

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** Lemon aioli **15**
- 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. **22**
- \*Certified Angus Ribeye** 16oz seared steak, garlic herb crispy reds, charred broccolini with lemon aioli **52**
- \*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 **26**

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 Sautéed French beans 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.*