

THE NICKEL

SPRING DINNER

TO START

HAM HOCK SOUP SMOKED PORK LOIN + PEA SHOOTS	13	BEET + GOAT CHEESE BELGIAN ENDIVE + BUCKWHEAT + PISTACHIO	14
CHICKEN LIVER MOUSSE OLD FASHIONED GELEE + PICKLED MUSTARD SEED + TEXAS TOAST	11	WEDGE SALAD BIBB LETTUCE + BACON + GREEN GODDESS + AVOCADO + POINT REYES BLUE CHEESE	9
CHEDDAR JALAPEÑO BREAD BLACK PEPPER HONEY BUTTER	6	SMOKED TROUT ROE TARTLETS* CREAM CHEESE + CAPER + TOMATO + SHALLOT	9
CRAB SPREAD CREAM CHEESE + LEMON + TOBIKO	10	THE NICKEL SALAD BABY GREENS + RED ONION + RADISH + FOURME D'AMBERT + RED WINE VINAIGRETTE	8

TO SHARE

SERVES ONE TO TWO

MOREL MUSHROOMS COUNTRY FRIED + GREEN GARLIC GRAVY + WOOD SORREL	14
CARROT CURRY YOGURT + SESAME + HONEY	11
GRATIN YUKON GOLD POTATO + RACLETTE CHEESE + SCALLION + ONION	13
SWEET POTATO POBLANO CHILE + HAZELNUT + TOASTED CREPE + SHALLOT	9
ASPARAGUS OSCAR* NETTLE HOLLANDAISE + CRAB + ALEPPO PEPPER	10
GRITS AGED GOUDA + SALAMI BREAD CRUMB	8
BROCCOLINI FUNKWERKS BEER CHEDDAR + PUFFED GRAIN + HONEY	8
BRUSSEL SPROUTS PICKLED SHALLOT + PEANUT + ANCHOVY	9

MAINS

SHORTRIB SAUCE ROYALE + RAMP CHIMICHURRI	23
COLORADO BASS* BLACKENING SEASONING + GREEN GARLIC	23
QUAIL* CHICKEN FRIED + BUTTERMILK + PEA SHOOTS + RED PEPPER	18
OCTOPUS "ETOUFFEE" + ANDOUILLE + SCALLOP VINAIGRETTE	19
ABALONE MUSHROOM FRENCH GREEN LENTIL + TURNIPS	23
BUCKNER LAMB SHOULDER SPRING HERBS + DRIED LEMON + PUFFED RICE	25
NY STRIP* HOUSE STEAK SAUCE	30

SWEETS

APPLE PIE CRÉME ANGLAISE + CINNAMON	9
FLOURLESS CHOCOLATE CAKE RASPBERRY FIVE WAYS	10
WATERMELON BRIOCHE + LEMON + GOOSEBERRY	9
GRASSHOPPER PIE CHOCOLATE + MINT + MARSHMELLOW	8

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 18% GRATUITY

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE CONTACT OUR PRIVATE DINING AND SALES COORDINATOR, ERICA, TO BOOK YOUR PRIVATE EVENT. EMAIL ERWHYMAN@HOTELTEATRO.COM OR CALL 303-228-1117.