NEW YEAR’S 2020/2021
DINE IN MENU NICKS ON BROADWAY
THURSDAY DECEMBER 31ST 10am-9pm
FRIDAY JANUARY 1ST 10am-4pm

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NEW YEAR’S BRUNCH FOR TWO $55
Available until 4pm

MIMOSA TOAST For two

STarter (Choice of)
COFFEE CAKE Glazed, griddled with butter
or
PARFAIT Fresh fruit, house granola, honey, NC yogurt
or
FRESH FRUIT SALAD

MAIN COURSE (Choice of)
EGGS BENNY
Eggs, greens, buttermilk biscuit, hollandaise sauce, potatoes
Add ham, smoked bacon, or Baffoni Farm chicken
or
SPECIAL PLUS
Eggs, roasted potatoes, buttermilk biscuit, choice of ham or smoked bacon or Baffoni Farm chicken or RI mushrooms
or
HONEY CHILI CHICKEN BISCUIT Glazed Baffoni Farm chicken, egg, Vermont cheddar, chipotle sauce
or
VEG + EGGS
Sautéed veggies, eggs, pesto, hollandaise, grilled bread
Add choice of RI fish or Baffoni Farm Chicken
or
APPLE CARAMEL FRENCH TOAST Warm Barden’s apple compote, caramel, honey oat granola, whipped cream

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EXTRAS
RI OYSTERS Raw + dressed or pesto roasted $2.75/ea
NEW ENGLAND CHEESE PLATE Jam, honey nuts, bread $16
CHARCUTERIE PLATE House made pâté, terrine, rillettes $16
MUSHROOM CROSTINI Mushroom-boursin $8.5
PÂTÉ + TOAST Apple-rhubarb jam, hot mustard $8.5
NE SMOKED BACON, or HAM $5
SAUTEED LOCAL VEGETABLES with hollandaise $7
MEAT PIE Baffoni Farm chicken, potato + veggies $10

TAKE YOUR FAVORITE NICKS FOOD HOME! Ask about PANTRY/TOGO Items
Please call 401-421-0286 or visit nicksonbroadway.com for info/questions.
NICKS ON BROADWAY DRINKS

FROZEN COCKTAILS
FROSÉ Frozen rosé $10 small /$18 large
FROZEN GRAPEFRUIT MARGARITA Lunazul tequila, Grapefruit, lime, orange liqueur, lime salt $10 small /$18 large

COCKTAILS $10 each
CUCUMBER LEMON GIN SPRITZ House cucumber gin, fresh lemon + Vinho Verde
GRAPEFRUIT-LIME MARGARITA Lunazul tequila, grapefruit, lime, Combrrier orange liqueur, lime salt
SPARKLING RED SANGRIA Fresh fruit juices, fall spices, red wine, spirits + bubbles
CRANBERRY BOURBON CIDER PUNCH Four Roses, Barden's Orchard apple cider, fruit juices, bitters
EGGNOG House made eggnog + Maison Rouge cognac
ADULT COFFEE MILK Four Roses Bourbon, Illy coffee, brown sugar + milk
THE BLOODY MARY House celery vodka, tomato, spices

DRAFT BEER
WHEAT Cisco Brewers “Grey Lady” Ale, Nantucket, MA 5
EPA Grey Sail Brewing “Flying Jenny” IPA, Westerly, RI 5
IPA Grey Sail Brewing “Little Sister” IPA, Westerly, RI 5
STOUT Revival White Electric Coffee Stout, Cranston, RI 6

CANS + BOTTLES
CIDER
Anxo “Cidre Blanc” Dry Cider, Washington, DC 5
Embark “The Batch” Semi-Sweet, Williamson, NY 5
SOUR
Revival Brewing Co. “Pinky Swear”, Cranston 7
Banded Brewing “Charms & Hexes”, Biddeford, ME 8
Duchesse de Bourgogne, Flemish Sour, Vichte, Belgium 12

WHEAT Foolproof Farmhouse, Pawtucket, RI 7
LAGER
Narragansett Lager, Pawtucket, RI 3.5
Narragansett Light, Pawtucket, RI 3.5
Schilling “Alexandria” Czech-style Pilsner, Littleton, NH 7
Sixpoint Brewery “The Crisp”, Brooklyn, NY 5

ALE
Apponaug Brewing Co. Kolsch, Warwick, RI 6
Definitive “Contee” Kolsch, Portland, ME 7.5
Narragansett “Fresh Catch” Golden Ale, Pawtucket, RI 3.5
Proclamation Ale Co. “Derivative” Pale Ale, Warwick RI 9
Sixpoint Brewery “Bengali” IPA, Brooklyn, NY 5

PORTER Foolproof “Raincloud” Porter, Pawtucket, RI 5

TAKE SOME HOME Beer/Wine/Cocktails available TO GO!

