



DINNER MENU

APPETIZERS

POTATO CROQUETTE

Yukon gold stuffed potato, blue cheese, Buffalo butter sauce 14

SHRIMP COCKTAIL

White wine poached jumbo shrimp 21

ROASTED BEETS

Slow roasted golden and red beets, whipped goat cheese, orange segments, arugula & spiced pumpkin seeds 15

TOASTED ORECCHIETTE & CHORIZO

Pasta, brown butter, lemon, fresh herbs 15

PÂTÉ EN BONE MARROW

Chicken liver & bone marrow pâté, unleavened lavosh, tart cherry compote, hot bone marrow 13

MEATBALLS

House ground beef, pork & veal, classic Italian seasoned meatballs, marinara, and Reggiano 16

*OYSTERS ROCKEFELLER

Half shelled oysters, topped with absinthe soaked spinach, artichoke, béchamel cream 19

SOUPS

HEARTY VEGETABLE

Seasonal root vegetables & stock 9

NICK'S PRIME RIB CHILI

House specialty, Texas style (no beans), cheddar cheese 12

CLASSIC FRENCH ONION

Caramelized onion, sherry, with brioche crouton topped with Gruyère 12

SALADS

THE HOUSE

Mesclun, blistered cherry tomatoes, shredded carrots, cucumbers, red onions, house green avocado goddess dressing 15

THE WEDGE

Chef's Applewood smoked onion bacon dressing, boiled egg, blistered cherry tomatoes 17

THE CAESAR

Romaine, scratch anchovy forward Parmesan dressing 17



NICK'S QUORUM EXECUTIVE CHEF Cindy Long
3.12.25

*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

Pan seared, skin-on trout, celeriac mash with spinach, green apple, pumpkin seed puree 35

ORECCHIETTE & LOBSTER

Orecchiette pasta, Maine lobster tossed in a lobster cream sauce, wilted spinach 49

*BROWN SUGAR BRANDY GLAZED SALMON

Brickway local distillery Brandy, creamy polenta, pan seared Atlantic salmon 36

*WAGYU BURGER

Wagyu, chuck & brisket specialty blend, smoked gouda, bacon onion jam, hand cut fries 21

VEGETARIAN BUTTERNUT SQUASH "STEAK"

Roasted & grilled herb crusted butternut squash, roasted root vegetables, orecchiette pasta, oatmilk butternut squash sauce (available gluten free) 27

ROADHOUSE RETRO

*SIGNATURE ROASTED PRIME RIB | TABLE SIDE

BONE MARROW YORKSHIRE PUDDING

Jr Cut - 14-16oz (40)

Sr Cut 20-22oz (\$55)

SUPPER CLUB BROASTED CHICKEN

Brined, coated, and fried in our Broaster 24

EVERY DAY IS FISH FRY FRIDAY

Local Lucky Bucket prohibition lager, beer battered cod 20

MEATBALLS AND LINGUINI

House ground beef, pork & veal meatballs, linguini tossed in light basil, tomato sauce 21

*PROHIBITION FILET

Grilled 10 oz bone in filet, local Lucky Bucket prohibition lager herb butter 47

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

