

WELCOME TO NICKS ON BROADWAY!

BRUNCH *(Brunch section available 10am-4pm)*

PARFAIT Fresh fruit, house granola, Aquidneck honey, Narraganset Creamery yogurt \$6

FRESH FRUIT SALAD \$4.5 cup/ \$6.5 bowl / \$10 large bowl to share

BUTTERMILK PANCAKES Golden pineapple, toasted coconut crumble, pineapple caramel, whipped cream \$11
Add a scoop of vanilla ice cream + \$2

EGGS BENNY Over easy Baffoni Farm eggs, greens, buttermilk biscuit, hollandaise, potatoes \$12
Add smoked New England ham + \$6 Add smoked New England bacon +\$6 Add RI chicken-honey-oat sausage +\$6
Add citrus roasted RI caught fish +\$12 Add sautéed Four Town Farm asparagus +\$8.5 Add grilled Baffoni Farm chicken + \$9

BLACK BEANS Over easy eggs, tomato-chili salsa, sour cream, chargrilled bread \$14.75*
Add grilled Baffoni Farm chicken +\$5 Add RI chicken-honey-oat sausage +\$6

THE SPECIAL Baffoni Farm Eggs, Schartner Farm potatoes, griddled buttermilk biscuit \$10.75*

THE SPECIAL PLUS *The Special with your choice of:*

Add smoked New England ham + \$6 Add smoked New England bacon +\$6 Add RI chicken-honey-oat sausage +\$6
Add grilled Baffoni Farm chicken + \$9 Add citrus roasted RI caught fish + \$12 Add sautéed Four Town Farm asparagus +\$8.5

VEGETABLES + EGGS Sautéed local veggies + wilted greens, over easy Baffoni Farm eggs, dill sauce, buttered house bread \$14.75*
Add grilled Baffoni Farm chicken +\$5 Add RI chicken-honey-oat sausage +\$6

STEAK + EGGS Chargrilled Blackbird Farm beef, eggs, potatoes, chipotle sauce, griddled buttermilk biscuit \$26*

SANDWICHES *Served with roasted Schartner Farm potatoes or dressed local greens*

SOUP + SANDWICH *Any sandwich with a cup of any soup +\$3*

BISCUIT, EGG + CHEESE Baffoni Farm egg, cheddar + muenster cheese on a butter griddled house biscuit \$9.5
Add smoked New England bacon or ham +\$3

HONEY CHILI CHICKEN BISCUIT Glazed Baffoni Farm chicken, egg, cheddar, chipotle sauce, house biscuit \$13.5

SAUSAGE, EGG + CHEDDAR House made chicken-honey-oat sausage, Baffoni Farm egg, cheddar, on a griddled buttermilk biscuit \$14.5

PROSCIUTTO SANDWICH Baffoni Farm egg, Daniele prosciutto, fresh basil, provolone, house tomato sauce, pesto grilled focaccia \$14.75

RAAB + MOZZARELLA GRILLED CHEESE Raab, NC mozzarella, cheddar, muenster \$11.5 *Add NE bacon or ham +\$3*

CHICKEN BACON CLUB Baffoni Farm chicken, bacon, pickled peppers, lettuce, black pepper mayo \$14.75

RI FISH PO'BOY Cornmeal fried RI caught fish, chili mayo, pickles, vin, lettuce, on focaccia \$15.5

BLACKBIRD FARM BEEF CHEESEBURGER Relish, mustard, mayo, cheddar, lettuce, on focaccia \$15.5*
Add bacon +\$3 Add an egg +\$1.5

SOUP *Served with house baked bread*

MUSHROOM CARROT LENTIL SOUP with chive sour cream + olive oil \$8.75

CHOWDER RI caught fish, potatoes, veggies, cream, dill \$8.75

SALADS

GREENS SALAD Local lettuces, citrus, apples, radishes, goat cheese, blood orange vinaigrette, honey roasted seeds \$11 *Add grilled Baffoni Farm chicken +\$5 Add cornmeal fried RI caught fish +\$12*

