14
- Burrata, Garlic Herb Roasted Butternut Squash, Pomegranate Seeds, Balsamic Reduction, Crostini \$20

THIS REALLY CAN'T BE CALLED A

RAW BAR

- 1/2 dozen Nicholas Classic Marinated Saltwater Taffy East Coast Oysters, Crème Fraiche, Red Onion \$22
- Wood Grilled Oysters, Garlic Herb Butter \$21
- American Hackleback Sturgeon Caviar, Creme Fraiche, Blinis \$65 oz
- Braised Octopus, Confit Potatoes, Romesco Sauce, Parsley Oil \$23
- Saltwater Taffy East Coast Oysters on the Half Shell - Cocktail, Horseradish, Chipotle and Dill Pickle Mignonettes \$3 ea/min of 6
- 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, Comte Cheese, Dried Apricot, 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

SOME STRAIGHT UP MEAT

- 18 oz Prime New York Strip \$59
- 9 oz Prime Filet Mignon \$48
- 14 oz Bone In Pork Chop \$37

NOT SO STRAIGHT UP

- Roasted Organic Chicken, Heirloom Carrots, Mushrooms, Whipped Potato, Sauce "Provençal" \$34
- Braised Beef Short Rib "Au Vin", Red Wine, Pearl Onions, Bacon, Mushrooms, Whipped Potato \$39
- Bourbon Braised Suckling Pig, Confit Fingerling Potatoes, Piquillo Pepper Puree, Roasted Red Pearl Onions, Charred Scallion Chimichurri, Pig Jus \$39

FISH

- Pan Roasted King Salmon, Shaved Long Hots and Brussels Sprouts, Fried Prosciutto, Celery Root Puree, Lemon Pink-Peppercorn Glaze, Parsley Herb Oil \$36
- PEI Mussels, Hard Cider Garlic Broth, Garlic Butter Grilled Baguette, Pomme Frites \$31
- Crispy Halibut, Bok Choy & Wild Mushroom, Smoked Shallot Cream Sauce \$38
- Seared Gulf Shrimp, Green Curry Coconut Broth, Charred Scallion Jasmine Rice, Green Papaya, Cilantro and Jicama Slaw \$32

SIDES

- Mac and Cheese, Bone Marrow Crumb \$15
- Whipped Potato \$9
- Nicholas Pomme Frites \$9
- Sautéed Broccoli \$12
- Crispy Brussels Sprouts, Pickled Red Onion, Bourbon Maple Syrup, Parmesan \$16

SANDWICHES

- "The Buffalo Bleu" Sandwich Buttermilk Marinated Fried Chicken Thigh, Butter Toasted Sesame Bun, Great Hill Blue Cheese, Traditional Buffalo Sauce, House Pickle \$18
- "Nicholas Burger" Sirloin Short Rib Blend, Wood Grilled, English Cheddar, Butter Toasted Sesame Bun, Roost Sauce, Onions, House Made Pickle & Seasoned Chips \$21

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
- "Hot Honey Roni" Pepperoni, House Made Mozzarella, Parmesan Cream, Ricotta, Hot Honey \$21
- "Felice" Sweet Italian Sausage, House Made Mozzarella, San Marzano Tomato Sauce Broccoli, Hot Vinegar Peppers \$22
- "My Cousin Vinny" San Marzano Tomato Sauce, Mozzarella (The cheap kind that he likes) \$22

PASTA

- Handmade Potato & Farmer's Cheese Pierogi, Caramelized Onion Reduction, Sour Cream, Chives \$23/\$29
- Gobetti Pasta, Pulled Short Rib Ragout, Garlic & Herb Olive Oil, Shaved Pecorino \$25/\$32
- Penne Pasta, Tomato Cream Sauce, Italian Long Hots Parmesan \$23/\$31
- Paccheri Pasta, Veal, Beef & Pork Bolognese, Mascarpone Pecorino \$24/\$31

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

KIDS MENU ALL KIDS MENU ITEMS INCLUDE NICHOLAS CREAMERY ICE CREAM.

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

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