



## LUNCH

### SOUPS & SALADS

#### ONION SOUP

french emmental cheese, croutons 14

#### ASPARAGUS AND LEEK SOUP

steamed milk, mint & fava beans 14

#### GOAT CHEESE SALAD

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

#### HEIRLOOM SPINACH SALAD

bloomsdale spinach, roquefort cheese, lardon, tomatoes,  
warm champagne vinaigrette 19

#### BIBB SALAD

butter lettuce, champagne vinaigrette 16

#### ENDIVE

belgium endives, pear, watercress, walnut vinaigrette 18

add protein to your salad

lobster 17

tuna steak 14

grilled or fried chicken 10

arctic char 14

shrimp 9

hanger steak 16

### TOAST & EGGS

#### AVOCADO TOAST

heirloom cherry tomato, sunny side up egg 17

#### SMOKED SALMON TARTINE

capers, dill, beet crème fraiche, nori powder 18

#### FRENCH BOURSIN OMELET

chives, boursin cheese,, fine herbs, fingerling potatoes 17

#### QUICHE

leeks, mushrooms, gruyere & manchego, mix greens 18

#### BREAKFAST SANDWICH

eggs, bacon, brie cheese, herb aioli, brioche 17

[@nicolaseatery](#) [#nicolaseatery](#)



## SANDWICHES & BURGERS

side of hand-cut fries included

### TUNA BURGER

tuna steak, artichoke heart, tomato, greens, olive tapenade 18

### BUTTERMILK FRIED CHICKEN SANDWICH

tomato, greens, carbon beach sauce 16

### CHEESEBURGER

cheddar cheese, “bu sauce”, tomato, greens 16

### 4<sup>th</sup> OF JULY IN MAINE LOBSTER ROLL

lobster, farmers market asparagus, champagne vinaigrette, fries 36

### VEGGIE BURGER

“bu sauce”, tomato & greens 16

## LES CLASSIQUES

### PASTA

fresh pappardelle pasta, sungold tomatoes, herb pistou sauce 26

### WASHINGTON STATE ARCTIC CHAR

haricot vert, salsify & marble potatoes, basil sauce 32

### ROCKY’S FARM ROASTED CHICKEN

mashed potatoes, frisee salad, jus de poulet 29

### STEAK FRITES

8oz hanger steak, pomme frite 32

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

*Gluten-free and vegan options available upon request.*

**@nicolaseatery #nicolaseatery**