

STARTERS

Soups chef's soup of the day 3.99 | baked french onion soup 5.99

Dips white bean & chive | smoked salmon & caper | roasted eggplant & walnut | cucumber yogurt | served with pita points 3.49 each / Taste of Four 9.99

Hot Crab & Artichoke Dip lump crab | cream cheese | herbs | parmesan 9.49

- **House Smoked Shrimp** avocado | horseradish 9.99
- **Grilled Cheese** smoked gouda | oven roasted tomatoes | apple smoked bacon | tomato fondue 7.99
- **Pork Belly Tacos** hoisin | fried herbs | jalapeno | lime | parmesan | romesco 7.49

Mozzarella Caprese vine ripe tomato | fresh mozzarella | basil | aged balsamic | sea salt 8.99

Chicken Souvlaki lemon and oregano marinated | vine ripe tomato country salad | cucumber yogurt 7.99

Zucchini Chips crispy thin | cucumber yogurt 7.99

Nolen "Buffalo Wings" housemade sauce | melted bleu cheese 9.49

Calamari flash fried | pepperoncini peppers | marinara | lemon aioli 8.99

Risotto Fritters parmesan | mozzarella | marinara 8.49

Mussels Provencal Prince Edward Island | white wine | thyme | tomato lemon broth 10.49

Chicken Quesadilla grilled chicken | smoked corn | cilantro | pico de gallo | flour tortilla 9.49

Chef's Cheese Plate fruit | nuts | crackers | 1 cheese 4.49 / choice of three 12.99

Tuna Poke sushi grade ahi tuna | shaved onion | avocado | mango | togarashi | shrimp chips 12.49

FIELD SALADS

"BLT" baby iceberg | vine ripe tomatoes | applewood smoked bacon | grilled crouton | chunk bleu cheese dressing | aged balsamic 7.99 / 9.49

Nolen mesclun greens | herbed goat cheese | apples | red onions | spiced pecans | tart cherry vinaigrette 7.49 / 8.99

ilios(noche Country Greek vine ripe tomatoes | cucumbers | barrel feta | red onions | green peppers | Kalamata olives | oregano | e.v. olive oil | aged red wine vinegar 8.49 / 9.99

- **Caesar Cardini** romaine heart | anchovy | crostini | lemon 6.99 / 8.49

House romaine | marinated feta | red onions | cucumbers | olives | aged sherry vinaigrette 6.99 / 8.49

"Chopped" Cobb romaine | garbanzo beans | bacon | bleu cheese | grated egg | vine ripe tomatoes | bell peppers | creamy basil dressing 7.99 / 9.49

- **Clipped Spinach** wild mushrooms | egg | red onions | bell peppers | vine ripe tomatoes | warm bacon balsamic 7.99 / 9.49

ADDITIONS

wood grilled

- Chicken Breast 3.49
- Atlantic Salmon 4.99
- Fresh Catch of the Day mp

seared

- Herb Shrimp 5.99
- Diver Scallops 6.49

Spinach Pie melted leeks | spinach | barrel feta | dill | country phyllo dough 7.49

SANDWICHES

Served with Nolen fries • Burgers are all-natural grain fed

Nolen 1/2 lb. Steak Burger hand-formed ground sirloin | green leaf | vine ripe tomatoes | red onions 9.99 **ADDITIONS:** (extra charge) Cheese | Mushrooms | Onions | Avocado | Egg

BBQ Burger apple smoked bacon | sharp cheddar | fried onions | housemade bbq sauce 10.49

"Chivito" Openface Steak & Fried Egg ciabatta | caramelized onions | red bell peppers | provolone | truffle mayo 10.49

Miso Broiled Salmon Sandwich toasted ciabatta | green leaf | vine ripe tomatoes | sliced cucumber | carrot | coriander slaw | pickled freznos | cilantro 9.99

Po' Boy battered - fried sole | spicy mayo | cole slaw | lettuce | vine ripe tomatoes 8.99