CHICKEN KALE CAESAR Local lettuces, kale, pecorino, croutons, Caesar dressing, Baffoni Farm chicken \$14.75

CROSTINI + SMALL PLATES

BREAD + BUTTER House bread, butter, honey, sea salt \$5.5

WARM CORNBREAD with butter, chives, Aquidneck honey + sea salt \$6.5

GARLIC BREAD + OLIVES Chargrilled focaccia, garlic butter, with marinated Castelvetro olives + cheese \$7.75

RI OYSTERS On the half shell \$2.95 each / \$32 dozen

CHILLED Dressed with rhubarb, black pepper + lemon mignonette*

ROASTED With lemon, pecorino + saffron butter

CRUDO RI caught striped bass, citrus, radish, herbs, olive oil \$15

RI MUSHROOM CROSTINI Chargrilled bread, mushroom-boursin, roasted mushrooms \$10 *Add an egg +\$1.5*

PÂTÉ + JAM CROSTINI Baffoni Farm chicken pâté, cherry jam, house mustard + seeds \$10

MARMALADE + GOAT CHEESE CROSTINI whipped chive goat cheese, clementine marmalade \$10

CORNED BEEF CROSTINI Blackbird Farm corned beef terrine, chargrilled bread, mustard, mayo \$11.5

NEW ENGLAND CHEESE PLATE Jam, Aquidneck honey, roasted nuts, fruits, house bread \$16

CHARCUTERIE PLATE House made pâté, terrine, rillettes, jam, mustard, pickles, house bread \$16

PASTA

RIGATONI BOLOGNESE RI lamb, beef, chicken, pork, tomato, herbs, ricotta, pecorino, breadcrumbs \$18

MEATBALLS + POLENTA RI pork-beef-chicken, tomato sauce, cheddar polenta, ricotta, pecorino, bread \$17.75

MUSHROOM MAC'N'CHEESE Cavatelli, RI mushrooms, kale, herbs, pecorino, breadcrumbs \$16

Add Baffoni Farm roasted chicken +\$9

PEA GREEN + KALE RISOTTO Parsley, pecorino + lemon \$15

Add herb roasted Baffoni Farm chicken +\$9 Add citrus roasted RI fish +\$12

POLENTA + VEGGIES Sautéed local veggies, cheddar polenta, pecorino, grilled bread \$15*

Add a Baffoni Farm egg +\$1.5 Add herb roasted Baffoni Farm chicken +\$9

LARGER PLATES

HERB ROASTED BAFFONI FARM CHICKEN + KALE RAAB Sautéed local veggies, greens, herbs, lemon \$23

GRILLED BLACKBIRD FARM BEEF Tallow roasted fingerling sweet potatoes, mustard greens, pea greens, rosemary jus \$26

FISH + ASPARAGUS Citrus roasted RI caught fish, asparagus, black lentils, rainbow chard, grapefruit-thyme vinaigrette \$25

FISH'N'CHIPS Cornmeal fried RI caught fish, roasted potatoes, greens, tartar sauce, apple vinaigrette \$25

SWEETS

STRAWBERRY PEACH CRUMBLE Warm crumble, berry-peach compote, whipped cream \$9

Add vanilla ice cream +\$2

DARK CHOCOLATE CUSTARD coffee-orange crisp, whipped cream, sea salt \$9

HOUSE MADE ICE CREAMS + SORBETS \$5 cup/ \$9 pint

TASTING MENUS are available for your enjoyment with 2 days prebooking. Please make us aware of any dietary restrictions or allergies when prebooking. Wine pairings are also available with advance booking.

TAKE YOUR FAVORITE NICKS FOOD & DRINKS HOME! Ask about our PANTRY/TOGO items

Please call 401-421-0286 or visit nicksonbroadway.com for info/questions. Please let us know of any food allergies, not all ingredients are listed. Thank you for your support + patience. The RI Department of Health recommends that all foods be eaten cooked thoroughly to reduce the risk of foodborne illness

NICKS ON BROADWAY TO GO!

