

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
Ricotta Toast, Heirloom Tomato Compote, Crispy Prosciutto, Balsamic Reduction, Basil	\$15
Butternut Squash Toast, Hummus, Squash Jam, Toasted Pumpkin Seeds	\$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, Heirloom Grape Tomato Compote, Shallot, EVOO, 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

SALADS

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
Apple & Walnut Salad Baby Kale, Toasted Walnuts, Granny Smith Apples, Cranberries, Cider Fennel, Goat Cheese Vinaigrette	\$18
Add ON: Roasted Chicken \$8 King Salmon \$10 Grilled Shrimp \$12	

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
Chipotle Chicken Avocado, Panela Cheese, Tortilla Chips, Salsa Verde	\$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 Blackened Swordfish Sandwich Pickled Slaw, Roasted Corn, Smoked Tomato Aioli, Toasted Ciabiatta	\$22
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

Shrimp Tacos Yellow Corn Tortilla Cucumber Mango Pico de Gallo Jalapeño Sour Cream	\$19
Chicken Cutlet Sandwich Herb Cheese, Arugula, Pepperoncini, Pickled Red Onion, Sesame Semolina Roll	\$19

Turkey BLT House Made Roasted Turkey, Bacon, Tomato, Romaine Lettuce, Basil Aioli, Toasted Sourdough	\$19
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Grilled Cheese Sourdough, Cheddar, American, Smoked Gouda, Herb Butter Butternut Squash Soup	\$18
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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
“Hot Honey Roni” Pepperoni, House Made Mozzarella, Parmesan Cream, Ricotta, Hot Honey	\$21
“Spicy Vodka” House Made Mozzarella, Grilled Long Hot Peppers, Parmesan, Vodka Sauce, Ricotta	\$22

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 Yep, no bread crumbs or anything green!	\$14
Cheese Burger	\$15
Crispy Fried Chicken Bites French Fries	\$15
Cheese Pizza	\$14

DESSERT

“Cookies & Milk” 4 Double Chocolate Chip Cookies Nicholas Creamery Bourbon Coffee Milkshake	\$16
Coconut Rice Pudding Mango Puree, Nicholas Creamery Coconut 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 Layered with 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