

# APPETIZERS AND SMALL PLATES

## spinach artichoke dip

A creamy dip served with salsa, sour cream and tortilla chips. 6.95

## gluten free chicken tenders

With BBQ sauce and honey mustard. 6.45

## baked goat cheese

Baked in a chunky marinara sauce. Served with toasted french bread. 6.95

## calamari

Crispy calamari fries with zesty tomato sauce and caper dill tartar sauce. 7.95

nookies	<b>smoked chicken quesadilla</b>
	House smoked chicken breast, caramelized onion, Chihuahua cheese, sweet potato chipotle spread and served with chipotle aioli. 7.95

## mussels

Simmered with white wine, tomatoes, caramelized onions and cream. Served with grilled french bread. 8.95

## fried jalapeno and cheese ravioli

Breaded ravioli filled with ricotta and chiles. Served with salsa. 6.95

## black bean quesadillas

Cilantro tortilla with cheddar, pepperjack, black bean and corn relish and sour cream. Served with homemade salsa. 6.45

*With chicken 7.95*

## sweet potato fries

With chipotle aioli and cranberry mayo. 5.95

# SOUPS AND SMALL SALADS

## house salad

Mixed lettuce, tomato, cucumber, red onions and croutons. 3.95

## mesclun salad

Baby greens, fresh apples, spiced pecans, dried cranberries, goat cheese and balsamic vinaigrette. 6.45

## small caesar

With croutons and shaved Romano. 5.45

## wedge salad

Roast tomato, bacon, croutons and bleu cheese. 5.45

**tomato bisque** *cup 2.95 bowl 3.95*

**soup of the day** *cup 1.95 bowl 2.95*

**homemade chili** *cup 2.95 bowl 3.95*

Topped with cheddar and onions.

**bowl of soup of the day, house salad and bread** 6.95

# SEASONAL ENTREES

## **gumbo**

Cajun stew of Crescent City andouille sausage, chicken, okra, tomatoes, onions and peppers. Served over rice with blackened shrimp. 15.95

## **pork loin**

Grilled white Marble Farms pork loin on a melange of farro, spinach, butternut squash and leeks with a sundried cherry and green peppercorn sauce. 16.95

## **horseradish crusted salmon**

Jail Island salmon fillet, coated with a crust of panko breadcrumbs, red onion, green peppercorn and horseradish. Served with crispy potatoes, braised cabbage and apple fennel jam. 16.95

## **roasted acorn squash**

Ancho lentils, goat cheese, braised swiss chard and smoked almonds. 12.95

# CLASSIC ENTREES

## **pot pie**

Made from scratch with freer range chicken, carrots, onions, celery, peas and fresh herbs. Ours is baked under a savory potato-Romano crust. 12.95

## **pot roast**

Chuck roast braised for six hours in port wine pan gravy. Served with mashed potatoes and glazed carrots. 14.95

## **tilapia**

Blackened tilapia fillet served with whipped sweet potatoes, sautéed spinach and cilantro lime butter. 12.95

## **papardelle**

Roast garlic papardelle Crescent City andouille sausage with a smoked tomato, guajillo chile, sage cream with portobello mushrooms and mustard greens. 13.95  
Vegetarian 11.95

## **meatloaf**

Certified Angus beef, slow roasted daily, slightly grilled for extra flavor and topped with your choice of home style mushroom or tomato gravy. Served with steamed vegetables and mashed potatoes. 12.95

## **beef stroganoff**

Slow braised chuck, roasted portobellos and egg noodles tossed with mushroom gravy and sour cream. 13.95

## **chicken pizzaiola**

Lightly breaded chicken pan fried and topped with a robust tomato sauce and mozzarella cheese. Served over linguine. 12.95

nookies

## **roast chicken**

Free range, hormone and antibiotic-free half chicken roasted with fresh herbs. Served with a sautee of red potatoes, mushrooms and swiss chard. 13.95

# HOUSE FAVORITES

## MONDAY

### **pork loin**

Mustard and herb rubbed pork loin with cranberry and apple wild rice blend, sautéed swiss chard and rosemary pan jus. 14.95

## TUESDAY

### **fried chicken**

Crispy fried chicken with mustard greens, whipped potatoes and smoked tomato crawfish gravy. 13.95

## WEDNESDAY

### **lamb shanks**

Braised lamb shanks served with cannellini beans roasted tomatoes, and sautéed spinach. 15.95

## THURSDAY

### **roast turkey**

Hand carved whole roasted turkey served with sausage, apple and cornbread stuffing, green bean casserole and whipped sweet potatoes. 13.95

## FRIDAY

### **lobster stuffed roast trout**

Rainbow Trout stuffed with lobster, sweet corn, basil and leeks. Served with roasted red potatoes and asparagus. 20.95

## SATURDAY

### **prime rib**

Hand carved and served with loaded potato gratin, steamed broccoli, red wine demi glace and horseradish cream. 21.95

## SUNDAY

### **bone-in ham**

Sliced off the bone and served with baked mac & cheese, mustard greens and whipped sweet potatoes. 13.95

# HOUSE SMOKED BBQ

*Served with jalopeno cornbread, sweet potato fries and cole slaw. Homemade cranberry chipotle BBQ sauce.*

### **cherry wood smoked brisket**

rubbed with honey and rosemary and left in the smoker overnight 12.95

### **pulled pork**

slow braised in a smokey chipotle onion marinade 11.95

### **apple wood smoked**

half chicken rubbed with paprika and sage 13.95

### **hickory smoked baby back ribs**

marinated in lager dry rubbed with brown sugar and smoked for 7 hours  
Full 19.95 Half 12.95

### **pick 2** 19.95

Half portions of any of the above.