SUNDAY MAY 22nd 10am-4pm

401-421-0286 / 401-421-0287

INFO@NICKSONBROADWAY.COM

COCKTAILS, BEER & WINE ALL AVAILABLE TOGO!

BRUNCH *(available until 4pm)*

PARFAIT Fresh fruit, house granola, honey, NC yogurt \$6

FRUIT SALAD \$4.5 cup/ \$6.5 pint/ \$10 quart

BUTTERMILK PANCAKES Golden pineapple, toasted coconut crumble, pineapple caramel, whipped cream \$11

EGGS BENNY Over easy eggs, greens, buttermilk biscuit, hollandaise, potatoes \$12 *Add NE ham or bacon +\$6*

Add grilled Baffoni Farm chicken +\$9

Add chicken-honey-oat sausage +\$6

Add citrus roasted RI caught fish +\$12 Add asparagus +\$8.5

BLACK BEANS Over easy eggs, tomato-chili salsa, sour cream, chargrilled bread \$14.75*

Add grilled chicken +\$5 Add chicken-honey-oat sausage +\$6

THE SPECIAL Eggs, potatoes, buttermilk biscuit \$10.75*

THE SPECIAL PLUS *The Special with your choice of*

NE ham or bacon +\$6 RI chicken-honey-oat sausage +\$6

Baffoni Farm chicken+ \$9 Roasted RI fish +\$12

VEG + EGGS Sautéed veggies, eggs, dill sauce, bread \$14.75*

Add grilled chicken +\$5 Add chicken-honey-oat sausage +\$6

STEAK + EGGS Chargrilled Blackbird Farm beef, eggs, potatoes, chipotle sauce, buttermilk biscuit \$26*

SANDWICHES *with potatoes or dressed greens*

SOUP + SANDWICH *any sandwich with a cup of any soup +\$3*

BISCUIT, EGG + CHEESE Baffoni Farm egg, cheddar + muenster cheese \$9.5 *Add NE bacon or ham +\$3*

HONEY CHILI CHICKEN BISCUIT Glazed Baffoni Farm chicken, egg, cheddar, chipotle sauce \$13.5

SAUSAGE, EGG + CHEDDAR House made chicken-honey-oat sausage, Baffoni Farm egg, cheddar, on a griddled buttermilk biscuit \$14.5

PROSCIUTTO SANDWICH Baffoni Farm egg, basil, Daniele prosciutto, provolone, tomato sauce, pesto focaccia \$14.75

RAAB + MOZZARELLA GRILLED CHEESE

House bread, raab, mozzarella, cheddar, muenster \$11.5

Add NE bacon or ham +\$3

CHICKEN BACON CLUB Baffoni Farm chicken, smoked bacon, pickled peppers, lettuce, black pepper mayo \$14.75

RI FISH PO'BOY Cornmeal fried RI caught fish, chili mayo, pickles, vin, lettuce, on focaccia \$15.5

BLACKBIRD FARM BEEF CHEESEBURGER Relish, mustard, mayo, cheddar, lettuce, on focaccia \$15.5*

Add bacon +\$3 Add an egg +\$1.5

SOUPS *(Can be packed cold or hot) served with bread*

MUSHROOM CARROT LENTIL SOUP

with chive sour cream + olive oil \$7.5bwl/ \$14qrt

CHOWDER RI fish, potato, veggies \$8.5 bwl/ \$15qrt

SALADS + SMALL PLATES

GREENS SALAD Local lettuces, apples, radishes, goat cheese, blood orange vinaigrette, honey seeds \$11

Add chicken +\$5 Add Cornmeal fried RI caught fish +\$12

CHICKEN KALE CAESAR Local lettuces, kale, pecorino, croutons, Caesar dressing, Baffoni Farm chicken \$14.75

BREAD + BUTTER Honey, sea salt \$5

WARM CORNBREAD butter, chives, honey, sea salt \$6.5

GARLIC BREAD + OLIVES Chargrilled focaccia, garlic butter, marinated Castelvetro olives + cheese \$7.5

