



DINNER

soup & appetizers

ONION SOUP

french emmental cheese, croutons 14

GAZPACHO

tomatoes, peppers, cucumbers, olive oil, vinegar 14

FROMAGE

brie, manchego, blue cheese, dried fruits 14

CHARCUTERIE PLATTER

rosette de lyon, bayonne ham, country pâté 16

AVOCADO MALIBU

grilled shrimp, cherry tomatoes 16

SPANISH SARDINE CONSERVA

sardine in olive oil, spicy cocktail sauce, grilled country bread 19

CHICKEN LIVER MOUSSE

port wine gelee, crostini 14

BAYONNE HAM & MELON

seasonal melon & prosciutto 15

salads

GOAT CHEESE SALAD

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

SALADE LYONNAISE

frisee salad, bacon, croutons, poached egg
grain mustard vinaigrette 18

VEGAN BURRATA SALAD

cucumber endive salad, lemon orange vinaigrette 17

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

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

Gluten-free and vegan options available upon request.



mains

EGGPLANT CACCIATORE

roasted japanese eggplant, san marzano tomato, lemon thyme sautéed farro 26

EATERY BURGER

1/3 lb chuck, brisket, ribeye, avocado, bacon, swiss 26

PAN SEARED SCOTTISH SALMON

spinach, fingerling potatoes, white wine sauce 26

AIRLINE CHICKEN

pomme puree, seasonal vegetables, spicy truffle sauce 29

STEAK FRITES

8oz hanger steak, hand cut fries 30

CHEF'S FAVORITES

CHILEAN SEABASS

pomme puree, potato broth, caramelized baby carrots, sauce pistou 36

TUNA BASQUAISE

red and yellow bell pepper, tomato, garlic, thyme 29

GRILLED RIBEYE STEAK

roasted rosemary fingerling potatoes, charred asparagus 42

LOBSTER ROLL

lobster & farmers market asparagus, champagne vinaigrette, hand cut fries 27

on the side

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

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