### **pick 3** 26.95

Half portions of any of the above.

# BBQ SANDWICHES

*Served with soup, hand cut cole slaw, and choice of side*

### **pulled chicken sandwich**

Served on a brioche bun 9.95

### **pulled pork sandwich**

Served on a brioche bun 8.95

### **brisket**

Slow smoked beef with hand cut coleslaw, bbq sauce on Texas toast. 9.95

# SIDES 2.50

### **steamed broccoli, cauliflower, and carrots**

### **sautéed spinach and garlic**

### **whipped sweet potatoes**

### **grilled asparagus**

### **red potato-mushroom-swiss chard sauté**

### **mashed potatoes**

# BIG SALADS

All salads served with French bread

## tuscan chicken

Baby greens with grilled chicken, red bell pepper, artichokes and goat cheese tossed with balsamic vinaigrette. 10.45

nookies

## smoked chicken

Maplewood smoked chicken breast, grapes, spiced pecans, red peppers and goat cheese tossed with baby greens in balsamic vinaigrette. 10.45

## caesar

Romaine tossed with Caesar dressing, shaved Parmesan cheese and homemade croutons. 7.45  
*With Chicken 9.45*

## cobb

Romaine lettuce tossed in housemade ranch dressing topped with grilled chicken, avocado, bleu cheese, bacon, diced tomato and boiled egg. 11.95

## steakhouse

Sliced Steak, fresh spinach, roast Portobello and pickled red onion all warmed up in our special smoked paprika and citrus vinaigrette. 13.50

## santa fe chicken

Blackened chicken breast with black bean, red onion & corn relish, tomato, cucumber and tortilla chips over mixed lettuce. Served with peanut-lime dressing. 10.45

## greek

Mixed lettuce with tomatoes, olives, pepperoncini, red onions, anchovies, and feta. Served with Greek dressing. 8.95  
*With Chicken 10.95*

## southwest grilled salmon

Char-grilled salmon fillet, tomato, cucumber, tortilla chips, black bean & corn relish with a creamy chipotle dressing. 13.45

## fried chicken

Gluten Free fried chicken tenders, cheddar cheese, fresh tomato and red onion on crispy lettuce with a sun dried tomato ranch. 10.45

dressings

HOMEMADE BALSAMIC VINAIGRETTE

FAT FREE RASPBERRY VINAIGRETTE

ROASTED GARLIC AND RED WINE VINAIGRETTE (GREEK)

SUNDRIED TOMATO RANCH

RANCH

FRENCH

HONEY MUSTARD

CHIPOTLE

BLEU CHEESE

1000 ISLAND

PEANUT LIME

CAESAR

# BURGERS

*Served with soup of the day and cottage fries or choice of side.*

## **continental**

Havarti cheese, roasted red pepper, chipotle mayo and an egg over medium. 10.45

## **amsterdam**

Garlic & herb butter, smoked gouda and grilled mushrooms. 9.95

## **kentucky slammer**

Bacon, grilled onions, cheddar cheese and bbq sauce. 10.45

## **monster melt**

Served on grilled rye with cheddar cheese and grilled onions. 9.45

## **acapulco**

Avocado, salsa and pepperjack cheese. 9.95

## **bistro**

Bleu cheese, and caramelized onions. 9.95

nookies

## **lumberjack**

Gruyere, Cherrywood smoked bacon, garlic aioli and red onion jam. 12.95

## **sonoma turkey burger**

Sun-dried tomato goat cheese, artichokes and roast red pepper. 9.95

## **sweet and spicy veggie burger**

A veggie burger on a whole wheat bun with sweet potato chipotle spread, caramelized onions and Chihuahua cheese. 8.95

# WRAPS

*Served with soup of the day and cottage fries or choice of side.*

## **cobb wrap**

Roast free range chicken, avocado, bacon, bleu cheese, tomato, hard-boiled egg and romaine tossed with ranch and wrapped in a tomato tortilla. 9.95

## **turkey wrap**

Roast all natural turkey breast, havarti cheese, apple, cucumber relish, pickled red onions, garlic aioli and lettuce in a tomato tortilla. 9.95

## **grilled chicken wrap**

Black bean & corn relish, pico de gallo, lettuce, guacamole, Chihuahua cheese in a cilantro tortilla. 9.95

## **salmon wrap**

Cilantro tortilla stuffed with grilled salmon, chipotle mayo, cucumber relish, avocado and shredded lettuce. 11.95