RI MUSHROOM CROSTINI Chargrilled bread, roasted RI mushrooms, mushroom-boursin \$9.5

PÂTÉ + JAM CROSTINI Chicken pâté, cherry jam, house mustard + seeds \$9.5

NEW ENGLAND CHEESE PLATE Jam, honey nuts, bread \$16

CHARCUTERIE PLATE House pâté, terrine, rillettes \$16

PASTA

RIGATONI BOLOGNESE RI lamb, beef, chicken, pork, herbs, tomato, NC ricotta, pecorino, breadcrumbs \$17

MEATBALLS + POLENTA RI pork-beef-chicken meatballs, tomato sauce, cheddar polenta, NC ricotta, pecorino, breadcrumbs, grilled bread \$17.75

MUSHROOM MAC'N'CHEESE Cavatelli, RI mushrooms, kale, herbs, pecorino, bread crumbs \$16

PEA GREEN RISOTTO Kale, parsley, pecorino, lemon \$14.75
Add chicken+\$9 / Add RI fish+\$12

POLENTA + VEGGIES Sautéed veggies, cheddar polenta, pecorino, bread \$14.75* *Add egg +\$1.5 Add chicken +\$9*

LARGER PLATES

HERB ROASTED BAFFONI FARM CHICKEN + KALE RAAB Sautéed local veggies, greens, herbs, lemon \$23

BLACKBIRD FARM BEEF Tallow roasted fingerling sweet potatoes, mustard + pea greens, rosemary jus \$26

FISH + LENTILS Citrus roasted RI caught fish, black lentils, asparagus, rainbow chard, grapefruit-thyme vinaigrette \$25

FISH'N'CHIPS Cornmeal fried RI fish, roasted potatoes, greens, house tartar sauce, apple vinaigrette \$25

DINNER FOR 4 TOGO

Choose any Large plate or pasta, served family style for 4, with soup, side salad, bread & butter \$115 *Add dessert +\$20*

SWEETS

STRAWBERRY PEACH CRUMBLE berry compote, whip cream \$9

CHOCOLATE CUSTARD Coffee-orange crisp, whip cream \$9

HOUSE MADE ICE CREAMS + SORBETS \$5 cup/ \$9 pint

PANTRY ITEMS *(while supplies last)*

CHICKEN PÂTÉ \$9/8oz \$18/16oz

BEEF + MUSTARD TERRINE \$12 block / \$6 half-block

PICKLES \$7/pint \$12/quart **FRUIT JAMS** \$7/8oz \$12/pint

HOT SAUCE \$7/8oz \$12/16oz **STOCKS** \$6/quart

HOUSE BAKED BREAD Available by the slice or full loaf

HONEY OAT GRANOLA \$4 pint/\$8 quart

BOLOGNESE SAUCE \$15/pint

ROASTED BEEF TALLOW (Great for roasting or frying!) \$4/pint

NICKS TO GO COCKTAILS, BEERS & WINES

FROZEN COCKTAILS TO GO \$12sm/ \$20 lg

FROSÉ Deliciously refreshing frozen rosé!

FROZEN SANGRIA white wine, ISCO vodka, Rhodium grapefruit, orange, clementine, lime

COCKTAILS TO GO Available in singles@ \$11, or serving 2

BLOOD ORANGE MARGARITA (serves 2) \$22

Lunazul reposado tequila, blood orange, lime, salt

PRETTY IN PINK (serves 2) \$22 Rhodium vodka, grapefruit, black pepper, rosemary, sparkling wine