WINE
Prosecco Le Colture n/v, Valdobbiadene, IT 10gl / 36btl
Rosé Quinata do Encontro Brut NV, Bairrada, PT 10gl / 36btl
Prosecco Le Colture “Cruder” Single Vineyard n/v, Valdobbiadene, IT 40
Pet-Nat Channing Daughters Tocai Friuliano 2018, Long Island, NY 48
Champagne MÉTHODE Jules Bertier NV, Loire Valley, FR 36
Crémant J J Vincent Crémant de Bourgogne NV, Burgundy, FR 60
Champagne Eric Isselée Blanc de Blanc NV, Cramant, FR 90

SPARKLING
Gruner Veltliner Anchor & Hope N & L, GER 10
Chardonnay Piazza Chardonnay 2019, Piedmont, IT 10gl /36btl
Vinho Verde Quinta do Azevedo “Gazela”, PT 32
Alvarinho Nortico 2018, Minho, Portugal 34
Pinot Blanc Vincent Wines 2017, Willamette, Oregon 48
Pinot Grigio Livio Felluga 2019, Friuli, IT 42
Vernaccia Cappella Sant’Andrea 2017, Tuscany, IT 38
Sauvignon Blanc Dom J Marteau “Lulu” 2018, Val de Loire, FR 36
Chardonnay Cuaison Estate 2017, Napa Valley, CA 70
Riesling Emma Hugel Classic Riesling 2016, Alsace, FR 42

RED
Cabernet Franc Anchor & Hope Nico & Laura, GER 10
Malbec Finca el Origen 2019, Mendoza, AR 10gl/36btl
Barbera/Arneis Cantine Elvio Tintero n/v, Piedmont, IT 30
Cannonau/Cagnulari Anchor & Hope N & L, GER 36

ROSE
Pinot Noir Anchor & Hope Nico & Laura, GER 10
Cabernet Sauvignon Clos des Fous 2015, Maule, CHI 10gl/36btl
Pinot Noir Faiveley 1er Cru “Clos de Myglands” 2018, Burgundy, FR 75
Gamay Stephan Aviron “Chénas” Beaujolais, FR 42
Gamay/Sangiovese Dinamo “Nucleo 1” 2019, Umbria, IT 40 (1L)
CABERNET FRANC Château de Trinquedel 2019, Tavel, FR 45
Montepulciano Zaccagnini Cerasuolo 2017, Abruzzo, IT 36

WHITE
Pinot Noir Anchor & Hope Nico & Laura, GER 10
Cabernet Sauvignon Clos des Fous 2015, Maule, CHI 10gl/36btl
Pinot Noir Faiveley 1er Cru “Clos de Myglands” 2018, Burgundy, FR 75
Gamay Stephan Aviron “Chénas” Beaujolais, FR 42
Gamay/Sangiovese Dinamo “Nucleo 1” 2019, Umbria, IT 40 (1L)

NON-ALCOHOLIC DRINKS
Illy coffee (hot or iced) $3.5
Farmacy Herbs tea (hot or iced) $3.5
Saratoga bottled water $2.5 sm/$5 lg
Yacht Club soda + flavored seltzers (ask about our flavors) $3.5
Granny Squibb’s Iced Tea $3.5
Juice OJ, apple, cranberry, pineapple $3
NICKS ON BROADWAY TAKE OUT
COCKTAIL, BEER & WINE MENU

FROZEN COCKTAILS
FROSÉ deliciously refreshing frozen rosé $10 sm/ $18 lg
FROZEN GRAPEFRUIT MARGARITA Lunazul tequila, grapefruit, lime, orange liqueur, lime salt 10 small /$18 large

COCKTAILS available in singles@$10, or kits serving 2-4
GRAPEFRUIT-LIME MARGARITA (serves 2) $18
Lunazul tequila, grapefruit, lime, Combier orange, lime salt

CRANBERRY BOURBON CIDER PUNCH (serves 2) $18
Four Roses, Barden’s Orchard apple cider, fruit juices, bitters

CUCUMBER LEMON GIN SPRITZ (serves 4) $32
House cucumber gin, fresh lemon + Vinho Verde

