BAR

THE NEST

ON THE RIVER

SMALL BITES

WHIPPED RICOTTA V **$18**
Ricotta cheese, olive oil, honey, pine nuts, toasted ciabatta

CRISPY ARTICHOKES V **$16**
Tempura battered artichoke hearts, parmesan, lemon, basil aioli

BURRATA GF,V **$19**
Burrata, heirloom tomatoes, arugula, basil oil, balsamic reduction

MUSSELS $20
PEI mussels, garlic, lemon, white wine butter sauce, toasted ciabatta

WARM MARINATED OLIVES GF,VG **$18**
Olives, citrus, herbs, olive oil

CRABCAKE $25
3 oz crab cake, arugula and red onion salad, remoulade

CALAMARI STEAK $18
Kalamata olives, cherry tomatoes, capers, garlic, lemon, parsley, olive oil

HUMMUS PLATTER VG **$16**
Olive pimento hummus, celery, cucumber, carrots, radishes, pita

TOMATO BISQUE V **$10**
Classic tomato soup, rustic ciabatta

FRENCH ONION SOUP $14
Caramelized onions, melted provolone, parmesan

LOBSTER BISQUE GF **$17**
Lump Maine lobster, cream, sherry, chives, basil oil

ARTISAN CHARCUTERIE BOARD
HALF - $20 | FULL - $40
Soppressata, genoa salami, hot capicola, buttermilk bleu cheese, Pecorino Romano, aged cheddar, fresh mozzarella, heirloom tomatoes, whole roasted garlic, olives, giardiniera, fig jam, honeycomb, toasted ciabatta
+Prosciutto $7 | $13

RAW BAR

SHRIMP COCKTAIL* GF **$22**
4 Colossal shrimp, lemon, key lime cocktail sauce

OYSTERS* GF **$3**
On the half shell, mignonette, cocktail sauce, lemon
minimum of 4

TUNA TATAKI* $18
Seared sesame ahi tuna , seaweed salad, wonton, wasabi, ginger, sriracha

CEVICHE* GF **$25**
Fresh cut seafood, cilantro, bell peppers, red onions, jalapenos, lime, corn tortilla chips

SEAFOOD SAMPLER* GF **$84**
Chilled ceviche, jumbo lump crab, colossal shrimp, tuna tataki, oysters on the half shell, mignonette, horseradish, cocktail sauce, lemon

SALADS

NEST GF,VG **$11**
Mixed greens, romaine, heirloom tomatoes, carrots, english cucumber, choice of dressing

FIELD GF,V **$15**
Mixed baby greens, candied walnuts, sun dried cranberries, feta cheese, balsamic vinaigrette

CAESAR $14
Romaine, shaved parmesan, homemade croutons, caesar dressing
+Anchovies $3

WEDGE GF **$15**
Iceberg, heirloom tomatoes, crispy prosciutto, gorgonzola, english cucumber, scallions, bleu cheese dressing

GREEK V **$16**
Heirloom tomatoes, english cucumber, red onion, kalamata olives, bell pepper, feta, oregano, pepperoncini, lemon olive oil dressing, grilled pita

ADD PROTEIN
CHICKEN $9 | SALMON* $13 | SHRIMP $13
STEAK* $16

V- VEGETARIAN | VG- VEGAN | GF- GLUTEN FREE | *CONTAINS RAW INGREDIENTS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

BAR

THE NEST

ON THE RIVER

HANDHELDS

BLACKBIRD $19
Blackened chicken breast, bacon, provolone, crispy onion strings, chef sauce, pickles, brioche bun

CRANBERRY ALMOND CHICKEN SALAD $19
Herb grilled chicken salad, sundried cranberries, toasted almonds, mixed greens, tomato, croissant

PRIME RIB SANDWICH $27
Shaved prime rib, gruyere, horseradish crème fraîche, arugula, fried onions, au jus, ciabatta roll

GRILLED CHEESE $19
Texas toast, cheddar, swiss, gruyère, bacon, fried green tomato, tomato bisque

MAHI TACOS $23
Blackened mahi, flour tortilla, cilantro lime cream, coleslaw, pineapple salsa

HOUSE BURGER* $21
10oz blend of short rib, chuck, and brisket patty, cheddar cheese, lettuce, tomato, red onion, brioche bun

CHICKEN TENDERS $19
Hand cut buttermilk battered tenders

CRABCAKE SANDWICH $34
5oz jumbo lump crab cake, mixed greens, tomato, remoulade, brioche bun

BEEF TENDERLOIN SLIDERS* $26
Beef tenderloin, caramelized onions, bleu cheese, horseradish aioli, brioche bun

HOT HONEY FRIED CHICKEN SANDWICH $20
Buttermilk fried chicken, Calabrian chili honey, garlic aioli, pickles, brioche bun

HANDHELDS COME WITH CHOICE OF SIDE

FLATBREADS

BURRATA $19
Basil oil, buratta, arugula, prosciutto

HOT HONEY CHICKEN $20
Chicken tenders, mozzarella, pickled red onion, Calabrian chili honey

ANGRY CRAB MP
Arrabiata, mozzarella, jumbo lump crab, Calabrian chili oil

FIG $26
Goat cheese spread, bacon jam, arugula, fig infused balsamic glaze

PLATES

STEAK FRITES* $38
Flank steak, garlic parmesan hand cut fries, chimichurri compound butter

STUFFED EGGPLANT GF,VG **$28**
Roasted eggplant, quinoa, mushrooms, bell peppers, onion, butternut squash

POKE BOWL* $21
Ahi tuna, rice, greens, edamame, radishes, seaweed salad, spicy mayo, wasabi, crispy wonton

FEATURED DISH

KOREAN STREET TACOS
Slow roasted pork, hoisin sauce, ginger coleslaw, apple pico de gallo, crispy wonton, flour tortilla
$19

SIDES

HAND CUT FRIES GF **$7 | SWEET POTATO FRIES** GF **$7 | HOMEMADE CHIPS** GF **$5**
COLESLAW GF,V **$7 | SIDE NEST SALAD** GF,V **$6 | SIDE CAESAR SALAD $8**

V- VEGETARIAN | VG- VEGAN | GF- GLUTEN FREE | *CONTAINS RAW INGREDIENTS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.