



LUNCH

soup & appetizers

ONION SOUP

french emmental cheese, croutons 12

FROMAGE

brie, manchego, blue cheese, dried fruits 14

CHARCUTERIE PLATTER

rosette de lyon, bayonne ham, country pâté 16

BAYONNE HAM & MELON

seasonal melon & prosciutto 15

AVOCADO MALIBU

grilled shrimp, cherry tomatoes 16

salads

GOAT CHEESE SALAD

mixed greens, dried apricots, cherry tomatoes, balsamic vinaigrette 16

SPINACH SALAD

sliced apple, candied walnut, dried cherries, balsamic vinaigrette 18

FARMERS MARKET SALAD

roasted beets, cucumber, shaved manchego, champagne vinaigrette 14

BIBB SALAD

butter lettuce, champagne vinaigrette 16

- add protein to your salad -

lobster +15 • salmon +12 • tuna steak +12 • shrimp +8
grilled or fried chicken +8 • hanger steak +14

on the side

hand-cut fries 10 • broccolini 8 • mashed potatoes 8 • carrots 7
mushroom 7 • house salad 7 • lobster mash potatoes 14

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

Gluten-free and vegan options available upon request.



sandwiches

side of hand-cut fries included

TUNA BURGER

tuna steak, tomato, greens, wasabi mayo 17

BUTTERMILK FRIED CHICKEN SANDWICH

heirloom tomato, carbon beach sauce 16

LOBSTER ROLL

lobster & farmers market asparagus 21

BLACKENED SALMON TACOS

napa slaw, mango salsa 18

SHRIMP SANDWICH

grilled shrimp, bacon, lettuce tomato secret sauce 18

SHORT RIB SANDWICH

braised short rib, grilled red onions, spinach, toasted baguette 18

THE BEYOND BURGER

veggie burger, “bu sauce”, tomato & bibb lettuce 16

CHEESEBURGER

“bu sauce”, tomato & bib 16,
add bacon 2
add mushroom 2
add fried egg 2

chef's recommendations

LOBSTER MAC N' CHEESE

maine lobster, mornay Sauce 21

EGGPLANT CACCIATORE

steam roasted japanese eggplant, sun marzano tomato, lemon thyme sautéed farro 26

PAN SEARED SCOTTISH SALMON

spinach, potato gratin, white wine sauce 26

STEAK FRITES

8oz hanger steak, hand-cut fries 30



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