

NICHOLAS

# BARREL & ROOST

## DINNER MENU

### SOUPS

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

### BAR SNACKS

- Crispy Chicken, Alabama White Sauce \$16
- Fried Cheese Curds, "Roost" Sauce \$16
- House Baked Bread with House Made Ricotta & Cultured Butter \$7
- Vermont Cheddar Beer Cheese, Caramelized Onions, Cornichons, Soft Pretzels \$20
- "NOT My Grandma's Crudité" Raw, Pickled & Roasted Vegetables, Piquillo Pepper Hummus \$20
- Fried House Made Pickles, Aleppo Buttermilk Sauce \$14
- Burrata, Heirloom Grape Tomato Compote, Shallot, EVOO, Balsamic Reduction, Crostini \$20
- Crispy BBQ Baby Back Ribs, Thai Radish Salad, Honey, Crushed Peanuts \$19

THIS REALLY CAN'T BE CALLED A

### RAW BAR

- 1/2 dozen Nicholas Classic Marinated 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
- East Coast Oysters \$3 ea/min of 6 on the Half Shell - Cocktail, Horseradish, Chipotle and Dill Pickle Mignonettes
- 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
- Apple & Walnut Salad \$18  
Baby Kale, Toasted Walnuts, Granny Smith Apples, Cranberries, Cider Fennel, Goat Cheese Vinaigrette
- Barrel and Roost Shovel Salad \$23  
Romaine Lettuce, Chickpeas, Roasted Red Bell Peppers, Pepperoncini, Mozzarella, Salami, Red Wine Mustard Vinaigrette

### 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

- Shepherd's Pie \$22  
Lamb, Pork & Beef, Carrots, Peas, Cipollini Onions, Duchess Potato

### FISH

- Grilled Swordfish \$32  
Saffron Fregula, Hericot Verts, Carrot Beurre Blanc

- PEI Mussels, \$31  
Hard Cider Garlic Broth, Garlic Butter Grilled Baguette, Pomme Frites

- 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 \$18  
Buttermilk Marinated Fried Chicken Thigh, Butter Toasted Sesame Bun, Great Hill Blue Cheese, Traditional Buffalo Sauce, House Pickle

- "Nicholas Burger" \$21  
Sirloin Short Rib Blend, Wood Grilled, English Cheddar, Butter Toasted Sesame Bun, Roost Sauce, Onions, House Made Pickle & Seasoned Chips

- Grilled Blackened Swordfish Sandwich \$22  
Pickled Slaw, Roasted Corn, Smoked Tomato Aioli, Toasted Ciabatta

### PIZZA

- "Classic Margherita" \$22  
San Marzano Tomato Sauce, House Made Mozzarella, Basil, Sicilian Olive Oil

- "Rome Vacation" \$20  
Caramelized Onion, Potato, Bacon, House Made Mozzarella, Parmesan Cream

- "Spicy Vodka" \$22  
House Made Mozzarella, Parmesan, Vodka Sauce, Ricotta, Grilled Long Hot Peppers

- "Hot Honey Roni" \$21  
Pepperoni, House Made Mozzarella, Parmesan Cream, Ricotta, Hot Honey

- "Felice" \$22  
Sweet Italian Sausage, House Made Mozzarella, San Marzano Tomato Sauce Broccoli, Hot Vinegar Peppers

- "My Cousin Vinny" \$22  
San Marzano Tomato Sauce, Mozzarella (The cheap kind that he likes)

### PASTA

- Four Cheese Ravioli, Pecorino, Parmigiano, Ricotta, Mozzarella, Cherry Tomato Compote \$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

- "Cookies & Milk" \$16  
4 Double Chocolate Chip Cookies  
Nicholas Creamery Bourbon Coffee Milkshake

- Coconut Rice Pudding \$16  
Mango Puree, Nicholas Creamery Coconut Ice Cream

- S'Mores Skillet Dip, Melted Valrhona Chocolate Chunk, Marshmallow Layer, Graham Crackers \$17

- Nicholas Creamery Banana Split Sundae (as big as your head) \$17  
Vanilla, Chocolate & Strawberry Ice Cream, Layered with Banana, Strawberry Sauce, Hot Fudge & Caramel

### 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 Pizza \$14
- 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