

NICHOLAS

# BARREL & ROOST

## LUNCH MENU

### SOUPS

Classic French Onion	\$15
Butternut Squash	\$15

### LUNCH SNACKS

Toast Sampler	\$24 for all 4
Avocado Toast, Guacamole, Soft Boiled Egg, Avocado, 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
Crispy Chicken, Alabama White Sauce	\$16
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**

Nicholas Classic Marinated Oysters, Crème Fraiche, Red Onion	\$22
Oysters on the Half Shell, East Coast, Cocktail, Horseradish, Mignonette Duo	\$3 ea/ min of 6
American Hackleback Sturgeon Caviar, Crème Fraiche, Red Onion, Chives, Chips	\$65 oz
Bluefin Tuna Tartare, Avocado, Mango Puree, Seaweed Salad, Fried Wonton Chips	\$28
<b>SALADS</b>	
Marinated Heirloom Beets, Mascarpone, Toasted Sunflower Seeds, Arugula	\$17
Baby Field Greens, Caramelized Hazelnuts, Comte Cheese, Dried Apricots, Hazelnut Vinaigrette	\$16
“Caesar” Salad, Romaine, Lemon Caper Parmesan Dressing	\$16
Barrel and Roost Shovel Salad Romaine Lettuce, Chickpeas, Roasted Red Bell Peppers, Pepperoncini, Mozzarella, Salami, Red Wine Mustard Vinaigrette	\$23
Arugula & Asparagus Salad, Grilled Scallions, Edamame, Pickled Red Onion, Multi Grain Croutons, Crumbled Feta, Honey Thyme Vinaigrette	\$19

Add ON: Roasted Chicken \$8  
King Salmon \$10

### RICE BOWLS

Blue Fin Tuna Poke  
Sesame Seaweed Salad, Mango Puree,  
Avocado, Scallions  
\$28

Blackened Shrimp  
Corn & Edamame Salsa,  
Avocado, Spicy Mayo,  
Coconut Broth  
\$27

Pulled Citrus Chicken  
Pickled Cucumber, Radish, Edamame,  
Tortilla Strips, Coconut Broth  
\$26

### SANDWICHES

“Nicholas Burger”  
Sirloin Short Rib Blend, Wood Grilled,  
English Cheddar, Butter Toasted  
Sesame Bun, Roost Sauce, Onion,  
House Pickle, Seasoned Chips  
\$21

“The Buffalo Bleu”  
Buttermilk Marinated Fried Chicken  
Thigh, Butter Toasted Sesame Bun,  
Blue Cheese, Traditional Buffalo Sauce,  
House Pickle, Seasoned Chips  
\$18

Grilled Chicken  
Roasted Peppers, Grilled Red Onion,  
Homemade Mozzarella, Broccoli Pesto,  
Multigrain Bun  
\$19

Maine Lobster Roll  
Fresh Lobster Salad,  
Lemon Mayo, Butter Toasted Bun,  
Butternut Squash Soup  
\$30

Surf And Turf  
Nicholas Burger Slider, Maine Lobster  
Roll, House Pickle, Seasoned Chips  
\$27

Grilled Swordfish Tacos  
Yellow Corn Tortilla  
Green Cabbage Slaw  
Chipotle Aioli  
\$19

Chicken Cutlet Sandwich  
Herb Cheese, Arugula, Pepperoncini,  
Pickled Red Onion, Sesame  
Semolina Roll  
\$19

### PIZZA

Classic Margherita \$20  
San Marzano Tomato Sauce, House  
Made Mozzarella, Basil, Sicilian Olive  
Oil

“Rome Vacation” \$20  
Caramelized Onion, Potato, Bacon,  
House Made Mozzarella, Parmesan  
Cream

“Hot Honey Roni” \$21  
Pepperoni, House Made Mozzarella,  
Parmesan Cream, Ricotta, Hot Honey

“Burrata Pesto” \$23  
House Made Basil Pesto, Burrata,  
Roasted Red Peppers, Cherry  
Tomatoes

### SIDES

Mac and Cheese,  
Bone Marrow Crumb \$15

Nicholas Pomme Frites \$9

French Green Beans \$9

### KIDS MENU

ALL KIDS MENU ITEMS INCLUDE  
NICHOLAS CREAMERY ICE CREAM.

Little N’s Mac ‘n Cheese \$14  
Yep, no bread crumbs or anything green!

Cheese Burger \$15

Crispy Fried Chicken Bites \$15  
French Fries

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, Bananas, 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