

THE NICKEL

TO SHARE

BOUDIN TARTINE CRISPY CAJUN SAUSAGE + GRAVY	6
SPICY GIARDINERA CARROTS + CAULIFLOWER + JALAPENO + CELERY	5
FRENCH ONION DIP FROMAGE BLANC + HOUSEMADE CHIPS + CRISPY ONION	9
CHEF'S DAILY SELECTION CHARCUTERIE AND CHEESE	13

TO START

* BEET & GOAT CHEESE TARTLET 11 CANA DE CABRA GOAT CHESSE + BEETS + BLOOD ORANGE	* NICKEL COBB SALAD 13 BIBB LETTUCE + LAMB BACON + TOMATO + BLUE CHEESE + DEVILED EGG + RED WINE VINAIGRETTE
MINISTRONE 10 PETITE ROOT VEGETABLES + CRISPY KALE + FREGULA PASTA	* THE NICKEL SALAD 13 BABY GREENS + RED ONION + RADISH + FROMME D'AMBERT + BANYULS VINAIGRETTE
* HERB CRUSTED TUNA NIÇOISE 14 GREEN BEANS + TOMATOES + FINGERLING POTATOES + SOFT BOILED EGG + TAPENADE VINAIGRETTE	

ADD: ROASTED CHICKEN +4 or BILLIONAIRES BACON +2.50

PLATES

DAILY FEATURED WOOD GRILLED FLATBREAD LOCAL + IMPORTED INGREDIENTS	13
* MARGARITA FLATBREAD SAN MARZANO TOMATO + MOZZARELLA + BASIL ADD NAPOLITANA \$2	8
* THE NICKEL BURGER FUNKWERKS CHEDDAR + BACON MARMALADE + FANCY SAUCE + PICKLES + BRIOCHE BUN ADD \$2.50 BILLIONAIRES BACON	16
GRILLED ASPARAGUS SANDWICH GRILLED RED ONION + PIMENTO CHEESE + ARUGULA + 16 GRAIN BREAD ADD BACON \$2.50	12
JOE'S CUBANO CRISPY PORK + HOUSE HAM + SWISS CHEESE + PICKLES + MOJO + DIJON	13
BEEF SHORT RIB SANDWICH 36 HOUR BEEF SHORT RIB + HORSERADISH CREMA + LEVAIN + 3 YEAR GOUDA + ARUGULA	12
HICKORY SMOKED TURKEY BLT HOUSE MADE BACON + LETTUCE + TOMATO + PICKLES + CHERMOULA AIOLI + BRIOCHE BUN	16
CHICKEN & BISCUITS TURNIP + CELERY ROOT + SALSIFY + WHITE GRAVY CHOICE OF SIDE SALAD OR HAND CUT FRENCH FRIES WITH ANY SANDWICH	22

NON-ALCOHOLIC BEVERAGES

NAKED JUICE 5 ASSORTED SEASONAL FLAVORS	DRIP COFFEE 3.75/ 5 METHOD ROASTERS
SODAS 5 COKE + DIET COKE + SPRITE + ROOT BEER + GINGER ALE	ORGANIC TEA 5 BLACK + GREEN + HERBAL + CHAI

*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 FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

INTERESTED IN BOOKING A PRIVATE EVENT WITH THE NICKEL? OUR EVENTS MANAGER, KRISTEN, IS HERE TO HELP! EMAIL HER AT [KWALLACE@HOTELTEATRO.COM](mailto:kwallace@HOTELTEATRO.COM) OR CALL 303.228.1100 EXT. 1117.