California Chicken marinated grilled chicken | apple smoked bacon | avocado | provolone | vine ripe tomatoes | romaine | honey mustard | potato roll 8.99

Chicken Souvlaki Wrap romaine | vine ripe tomatoes | red onions | cucumber yogurt | greek seasoning | warm pita 8.99

- **Grilled Cheese** smoked gouda | oven roasted tomatoes | apple smoked bacon | tomato fondue 8.99

Kobe Sliders caramelized onions | mayo | baby greens 9.49





PASTA

- Veal Bolognese** garganelli | creamy veal bolognese | baked with mozzarella 14.99
- Tortellini** ricotta cheese | housemade sausage | roasted red peppers | sweet onions | spicy arrabiata sauce 14.99
- Chicken Piccata** capellini "angel hair" | capers | shallots | lemon juice | light butter | fine herbs 13.99
- Whole Wheat Linguini** marinated grilled chicken | zucchini | squash | asparagus | fresh tomatoes | caramelized onions | garlic | e.v. olive oil 13.99
- Pappardelle Funghi** wild mushrooms | spinach | shallots | white wine | fresh herbs | truffle 13.99

For the Surf | Turf | Broiler Sections
 Add another fresh side or "starter" house / caesar salad for 3.99

SURF

- Seasonal Market Fish** *Chef's Daily Preparation* mp
- Fish & Chips** tempura fried | house made tartar sauce | cole slaw | nolen fries 13.99
- Seafood Cioppino** shrimp | P.E.I. mussels | diver scallop | mkt fish | saffron broth | grilled ciabatta 18.99
- Miso Glazed Salmon** shiitake risotto | coriander cucumber | carrot 17.99

TURF

- **Meatloaf** truffle mushroom duxelle | applewood smoked bacon crust | pomme purée | red wine demi 13.99
- **Bone-In Chicken Duo** butter poached breast | confit leg & thigh | spaetzle | leek fondue | caramelized onion jus 16.99
- **Short Rib** slow braised | hoisin glaze | jalapeno corn pudding 26.99
- ilios(noché Spinach Pie** melted leeks | spinach | barrel feta | dill | country phyllo dough | vine ripe tomato greek salad 14.99
- Chicken "Souvlaki"** lemon and oregano marinated chicken skewers | greek salad | cucumber yogurt | choice of one side 14.99

FROM OUR BROILER

- "Bistro Tender"** 10oz. sliced sirloin | goat cheese pomme puree | chimichurri sauce 20.99
- Double Cut Pork Chop** apple bread | brussel sprouts | brown butter 18.99
- **Steak Frites** 12oz. cracked pepper crust NY strip steak | brandy cream | steak fries | anchovy tomato 24.99
- 16 oz. House Cut Ribeye** pomme puree | demi 28.99

FRESH SIDES * 3.99 each		
Sautéed Forest Mushrooms	Spinach Maria	Whipped Potatoes
Jalapeno Corn Pudding	Brussel Sprouts	Whipped Sweet Potatoes
Almond Green Beans	Parmesan Risotto	House Salad
Asparagus	Nolen Fries	Caesar Cardini Salad

Vegetable Plate choice of three sides 10.99

• Indicates a New Menu Item | Kids & Dessert Menu Available
 *Our produce is hand picked from local farms.

