

**The Special...** two eggs, home-fried potatoes + toast \$6.00

**Special Plus...** two eggs, home-fried potatoes, selected meat side + toast \$7.50  
(choose from rosemary-ham, smoked bacon, or maple-pork sausage)

**Omelet's...** any two ingredients with potatoes + toast \$8.50 (extras + .50)  
choose from: (*ingredients may vary due to availability*) asparagus, black olive, broccoli, capers, caramelized onion, mushrooms, herbs, red onion, roasted red pepper, scallion, spinach, tomato, tofu, American, blue cheese, cheddar, chive-boursin, feta, goat cheese, mozzarella, parmesan, provolone, Swiss, ham, prosciutto, sausage, smoked bacon

**Steak + Eggs...** grilled Hereford beef filet, two eggs, home-fried potatoes, toast + sauce \$13.95

**Frittata...** with asparagus, tomato, herbs & mozzarella, with toast \$9.75  
add grilled chicken +\$3.95      add grilled shrimp +\$5.95      add smoked bacon +\$2.50

**Huevos Rancheros...** two eggs, black beans, salsa, avocado-cilantro cream + warm tortilla \$8.95

**Tofu Scrambled...** sauteed with seasonal vegetables, garlic + herbs with home-fries + toast \$8.95

**French Toast...** four vanilla battered, thick cut pieces with Capital Sap Vermont maple  
\$6.95 full stack/ \$3.95 half stack  
add warm fruit compote + \$3.50

**Buttermilk Hotcakes...** four golden brown, light cakes with Capital Sap Vermont maple  
\$6.95 full stack/ \$3.95 half stack  
add warm fruit compote + \$3.50

**Maine Smoked Salmon Platter...** on pesto grilled bagel with...  
tomato, capers, red onions, scallions + whipped cream cheese \$12.95

**Healthy Choice:** substitute eggbeaters / egg whites any dish + \$1.50  
substitutions: bagel or daily muffin for toast on any dish + \$0.75  
add an egg on any dish +\$0.75

### **Breakfast Sandwiches/ Wraps**

served over grilled or toasted bread, English muffin or bagel, or as a wrap (+\$1.00)  
egg & cheese \$3.50  
meat, egg & cheese (with sausage, bacon or rosemary ham) \$4.50  
smoked salmon, egg + chive-boursin \$6.95  
prosciutto, provolone, egg, tomato + basil pesto \$6.95  
herb crusted tofu with roasted pepper, black olive, spinach + local goat cheese \$5.95  
egg, cheese, tomato + spinach \$4.50

### **Sides + Snacks**

fresh fruit salad  
    small \$2.95    large \$4.00  
fresh fruit, yogurt & granola parfait \$4.95  
yogurt & granola \$4.00  
hot oatmeal with brown sugar & Vermont maple \$5.00  
house made cereal with milk \$4.00  
bagel, toast or English muffin \$1.50  
daily muffin \$1.75  
pesto-grilled rustic bread \$1.50  
home-fried potatoes \$3.50  
sautéed seasonal vegetables \$5.00  
grilled tofu \$4.00  
smoked bacon, rosemary-ham or maple-pork sausage \$4.95  
mixed grille \$4.95  
grilled Ridgefield Farm beef \$8.50  
grilled Yellow-fin tuna \$8.00  
grilled Atlantic salmon \$7.00  
grilled shrimp \$2.75 each  
Maine smoked salmon \$9.00

**Here at nicks we use the freshest ingredients available + prepare everything to order. We support local growers/producers. If you have any food allergies, dietary restrictions or sensitivities please let your chef or server know + we will make every effort to accommodate your needs. *Please be advised that special requests may require additional time to prepare + additional charges.* We recommend that all meats + seafoods be cooked thoroughly. Think about nicks for breakfast, brunch, lunch, dinners & take out. Ask about our special dinner parties. Call 401.421.0286 for details.**

please be advised that there is a \$10. minimum for all credit card charges. a gratuity of 18% may be added to parties of 6 or more.

## Soups

Daily prepared homemade soup with pesto grilled rustic bread

Cup \$4.50 Bowl \$5.95 Quart \$8.95

## Side Salad

Local organic baby greens & baby spinach + with tomato, balsamic, toasted nuts + local blue cheese \$5.95

## Soup + Sandwich

A cup of our daily prepared soup with a half of a selected sandwich \$8.00

## Pastas + Grains

Chef's choice of pasta or grain with tomato, sausage, fresh herbs + parmesan cheese with grilled rustic bread \$8.95

add grilled chicken + \$3.95

add grilled shrimp + \$5.95

add grilled steak + \$5.95

## Sandwiches, Salads, Wraps + Entrees

Choose your favorite selection to be served either as a sandwich, salad, wrap or entree (+\$5.)

All sandwiches served on grilled French bread. All salads served over local greens or baby spinach.

All wraps served in grilled whole wheat tortilla. Entrees served with chefs choice of preparation.

