

NICHOLSON'S

FINE FOOD & WHISK(E)Y

STARTERS

SMOKED SALMON DIP 12.5
house-smoked Faroe Island salmon dip,
red onion, capers, crostini, celery, carrots

BELHAVEN BEER CHEESE 10
warm soft pretzels, celery, carrots

BBQ SHRIMP 12
Bourbon BBQ sauce, house-made
cornbread

CRAB CAKES 16.5
lump crab meat, topped with seasoned
breadcrumbs, pan-fried, mixed greens,
malt vinegar aioli

FLASH-FRIED BRUSSELS 9
parmesan, malt vinegar aioli

SCOTCH EGG 9
pub mustard, mixed greens

**PLOUGHMAN'S
BREAD BOARD** 11.5
house-baked bread, olive oil, honey
butter, house-made jam, goat cheese
mousse, pickled vegetables

CHARCUTERIE BOARD 22
rotating artisanal meat & cheese, chef's
selection of assorted crackers, pickles,
granny smith apples, house-made jam

SOUPS & SALADS

COCK-A-LEEKIE
pulled chicken, chicken broth, leeks,
golden raisins, white rice
cup 5 | bowl 7

TAVERN HOUSE SALAD 8
spring mix, dried cherries, granny smith
apples, stilton blue cheese crumbles,
house-made bee pollen vinaigrette

CLASSIC CAESAR SALAD 7.5
romaine, shaved parmesan, garlic
croutons, house-made caesar dressing

ADD: CHICKEN* 7 | SALMON* 9 |
CRAB CAKE 9* | SHRIMP* 8

SIDES

order à la carte | 4

SIDE DISH PLATTER 11
pick three side dishes, bread

ROASTED POTATOES

TAVERN FRIES

MASHED POTATOES

CLAPSHOT (MASHED POTATOES & TURNIPS)

MACARONI & GRUYERE CHEESE

COLESLAW

ROASTED CARROTS

BRAISED RED CABBAGE

FLASH-FRIED BRUSSELS SPROUTS

SEASONAL VEGETABLES

LOCAL ARTISAN BREAD

HOUSE-MADE CORNBREAD

*Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may pose
an increased risk of food borne illness

TAVERN FARE

NICHOLSON'S FISH & CHIPS

wee 14 | full 18

hand-breaded haddock, tavern fries, coleslaw garnish,
house-made tartar sauce & catsup

BANGERS & MASH 17
Avril-Bleh sausage, caramelized
ale onion gravy, mashed potatoes,
green onions, braised red cabbage

SHEPHERD'S PIE 17
ground lamb & beef, peas
& carrots, mashed potatoes,
bordelaise, accent salad

KENTUCKY HOT BROWN 18.5
turkey, griddled sourdough, bacon,
tomato, sharp cheddar, cream sauce

POT ROAST 19.5
slow-roasted in house, macaroni &
gruyere cheese, roasted carrots

MAINS

SCOTTISH PRIME RIB*

served after 4pm daily

wee-12oz 32 | braveheart-16oz 36

slow-roasted in house, horseradish, au jus,
roasted potatoes, brussels sprouts

CHICKEN SCHNITZEL* 21
pretzel-crust, lemon caper beurre
blanc, clapshot, roasted carrots,
scallions, crispy onion straws

CENTER CUT PORK LOIN 19
slow-roasted pork loin, cranberry-
apple chutney, roasted potatoes,
braised red cabbage

**PAN-SEARED SCOTTISH
SALMON*** 25
lemon garlic butter, mashed
potatoes, seasonal vegetables

SHRIMP & GRITS* 20
creamy sharp cheddar grits, jumbo
shrimp scampi, scallions

GASTROBURGERS

tavern fries and house-made catsup

NICHOLSON'S SIGNATURE* 15

sweet onion jam, yellow & white cheddar, arugula, tomato,
lemon garlic aioli, butter-griddled sourdough

BOURBON BBQ & BACON* 14
beef patty, sharp white cheddar,
bacon, lettuce, tomato, onion

SHEPHERD'S* 14.5
seasoned ground beef & lamb,
herbed goat cheese, lemon garlic
aioli, arugula, tomato, onion

**FAROE ISLAND
SALMON BURGER** 14.5
soy-glazed Faroe Island salmon
patty, asian slaw, wasabi aioli

HORSE & BARREL SLIDERS* 12.5
Two hearty beef patties, pimento
cheese, house-made pickles

PUB SANDWICHES

choice of side

**ROASTED PORK
SOURDOUGH** 13
jamaican jerk mayonnaise, sharp
cheddar, lettuce, tomato, onion,
butter-grilled sourdough

**CALEDONIAN GRILLED
CHICKEN** 13.5
marinated chicken, bacon, griddled
onion, gruyere cheese, lemon garlic
aioli, lettuce, tomato, brioche bun

THE REUBEN 14
choice of corned beef or turkey,
sauerkraut, swiss cheese, russian
dressing, rye

HIGHLAND HADDOCK 14
hand-breaded or sautéed,
house-made tartar, rye

Nicholson's proudly sources locally,
free range eggs, bread & bangers

NICHOLSONSPUB.COM

FEATURES | SPECIAL EVENTS | RESERVATIONS

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WEDDINGS | CORPORATE | SOCIAL