WINES BY THE GLASS

glass/bottle

white

PINOT GRIGIO

Crane Lake, California	7/26
Stival, Veneto	8/30
King Estate, Oregon	12/44

SAUVIGNON BLANC

4 Sisters, Australia	7/26
Sincerely, South Africa	8/30
Babich, Marlborough	9/34

CHARDONNAY

Montpellier, California	7/26
Tarrica, Paso Robles	8/30
4 Vines 'Naked', Santa Barbara	10/36
Trefethen, Napa Valley	14/52

VARIETALS

Ken Forrester, South Africa, <i>Chenin Blanc</i>	7/26
J. Christoph, Germany, <i>Riesling</i>	7/26
Makulu, South Africa, <i>Moscato</i>	7/26
Guilhem, Languedoc, <i>Rose</i>	8/30
Cline, Sonoma, <i>Viognier</i>	9/34
Airlie's '7', Willamette Valley, <i>Blend</i>	9/34
Zios, Rias Baixas, <i>Albarino</i>	10/36

SPARKLING

Segura Viudas Brut Reserva Cava, Spain	8/30
Ca Furlan, Veneto	9/34
Mumm Cuvee M .187, Napa	13
Mumm Brut Prestige .187, Napa	13

red

PINOT NOIR

Coastal Vines, California	7/26
Sensi, Veneto	8/30
Chicken, North Coast	9/34
Kings Ridge, Oregon	12/44

MERLOT

Foxbrook, California	7/26
Milbrandt, Washington	10/36

ZINFANDEL

Campus Oaks 'Old Vine', Lodi	8/30
Gnaughty Vines, California	10/36
Klinker Brick, Lodi	12/44

CABERNET SAUVIGNON

Terra Andina, Chile	7/26
Villa San Juliette, Paso Robles	10/36
Edge, Napa	12/44

VARIETALS

1919, Mendoza, <i>Malbec</i>	8/30
Apothic, California, <i>Blend</i>	8/30
Spanish Vines Tempranillo Seleccion, Ribera Del Jucar, <i>Tempranillo</i>	8/30
Guenoc Victorian Claret, North Coast, <i>Meritage</i>	9/34
J. Lohr South Ridge, Paso Robles, <i>Syrah</i>	9/34
Rocca Delle Macie 'Sasyr', Toscana, <i>Sangiovese-Syrah</i>	10/36
Micheal & David, Lodi, <i>Petite Petit</i>	10/36
Ancient Peaks 'Renegade', Paso Robles, <i>Blend</i>	12/44

wines subject to availability • ask your server for our full selection by the bottle

Chef's Cheese Plate fruit | nuts | crackers | 1 cheese 4.49 / choice of three 12.99

MARTINIS

Manhattan Makers Mark | sweet vermouth | cherry 10

Cosmopolitan Absolut Citron | Triple Sec | cranberry juice | fresh limes 9

Dirty Jenn Grey Goose | olive juice | blue cheese stuffed olives 11

Sidecar Brandy | Triple Sec | fresh lemons | sugar rim 9

Spiced Apple Absolut Orient Apple | Brandy | apple juice | sour | cinnamon 10

COCKTAILS

Ginger Smash Absolut Orient Apple | simple syrup | club soda | fresh lemons | mint sprigs 9

Cranberry Spritzer Absolut Citron | club soda | cranberry juice | lemon 8

Cognac Stinger Hennessy VS | Creme de Menthe | mint sprig 10

Sweet Georgia Peach Firefly Sweet Tea | Peach Schnapps | sour 8

Brandy Alexander Brandy | Creme de Cacao | half & half | nutmug 9

BEERS

draft

Ask your server for current selection

bottles

Miller lite	3	Stella Artois	4
Budweiser	3	Heineken	4
Bud Light	3	Newcastle	4.5
Coors Light	3	Southern Tier IPA	4.5
Michelob Ultra	3.5	Blanco Diablo	4.5
Amstel Light	4	Guinness	5
Corona	4	O'douls n/a	3

BEVERAGES

Panna .5 liter	2.75	Diet Coke	1.75
San Pellegrino		Root Beer	1.75
.5 liter	2.75	Ginger Ale	1.75
Iced Tea	1.50	Redbull	3.50
Lemonade	1.75	Sugar Free	
Coke	1.75	Redbull	3.50
Sprite	1.75		

Happy Hour Food at the Bar with Great Drink Specials Monday-Friday | 4:30-6:30

nolen



neighborhood kitchen