



DINNER MENU

APPETIZERS

- POTATO CROQUETTE..... \$14
Yukon gold stuffed potato, blue cheese, Buffalo butter sauce
- SHRIMP COCKTAIL \$21
White wine poached jumbo shrimp
- ROASTED BEETS \$15
Slow roasted golden and red beets, whipped goat cheese, orange segments, arugula & spiced pumpkin seeds
- TOASTED ORECCHIETTE & CHORIZO..... \$15
Pasta, brown butter, lemon, fresh herbs
- PÂTÉ EN BONE MARROW \$13
Chicken liver & bone marrow pâté, unleavened lavosh, tart cherry compote, hot bone marrow
- MEATBALLS \$16
House ground beef, pork & veal, classic Italian seasoned meatballs, marinara, and Reggiano
- *OYSTERS ROCKEFELLER \$19
Half shelled oysters, topped with absinthe soaked spinach, artichoke, béchamel cream

SOUPS

- HEARTY VEGETABLE \$9
Seasonal root vegetables & stock
- NICK'S PRIME RIB CHILI..... \$12
House specialty, Texas style (no beans), cheddar cheese
- CLASSIC FRENCH ONION..... \$12
Caramelized onion, sherry, with brioche crouton topped with Gruyère

SALADS

- THE HOUSE..... \$15
Mesclun, blistered cherry tomatoes, shredded carrots, cucumbers, red onions, house green avocado goddess dressing
- THE WEDGE \$17
Chef's Applewood smoked onion bacon dressing, boiled egg, blistered cherry tomatoes
- THE CAESAR \$17
Romaine, scratch anchovy forward Parmesan dressing



NICK'S QUORUM EXECUTIVE CHEF Cindy Long
1.10.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of foodborne illness.

MAIN DISHES

We suggest adding shareable sides to a roadhouse retro main dish.

COASTAL COMPOSITIONS

- PAN SEARED TROUT.....\$34
Pan seared, skin-on trout, celeriac mash with spinach, green apple, pumpkin seed puree
- ORECCHIETTE & LOBSTER.....\$46
Orecchiette pasta, Maine lobster tossed in a lobster cream sauce, wilted spinach
- *BROWN SUGAR BRANDY GLAZED SALMON\$35
Brickway local distillery Brandy, creamy polenta, pan seared Atlantic salmon
- *WAGYU BURGER\$19
Wagyu, chuck & brisket specialty blend, smoked gouda, bacon onion jam, hand cut fries
- VEGETARIAN BUTTERNUT SQUASH "STEAK"\$26
Roasted & grilled herb crusted butternut squash, roasted root vegetables, orecchiette pasta, oatmilk butternut squash sauce (available gluten free)

ROADHOUSE RETRO

*SIGNATURE ROASTED PRIME RIB | TABLE SIDE
BONE MARROW YORKSHIRE PUDDING
Jr Cut - 14-16oz (\$37) Sr Cut 20-22oz (\$51)

- SUPPER CLUB BROASTED CHICKEN\$23
Brined, coated, and fried in our Broaster
- EVERY DAY IS FISH FRY FRIDAY\$20
Local Lucky Bucket prohibition lager, beer battered cod
- MEATBALLS AND LINGUINI\$21
House ground beef, pork & veal meatballs, linguini tossed in light basil, tomato sauce
- *PROHIBITION FILET\$47
Grilled 10 oz bone in filet, local Lucky Bucket prohibition lager herb butter

SHAREABLE SIDES

- SWEET POTATO MASH\$12
- GRATIN POTATOES.....\$12
- SAUTÉED KALE & BEET TOPS\$12
- DOUBLE BAKED STUFFED POTATOES\$12
- BROCCOLI RABE\$12
- QUORUM STREET CORN ON COB\$12
- AGED CHEDDAR MAC & CHEESE\$12

