

APPETIZERS

- Shrimp Cocktail** Herb and Old Bay poached jumbo shrimp, house cocktail sauce, grilled lemon **17**
- Buffalo Wings** One pound of wings tossed in Nibs “Crack” sauce, served with blue cheese crumbles and dressing, celery **17**
- Fig & Pear Flatbread** Olive oil, pesto, fig, pear, goat cheese and arugula **16**
- Charred Brussels** With pork belly, balsamic glaze, and parm **15**

SALADS

- \*ADD: Grilled Chicken 8 Shrimp 14 Steak 16 Salmon 15*
- \*Wild Alaskan Salmon Salad** Arugula, purple cabbage, quinoa, cucumber, avocado, red onion, green onion with honey mustard vinaigrette **29** Add Blackening Spice **2**
- \*Wedge Salad** Chopped smoked bacon, pickled onions, cucumber, tomatoes, blue cheese dressing and crumbles **16**
- Beet and Endive Salad** Roasted yellow beets, red endive lettuce, candied walnuts, crumbled blue cheese, fresh herbs, balsamic reduction **16**
- \*Steak Salad** Grilled Baseball Sirloin, arugula, blue cheese crumbles, red wine vinaigrette, roasted beets and butternut squash, and sliced pear **32**

MAIN COURSES

- SANDOS AND BURGERS SERVED WITH FRIES, CHIPS, OR SMALL SALAD*
- \*ADD: Bacon 4 Pork Belly 4 GF Bun 2*
- \*Wild Alaskan Salmon** Seared salmon, loaded baker, charred brussels pork belly, squash and zucchini, parm, balsamic glaze **29** Add Blackening Spice **2**
- \*Steak Burger** Blend of ground New York strip, ribeye, and sirloin, stacked with tomato, crispy onion ring, melted Swiss, and house BBQ sauce, toasted brioche bun. **21**
- \*Teres Major** 10oz Certified Angus, loaded baker, sauteed asparagus **36**
- \*Steak Frites** Baseball cut sirloin, house steak sauce, French fries **32**
- \*Brassie Burger** Pickles, onions, American cheese, burger sauce, brioche bun **17**
- \*Cajun Dirty Rice** Sauteed andouille and jumbo shrimp with peppers and okra, jasmine rice, spices, green onion **24**
- \*Philly Sando** Thinly sliced ribeye, provolone, peppers and onions, stadium roll **22**
- \*Fish & Chips** Beer battered Alaskan cod, fries, grilled lemon, house made slaw and tartar sauce **25**
- \*Grilled Chicken #1** Grilled chicken breast, havarti, honey dijon, wood smoked bacon, leaf lettuce, tomatoes, brioche bun **19**
- Garden Burger** Vegetarian patty, arugula, basil pesto, tomato, brioche bun **17**
- \*'Sweet As' Baby Back Ribs** Slow roasted, basted, and grilled, coleslaw, cornbread, baked beans **25**

SIDES AND ADD-ON'S

- ADD:** **\*Chicken 8** **\*Shrimp 14** **\*Steak 16** **\*Salmon 15** **\*Pork belly 5** **\*Bacon 4**
- Nibs Mac & Cheese **12** French Fries **7** Beer Battered Onion Rings **10**
- Loaded Baked Potato **7** Parker House Rolls with butter and sea salt glazed **5**
- Grilled Summer Squash & Zucchini with fresh herbs **8**
- Sauteed Asparagus with garlic, shallots, EVOO **8**

SWEETS

- Nibs Famous Mud Pie** A healthy slice of moose tracks and coffee ice creams, Oreo crumble crust, nuts, whipped cream, chocolate and caramel sauces **18**
- Apple Cider Donuts** Fried ricotta donut holes tossed in cinnamon sugar served with seasonal dipping sauces **12**
- Sam's Keylime Pie** With honey graham crust and whipped cream **10**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
No substitutions please. A \$2 to go supplies fee will be applied to all take-out orders.  
20% service charge applied to parties of six or more.

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