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**

Fried Gochujang Cauliflower Bites Lemon aioli **15**

Buffalo Wings One pound of wings tossed in Nibs "Crack" sauce, served with blue cheese crumbles and dressing, celery **17**

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**

***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. **22**

***Certified Angus Ribeye** 16oz seared steak, garlic herb crispy reds, charred broccolini with lemon aioli **52**

***Parlor Steak & Fries** Baseball cut sirloin, house steak sauce, French fries **32**

***Brassie Burger** Pickles, onions, American cheese, burger sauce, brioche bun **17**

***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 **26**

SIDES & ADD-ON'S

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**

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**

Cinnamon Donut Holes Served with salted caramel and dark chocolate dipping sauces **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.

FOR TAKE-OUT, RESERVATIONS OR PRIVATE EVENTS: WWW.NIBLICKANDGREENES.COM