EGGNOG (serves 2) $18 House eggnog, Maison Rouge cognac

ADULT COFFEE MILK (serves 2) $18
Four Roses Bourbon, Illy coffee, brown sugar + milk

THE BLOODY MARY (serves 2) $18
House infused celery vodka, tomato, spices

BEER/CIDER
DRAFT 16 ounce $5 or 32 ounce $10  *16/32 ounce $8/$16
WHEAT Cisco Brewers “Grey Lady” Ale, Nantucket, MA
EPA Grey Sail Brewing “Flying Jenny” IPA, Westerly, RI
IPA Grey Sail Brewing “Little Sister” IPA, Westerly, RI
STOUT Revival White Electric Coffee Stout, Cranston, RI*

CANS + BOTTLES BY THE EACH or MIX + MATCH
Mix/Match Selected cans (4 for $16)  *Add $2 each
CIDER
Anxo “Cidre Blanc” Dry Cider, Washington, DC, USA 4
Embark “The Batch” Semi-Sweet, Williamson, NY, USA 4

SOUR
Revival Brewing Co. “Pinky Sweat”, Cranston, RI USA 6*
Banded Brewing “Charms & Hexes”, Biddeford, ME, USA 7*
Duchesse de Bourgogne, Flemish Sour, Vichte, Belgium 10***

WHEAT Foolproof Farmhouse, Pawtucket, RI, USA 5

LAGER
Narragansett Lager, Pawtucket, RI, USA 3
Narragansett Light, Pawtucket, RI, USA 3
Schilling “Alexandria” Czech-style Pilsner, Littleton, NH 6*
Sixpoint Brewery “The Crisp”, Brooklyn, NY, USA 4

ALE
Apponaug Brewing Co. Kolsch, Warwick, RI, USA 5
Narragansett “Fresh Catch” Golden Ale, Pawtucket, RI, USA 3
Proclamation Ale Co. “Derivative” Pale Ale, Warwick RI 7.5*
Sixpoint Brewery “Bengali” IPA, Brooklyn, NY, USA 4

PORTER Foolproof “Raincloud” Porter, Pawtucket, RI, USA 4

BUBBLES + SANGRIA KITS
Serves approximately 4
MIMOSA KIT
Bottle of Jules Bertier Brut Blanc de Blanc, orange juice $25

APPLE BUBBLES KIT
Bottle sparkling wine, pint Barden’s Orchard apple sorbet $25

SPARKLING RED SANGRIA KIT
Bottle of sparkling wine, fresh fruit juice sangria mix $25

WINE
SINGLE SERVING!
Prosecco Carpene Malvolti NV, Veneto, IT 10 (187ml bottle)
Gruner Veltliner Anchor & Hope N & L, GER 10 (250ml can)
Rosé Cabernet Franc Anchor & Hope N & L, GER 10 (250ml can)
Pinot Noir Anchor & Hope N & L, GER 10 (250ml can)

SPARKLING
Champagne Método Jules Bertier NV, Loire Valley, FR 20
Prosecco Le Colture n/v, Valdobbiadene, IT 20
Prosecco Le Colture “Cruner” Single Vineyard n/v, Valdobbiadene, IT 25
Rosé Quinto do Encontro Brut NV, Bairrada, PO 20

WHITE WINE
Vinho Verde Quinta de Azevedo “Gazela”, PO 20
Alvarinho Foral Old Vine 2019, Minho, PO 22
Pinot Grigio Livio Felluga 2019, Friuli, IL 28
Vernaccia Cappella Sant’Andrea 2017, Tuscany, IT 22
Sauvignon Blanc Dom J Marteau “Lulu” 2018, Val de Loire, FR 24
Chardonnay Greenvale Vineyards 2019, Portsmouth, RI 24
Chardonnay Cuaison Estate 2017, Napa Valley, CA 50
Riesling Familie Hugel Classic Riesling 2016, Alsace, FR 35

ROSÉ
Barbera/Arneis Cantine Elivio Tintero n/v, Piedmont, IT 24
Malbec Finca el Origen 2019, Mendoza, ARG 20
Grenache/Clairette Château de Trinquedel 2019, Tavel, FR 30
Montepulciano Cantina Zaccagnini Cerasuolo 2017, Abruzzo, IT 20