# SIDES

**cottage fries, mashed potatoes, baby greens with vinaigrette, rice, cole slaw** 1.95

**fruit cup, rice and beans, mexican beans** 2.45

**onion rings, sweet potato fries** 3.25

**steamed broccoli, cauliflower, and carrots**

**sautéed spinach, whipped sweet potatoes,**

**red potato-mushroom-swiss chard sauté,**

**grilled asparagus, mashed potatoes** 2.50

# SANDWICHES

*Served with soup of the day and cottage fries or choice of side.*

## **blackened chicken bacon ranch**

Our own blackened spice blend, crispy bacon and ranch dressing. 10.95

## **tuna melt**

Albacore tuna on a toasted English muffin with tomato slices and topped with cheddar or American cheese. 9.45

nookies

## **frisco chicken sandwich**

Pesto, mozzarella, tomato, red bell pepper, romaine and rosemary garlic aioli. 9.95

## **monte cristo**

Ham, turkey and Swiss on french toast. Served with cranberry aioli. 8.95

## **reuben or turkey reuben**

Sliced corned beef or turkey breast, Swiss cheese and sauerkraut on grilled marble rye. 9.45

## **portobello panini**

Sliced grilled portobello, roasted red pepper, garlic aioli and fresh spinach on sourdough. 8.45

## **pulled pork sandwich**

Slow cooked lean pork shredded and mixed with our special BBQ sauce on a brioche bun. 8.95

## **french dip**

Roast beef dipped in natural broth. Served on a french roll with au jus on the side. 9.45

## **brisket**

Slow smoked beef with hand cut coleslaw, bbq sauce and Texas toast. 9.95

## **fried chicken po'boy**

Crispy fried chicken strips, chipotle mayo, shredded lettuce and pickle. 9.95

## **chicken salad croissant** 8.95

## **turkey bacon club** 9.95

nookies

## **cuban pork**

Pulled slow roasted pork, duroc ham, pickles, grain mustard and Swiss cheese. 9.95

# SIMPLE SANDWICHES

*Served with soup of the day, cole slaw and a pickle.*

## **tuna salad**

White albacore 7.45

## **ham and cheese**

Gourmet Duroc ham 6.95

## **BLT** 6.45

## **sliced turkey**

hand carved turkey breast 7.45

## **chicken salad** 6.95

# GRILLED CHEESE

*Served with soup of the day, cole slaw and a pickle.*

nookies

## **three cheese toaster**

Cheddar, Swiss, and bleu cheese on grilled sourdough with grilled tomatoes and basil pesto. 7.45

## **grilled cheese** 5.45

*With smoked ham or bacon* 6.95

*With avocado and tomato* 7.45

## **grilled cheese with havarti**

Thin sliced apples and caramelized onions. 6.95

# BREAKFAST FOR DINNER

*A small sampling of our extensive breakfast offerings*

## OMELETS

*All omelets are served with toast and choice of hash browns, fresh fruit or tomato slices.*

### **amy's**

Chicken sausage by Amy, gouda and broccoli. 9.95

### **southwest**

Black bean corn relish and pepperjack cheese topped with pico de gallo, fresh guacamole and sour cream. 9.95

## EGGS

### **two eggs**

*With hash browns and toast:* 5.45

*With bacon, turkey bacon, ham or sausage:* 7.95

*With Canadian bacon or cherrywood bacon:* 8.45

*With chicken sausage:* 8.95

*With 8 oz. sirloin:* 12.95

*With an additional egg:* 1.25

*With egg whites:* 1.50

### **vegetarian**

A mix of broccoli, cauliflower, spinach, mushroom, onion, bell pepper and tomato with choice of cheese. 9.45

### **denver**

Ham, cheddar, peppers and onions. 8.95

### **sweet and savory**

Two eggs cooked any style, two pancakes or french toast and choice of sausage, ham, bacon or hash browns. 8.95

### **corned beef hash and eggs**

Old school corned beef hash, cooked brown and crispy. Served with two eggs, hash browns and toast. 8.95

## SWEET

### **classic buttermilk pancakes**

Thick and fluffy. 6.25

### **multigrain pancakes**

Infused with cinnamon and vegan friendly. 6.75

*Add yogurt and fresh fruit* 8.45

### **french toast**

Your choice of thick cut egg bread or cinnamon raisin brioche. 7.25

### **croissant french toast napolean**

Layers of flaky croissant dipped in egg batter and grilled until crispy, stacked with vanilla marscapone and fresh strawberries. 10.95

### **blueberry pancakes**

Our buttermilk pancakes filled and topped with fresh blueberries. 8.50

### **crepes**

Slightly thicker "German style" crepes filled with your choice of cinnamon apples, strawberries, blueberries or sweet creamy cheese filling. 6.95

### **nutella banana crepe**

Crepes filled with chocolate hazelnut spread, grilled banana and our spiced pecans with chocolate and more pecans on top. 8.45

WE PROUDLY SERVE PHIL'S EGGS

*Certified humanely raised, natural whole grain feed, no drugs or antibiotics, cage and hormone free*