

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, Chicpeas, 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

- 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

### GRILLED CHEESE

- Grilled Cheese Sourdough, Cheddar, American, Smoked Gouda, Herb Butter Butternut Squash Soup \$18

### 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
- “Hot Honey Roni” \$21 Pepperoni, House Made Mozzarella, Parmesan Cream, Ricotta, Hot Honey
- “Spicy Vodka” \$22 House Made Mozzarella, Grilled Long Hot Peppers, Parmesan, Vodka Sauce, Ricotta

### 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 \$15
- Cheese Pizza \$14

### DESSERT

- “Cookies & Milk” 4 Double Chocolate Chip Cookies Nicholas Creamery Vanilla 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