KENTUCKY COLD BREW (serves 2) \$22

Four Roses Bourbon, Illy cold brew, vanilla, brown sugar

THE BLOODY MARY (serves 2) \$22

House infused celery vodka, tomato, spices

BEER/CIDER TO GO

DRAFT 16oz \$6 or 32oz \$12

CIDER Downeast Pear Cider, Boston, MA

CREAM ALE Grey Sail "Flagship", Westerly, RI

IPA Apponaug Brewing "Crawl, Walk, Run", Warwick, RI

CANS + BOTTLES TO GO BY THE EACH *or* MIX + MATCH

Mix/Match Selected cans (4 for \$16) *Add \$2each

CIDER

Anxo "Cidre Blanc" Dry Cider, Washington, DC 4

Embark "The Batch" Semi-Sweet, Williamson, NY 4

SOUR

Two Roads Brewing Co. Clementine Gose, Stratford, CT 5

WHEAT

Revival Brewing "Night Swim'ah", Providence, RI 6

LAGER

Narragansett Light, Pawtucket, RI 3

Narragansett Lager, Pawtucket, RI 3

Sixpoint Brewery "Crisp" Pilsner, Brooklyn, NY 6

Schilling "Alexandr" Czech-style Pilsner, Littleton, NH 6*

ALE

Narragansett "Fresh Catch" Golden Ale, Pawtucket, RI 3

Smithwick's Irish Red Ale, Kilkenny, Ireland 4

Foolproof Brewing "Ocean State" IPA Pawtucket, RI 4

Sixpoint Brewery "Bengali" IPA, Brooklyn, NY 6

Proclamation Ale Co. "Tendril" IPA, Warwick RI 7.5*

Bunker Brewing "Barn Cat" English Style Dark, Portland, ME 7

PORTER + STOUT

Guinness Stout, Dublin, Ireland 4

Foolproof "Peanut Butter Raincloud" Porter, Pawtucket RI 5

Banded Brewing Co. "Norweald" Stout, Biddeford, ME 7

BUBBLES KITS Serves approximately 4

MIMOSA KIT Bottle sparkling wine, orange juice \$25

CUCUMBER LIME BUBBLES KIT

Bottle sparkling wine, pint cucumber-lime sorbet \$25

WINE TO GO!

SINGLE SERVING!

Prosecco Carpeno Malvolti NV, Veneto, IT 11 (187ml bottle)

Gruner Veltliner Anchor & Hope N & L, GER 12 (250ml can)

Rosé Cabernet Franc Anchor & Hope N & L, GER 12 (250ml can)

Pinot Noir Anchor & Hope N & L, GER 12 (250ml can)

SPARKLING

Champagne Méthod Jules Lorén NV Brut, Burgundy, FR 28

Prosecco Le Colture n/v, Valdobbiadene, IT 28

Rosé Quinta do Encontro Brut NV, Bairrada, PO 24

WHITE WINE TO GO

Vinho Verde Quinto do Ameal 2019, Loureiro, Minho, PT 24

Muscadet Les Roches Blanches Muscadet Sur Lie 2020 Loire, FR 22

Sauvignon Blanc Melea 2020, La Mancha, Spain 24

Pinot Grigio Zenato Pinot Grigio delle Venezie DOC 2020, Veneto, IT 26

Chardonnay Esk Valley 2020, Hawkes Bay, NZ 30

Riesling Melsheimer "Handwerk" 2016, Mosel, GER 26

ROSÉ TO GO

Rioja Bordon Garnacha/Viura/Tempranillo 2020, Rioja, ES 24

Cab Franc/Sauvignon Mary Taylor Agenais 2020, S. West FR 24

Cinsault/Grenache Caprice de Clementine 2020, Provence, FR 32

Grenache/Clairette Château de Trinquevedel 2019, Tavel, FR 30

RED WINE TO GO

Pinot Noir Le Jardin d'Eolie 2020, Vin de France 26

Sangiovese TreMonti Campo di Mezzo 2020, Romagna, IT 28

Rioja Monte Real Crianza 2017, Rioja, ES 26

Bordeaux Château Bousquet 2018, Bordeaux, FR 30

Grenache/Syrah The Folk Machine 2020, Santa Rosa, CA 30

NON-ALCOHOLIC DRINKS TO GO

Illy coffee (hot or iced) small \$3 / large \$3.75

Farmacy Herbs tea (hot or iced) \$3.75

Yacht Club soda + seltzers (ask about our flavors) \$3.75

Granny Squibb's Iced Tea \$3.75

House Lemonade \$3.75

Saratoga bottled water \$2.75 sm/\$5 lg