Garlic Grilled Ridgefield Farm steak with tomato, balsamic + local blue cheese \$9.95

Herb grilled chicken with local goat cheese + chipotle sauce \$7.95

Imported prosciutto with roasted sweet peppers, fresh mozzarella cheese + toasted pine nuts \$7.95

Fresh Ridgefield Farm beef burger with chive boursin, smoked bacon + tomato \$6.95

Barbecue pulled pork with cheddar cheese + caramelized Vidalia onions \$7.95

Roasted turkey with smoked bacon, dijon mayonnaise + provolone \$6.95

Herb grilled Atlantic salmon with tomato, cured black olives + feta cheese \$9.95

Herb grilled Yellow-fin tuna with roasted sweet peppers, chive-boursin + toasted pine nuts \$10.95

Spicy grilled shrimp with toasted peanuts, golden pineapple + Thai sauce \$9.95

Herb crusted tofu with roasted sweet peppers, black olive, baby spinach + local goat cheese \$6.95

## Desserts

### Ask about our weekly homemade dessert specials

old fashioned ice cream float \$3.00

coffee cabinet \$4.00

ice cream sundae \$4.00

## Beverages

coffee

single \$1.50

refillable \$2.00

espresso: single \$2.00 / double \$2.75

cappuccino \$3.00

tea \$1.50

chai \$2.75

dark chocolate cocoa \$2.50

fresh o.j. \$2.50

juice: apple, cranberry, grapefruit, pineapple, tomato, pear, peach, pomegranate \$2.00

bottled water \$1.50

large sparkling bottled water \$3.50

yacht club all natural flavored seltzers \$1.50

milk add flavor +.35 \$1.50

soy milk \$2.00

yacht club old fashioned soda \$1.50

## Specialty Drinks, Cocktails + Coffees

bloody mary \$5.95

house mimosa \$5.95

peach bellini \$6.95

pear bellini \$6.95

pomegranate & prosecco \$6.95

Irish coffee \$6.25

French coffee \$7.25

Italian coffee \$5.95

Spanish coffee \$5.95

Other flavored coffees... please ask your server

Selected Domestic + Imported Beers...

Selected House Wines by the glass + bottle...

*please ask your server about our selections*

# nicks at night

## appetizers

### soup

*vidalia onion, black bean, tomato & cilantro with fresh avocado*  
**\$5 small bowl \$7 large bowl**

### greens salad

*local organic Baby Greens Farm salad with Crystal Brook Farm goat cheese, fresh strawberries, toasted walnuts, balsamic & extra virgin olive oil* **\$8**

### 'antipasto'

*of marinated olives, vegetables, cheeses, cured meats & grilled bread*  
**\$9 for one / \$15 for two**

### cucumber salad

*english cucumber, tomato & meredith dairy organic feta cheese with aged red wine vinegar & grilled rustic bread* **\$9**

### warm salad of spicy shrimp

*with golden pineapple, watercress, toasted peanuts, fresh basil & thai sauce* **\$12**

### potato gnocchi

*with sweet peas, smoked bacon, mushrooms & parmesan cheese* **\$9**

### cheese plate

*with selected Farmstead cheeses, fruits, nuts & toasted bread*  
**\$10 for one / \$16 for two**

## sides & snacks

sauteed seasonal vegetables **\$6**

mushroom, basil & sweet pepper succotash **\$6**

potato gnocchi with sweet peas, mushrooms & parmesan **\$5**

asparagus & lemon risotto **\$5**

cheddar polenta **\$5**

pan roasted golden potato-zucchini cakes, with chipotle sauce **\$5**

grilled rustic bread **\$2**

grilled shrimp **\$3 each**

grilled sea scallops **\$3 each**

specialty game sausage **\$8**

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## main courses

garlic grilled sirloin

*with golden potato-carrot puree & chive butter* **\$22**

barbeque grilled boneless pork loin

*with watercress & cheddar polenta* **\$18**

curry grilled chicken

*with cous cous, tomato, cilantro & baby fennel* **\$17**

herb grilled boneless duck

*with mushroom, basil & sweet pepper succotash* **\$22**

atlantic salmon fricasse

*with white wine, parsley & vegetable broth* **\$19**

sea scallops risotto

*with asparagus, scallion, lemon, herbs & parmesan* **\$23**

herb-grilled yellow-fin tuna

*with golden potato-zucchini cakes & chipotle sauce* **\$23**

selected pasta

*with roasted yellow tomato, eggplant, artichoke & parmesan* **\$15**

## desserts

warm strawberry-rhubarb cobbler with vanilla ice cream **\$6**

lemon pudding with sugar cookies & fresh mint **\$6**

dark chocolate pots de creme with fresh berries **\$7**

lime pound cake with fresh fruit & whipped cream **\$6**

warm vanilla scented crepes with marinated berries, whipped cream, toasted almonds **\$6**

## tasting menu

**please ask about the nicks tasting menu, three courses for \$40, or six courses for \$75.**

**all of our food here nicks is wine friendly, please ask to see our handpicked specialty wine & beverage list.**

**please be advised that there is a \$10. minimum for all credit card charges. a gratuity of 18% may be added to parties of 6 or more.**