

NEW YEAR'S 2020/2021

DINE IN MENU NICKS ON BROADWAY

THURSDAY DECEMBER 31ST 10am-9pm

FRIDAY JANUARY 1ST 10am-4pm

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

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 VEGGIES 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.

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

DRY AGED 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.

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, Combier 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 "Alexandr" 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 Quinta do Encontro Brut NV, Bairrada, PT 10gl / 36btl

Prosecco Le Colture "Cruner" Single Vineyard n/v, Valdobbiadene, IT 40

Pet-Nat Channing Daughters Tocai Friulano 2018, Long Island, NY 48

Champagne Méthod Jules Bertier NV, Loire Valley, FR 36

Crémant JJ Vincent Crémant de Bourgogne NV, Burgundy, FR 60

Champagne Eric Isselée Blanc de Blanc NV, Cramant, FR 90

WHITE

Gruner Veltliner Anchor & Hope N & L, GER 10

Chardonnay Piazza Chardonnay 2019, Piedmont, IT 10gl / 36btl

Vinho Verde Quinta de 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 Cuvaion Estate 2017, Napa Valley, CA 70

Riesling Famille Hugel Classic Riesling 2016, Alsace, FR 42

ROSÉ

Cabernet Franc Anchor & Hope Nico & Laura, GER 10

Malbec Finca el Origen 2019, Mendoza, AR 10gl/36btl

Barbera/Arneis Cantine Elivio Tintero n/v, Piedmont, IT 30

Cannonau/Cagnulari Aragosta 2019, Sardinia, IT 34

Grenache/Clairette Château de Trinquedev 2019, Tavel, FR 45

Montepulciano Zaccagnini Cerasuolo 2017, Abruzzo, IT 36

RED

Pinot Noir Anchor & Hope Nico & Laura, GER 10

Cabernet Sauvignon Clos des Fous 2015, Maule, CHI 10gl / 36btl

Pinot Noir Faiveley 1^{er} 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)

Carignan Railsback Frères 2018, Santa Maria, CA 54

Nebbiolo Marchesi di Barolo 2014, Barbaresco, IT 85

Bordeaux Château D' Arcins Haut Médoc 2014, FR 51

Cabernet Franc Château de Petit Thouars 2018, Chinon, FR 40

Merlot Owen Roe Winery "Corvidae Rook" 2016, CV, WA 38

Syrah Cuilleron "Les Vignes d'à Côté" 2019, Rhône, FR 45

Cab/Merlot/Alicante Monteti "Caburnio" 2014, Tuscany, IT 42

Cabernet Sauvignon Obsidian Ridge 2017, Lake County, CA 75

Blend Trentadue "Old Patch Red", Sonoma, CA 38

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 \$2each

CIDER

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

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

SOUR

Revival Brewing Co. "Pinky Swear", 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 "Alexandr" 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 Carpena 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 Méthod 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 Quinta 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 Cuvaison Estate 2017, Napa Valley, CA 50

Riesling Famille 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 Trinqueddel 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 Thouars 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

NEW YEAR'S 2020/2021

TAKEOUT MENU NICKS ON BROADWAY

THURSDAY DECEMBER 31ST 10am-9pm

FRIDAY JANUARY 1ST 10am-4pm

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

DRY AGED 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.