

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**
- Charred Brussels** With pork belly, balsamic glaze, and parm **15**

SALADS

**ADD: Grilled Chicken 8 Shrimp 14 Steak 16 Salmon 14*

- *Salmon Salad** Arugula, purple cabbage, quinoa, cucumber, avocado, red onion, green onion with honey mustard vinaigrette **28** Add Blackening Spice **2**
- *Wedge Salad** Chopped smoked bacon, pickled onions, cucumber, tomatoes, blue cheese dressing and crumbles **16**
- *Steak Salad** Grilled Teres Major steak, 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*

- *Salmon** Seared salmon, loaded baker, charred brussels pork belly, parm, balsamic glaze **28** Add Blackening Spice **2**
- *Corned Beef Sando** Stacked and topped with melted Swiss, marble rye, wholegrain mustard, and kraut **21**
- Fig & Pear Flatbread** Olive oil, pesto, fig, pear, goat cheese and arugula **16**
- *Teres Major Steak** 10oz Certified Angus, loaded baker, sauteed vegetables **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 **14** *Pork belly **5** *Bacon **4**

Nibs Mac & Cheese **12** Parker House Rolls & Butter **5** Beer Battered Onion Rings **10**
 French Fries **7** Loaded Baked Potato **7**

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**

*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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