RED WINE
Gamay Stephan Aviron “Chénas” Beaujolais, FR 28
Barbera Piazza Barbera d’Alba 2018, Piedmont, IT 24
Gamay/Sangiovese Dinamo “Nucleo 1” 2019, Umbria, IT 30 (1L)
Bordeaux Château D’Arcins Haut Médoc 2014, FR 34
Cabernet Franc Château de Petit Thousars 2018, Chinon, FR 28
Merlot Owen Roe Winery “Corvidae Rook” 2016, CV, WA 20
Cabernet Sauvignon Clos des Fous 2015, Maule, CHI 24
Blend Trentadue “Old Patch Red”, Sonoma, California 24
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TAKEOUT MENU NICKS ON BROADWAY
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NEW YEAR’S BRUNCH FOR TWO $55
Available until 4pm

MIMOSA TOAST

STARTER (Choice of)
COFFEE CAKE glazed, griddled with butter
or
PARFAIT Fresh fruit, house granola, honey, NC yogurt
or
FRESH FRUIT SALAD

MAIN COURSE (Choice of)
EGGS BENNY
Eggs, greens, buttermilk biscuit, hollandaise sauce, potatoes
Add ham, smoked bacon, or Baffoni Farm chicken
or
SPECIAL PLUS
Eggs, roasted potatoes, buttermilk biscuit, choice of ham or smoked bacon or Baffoni Farm chicken or RI mushrooms
or
HONEY CHILI CHICKEN BISCUIT Glazed Baffoni Farm chicken, egg, Vermont cheddar, chipotle sauce
or
VEG + EGGS
Sautéed veggies, eggs, pesto, hollandaise, grilled bread
Add choice of RI fish or Baffoni Farm Chicken
or
APPLE CARAMEL FRENCH TOAST Warm Barden’s apple compote, caramel, honey oat granola, whipped cream

KITS & EXTRAS
RI OYSTERS - SHUCK YOUR OWN with dressing $24/dozen
NEW ENGLAND CHEESE PLATE Jam, honey nuts, bread $16
CHARCUTERIE PLATE
House pâté, terrine, rillettes, mustard, jam, bread $16
SAUTEED LOCAL VEGGIES with hollandaise $7
MEAT PIE Baffoni Farm chicken, potato + veggies $10
CHICKEN PÂTÉ $9/8oz  $18/16oz
SMOKED BEEF + MUSTARD TERRINE $12/block $6/half-block
PICKLES $7/pint  $12/quart
HOUSE BAKED BREAD Available by the slice or full loaf
COFFEE CAKE LOAVES $12
HOUSE BAKED BREAD Available by the slice or full loaf
HONEY OAT GRANOLA $4 pint/$8 quart
NARRAGANSET CREAMERY HONEY YOGURT $3pt/$6qrt
BASIL PESTO $9/8oz  $16/16oz
FRUIT JAMS $ 7/8oz  $ 12/16oz

NEW YEAR’S LUNCH/DINNER FOR TWO $75

BUBBLES For two

STARTER (Choice of)
PUMPKIN, SQUASH, LEEK + LENTIL SOUP
or
SALAD Local lettuces, apples, cranberries, veggies, goat cheese, cider vinaigrette, honey roasted nuts
or
KALE CAESAR
Greens, pecorino, croutons, house Caesar dressing, olive oil
or
BEEF STEW Blackbird Farm beef + RI veggies
or
CHOWDER RI fish, potato + veggies

MAIN COURSE (Choice of)
HERB ROASTED CHICKEN + MUSHROOMS
Baffoni Farm chicken, RI mushrooms, braised Maine beans
or
DRIED BLACKBIRD FARM RIBEYE
Roasted potatoes + onions, mustard jus
or
SQUASH + KALE RISOTTO
Acorn + butternut squash, kale, pecorino
or
RI FISH + VEGGIES
Citrus roasted RI fish, sautéed local veggies, greens, pesto
or
FISH’n’CHIPS Cornmeal crusted RI fish, roasted potatoes, greens, house tartar sauce + apple vinaigrette
or
MEATBALLS + POLENTA
RI beef-chicken meatballs, tomato sauce, pecorino, cheddar polenta, ricotta, breadcrumbs, grilled bread
or
RIGATONI BOLOGNESE
RI tomato + meats, pecorino, NC ricotta + breadcrumbs

DESSERT (Choice of)
DARK CHOCOLATE BREAD PUDDING caramel, whip cream
or
WARM SWEET POTATO-APPLE-OAT CRUMBLE
apple compote, whipped cream, vanilla ice cream
or
HOUSE MADE ICE CREAMS + SORBETS

Please let us know of any food allergies. 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.