

ME NU

APPETIZERS

- Shrimp Cocktail** Herb and Old Bay poached jumbo shrimp, house cocktail sauce, grilled lemon **17**
- Buffalo Chicken Sliders** Crispy chicken sliders tossed in house buffalo sauce with blue cheese on toasted brioche **18**
- BBQ Pork Sliders** Roasted pork sliders tossed in house BBQ with pickles and apple cider slaw on toasted Hawaiian rolls **17**
- Buffalo Wings** One pound of wings tossed in Nibs "Crack" sauce, served with blue cheese crumbles and dressing, celery **18**
- Charred Brussels** With pork belly, balsamic glaze, and parm **15**
- Salt & Vinegar White Cheddar Mac** Al dente cavatappi in creamy white cheddar sauce topped with a salt and vinegar crumble **15**

SALADS

- *ADD: Grilled Chicken 9 Shrimp 14
Steak 17 Salmon 15*
- *Wedge Salad** Chopped smoked bacon, pickled onions, cucumber, tomatoes, blue cheese dressing and crumbles **16**
- Caesar Salad** Chopped romaine, shaved parmesan, hand torn croutons, house Caesar dressing **14**

SIDES & ADD-ONS

- ADD:** *Chicken **9** *Shrimp **14** *Steak **16**
*Salmon **15** *Pork belly **5** *Bacon **4**
GF bun **2**
- SIDES:** French Fries **7**
Beer Battered Onion Rings **10**
Parker House Rolls glazed with butter and sea salt **5**

MAIN COURSES

- SANDOS AND BURGERS SERVED WITH FRIES OR SMALL SALAD*
- *Wild Alaskan Salmon** Seared salmon, crispy and creamy Yukon gold potatoes, crispy Brussels sprouts **32**
- *Steak Burger** Blend of ground New York strip, ribeye, and sirloin, stacked with tomato, crispy onion ring, melted cheddar, and house BBQ sauce, toasted brioche bun **24**
- *Certified Angus Ribeye** Seared 16oz. ribeye, crispy creamy Yukon gold potatoes, grilled asparagus **56**
- *Parlor Steak & Fries** Baseball cut sirloin, house steak sauce, French fries **32**
- *Niblicks Burger** Pickles, onions, American cheese, burger sauce, brioche bun **18**
- *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 **21**
- Garden Burger** Vegetarian patty, arugula, basil pesto, tomato, brioche bun **19**
- *'Sweet As' Baby Back Ribs** Slow roasted, basted, and grilled, coleslaw, cornbread, baked beans **27**

SWEETS

- Nibs Famous Mud Pie** Chocolate Moose Tracks and coffee ice creams, Oreo crust, whipped cream, chocolate drizzle **18**
- Fried Ice Cream** Vanilla ice cream rolled in graham cracker and coconut, flash fried, crispy outside, cold center, with honey drizzle **12**
- Sam's Key Lime Pie** House made key lime filling, buttery graham cracker crust **10**
- Cinnamon Ricotta Donut Holes** Served with salted caramel and dark chocolate dipping sauces **12**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

No substitutions please.
20% service charge applied to parties of six or more.

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