



Dinner - Take Out

STARTERS

Prawn Cocktail ** – classic cocktail sauce with charred jalapeno and avocado / 14

Buratta* – / apple gastrique, toasted baguette, topped with apple, pistachio, sage compote 15

Charcuterie Plate * – salami, prosciutto, brie, manchego, date paste, fruit & seasonal accompaniments / 18

Half Charcuterie Plate* same as above but half the portion / 9

Soup Du Jour – / 9

SALADS

Big Sue's Caesar – chopped crisp romaine lettuce, garlic croutons, classic caesar dressing, shaved parm / 12

Poached Pear Spinach Salad* – baby spinach, arugula, poached bosc pear, toasted walnuts, crumbled blue cheese, champagne vinaigrette / 14

MAINS

Alaskan Halibut Filet** – forbidden black rice, beech mushrooms, coconut green curry sauce, herb garnish / 28

Stuffed Chicken with Mushroom and Prosciutto** – goat cheese, brown butter lentils, butternut squash, celery root puree, sage demi / 24

Parsnip Risotto – parsnip, garlic, shallot, thyme, wild mushrooms, brown butter, parm / 17

Nick's Burger ** – beef patty, cheddar cheese, lettuce, tomato, onion, aioli, dill pickle, hand-cut fries / 17

Veggie Black Bean Burger – housemade black bean patty, aioli, lettuce, tomato, onion, hand-cut fries, dill pickle / 16

Fried Chicken Sandwich ** – brined and soaked in buttermilk, cornflake crust, slaw, aioli, pickle, hand-cut fries / 16

French Dip ** – Thinly-sliced roast beef, caramelized onions, provolone, horseradish aioli, au jus, hand-cut fries / 17

SIDES

Cauliflower Tempura / 11

Brussel Sprouts – seared brussels, nuac cham, cilantro ** / 9

Hand cut Fries / 7

DESSERT

Chocolate Sundae* - Flourless chocolate cake, vanilla ice cream candied walnuts, almond-milk ganache, caramel / 10

Honey Crisp Apple Pie* - Topped with toasted pecans, whipped cream and caramel

Nick's on Madison / 3131 East Madison Street / 206-900-7960

TAKE OUT ONLY Dinner Tues-Sat 4:00-8:00PM Lunch Tues-Sat 11:30-2:00 PM

Executive Chef - Zach Caraway, Pastry Chef Sydney Bishop