

APPETIZERS

- Shrimp Cocktail

Herb and Old Bay poached jumbo shrimp, house cocktail sauce, grilled lemon

17
- Grilled Bacon-Wrapped Pork Chop Skewers

Tangy sweet & sour, creamy Dijon

15
- Gruyère & Bacon Flatbread

Caramelized onions, EVOO drizzle

16
- Fried Gochujang Cauliflower Bites

14
- 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
- Fall Harvest Salad

Butter lettuce, maple apple cider vinaigrette candied hazelnuts, pomegranate, Granny Smith apple, feta

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
- *SUBSTITUTE OR ADD:*

Bacon

4

Pork Belly

4

GF Bun

2

Totally loaded baked potato

5
- *Wild Alaskan Salmon

Seared salmon, crispy reds, sautéed French beans with parmesan

31
- *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
- *Certified Angus Ribeye

16oz seared steak, garlic herb crispy reds, charred broccolini with lemon aioli

39
- *Steak Frites

Baseball cut sirloin, house steak sauce, French fries

32
- *Brassie Burger

Pickles, onions, American cheese, burger sauce, brioche bun

17
- *Butternut Squash Ravioli

Brown butter, bacon, hazelnuts, fried sage

28
- *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, pumpkin cornbread, baked beans

25

SIDES, ADD-ON'S & SOUP

- ADD:

*Chicken

8

*Shrimp

14

*Steak

16

*Salmon

15

*Pork belly

5

*Bacon

4
- French Fries

7

Beer Battered Onion Rings

10

Totally Loaded Baked Potato

8
- Parker House Rolls glazed with butter and sea salt

5
- Charred Broccolini with lemon aioli

8

Sauteed Asparagus with garlic, shallots, EVOO

8
- French Onion Soup with baguette crostini, Gruyère, fine herbs

9

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
- Pumpkin Cheesecake

Whipped cream, cinnamon

10
- Croissant & Apple Bread Pudding

Vanilla ice cream, caramel drizzle

14

**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.