

# NICHOLSON MUIR

## LUNCH

### STARTERS

<b>[JAMON]</b> Sliced Jamon Iberico de Bellota '5 Jotas'	\$32
<b>[ME-SO-CRISPY]</b> Crispy Potato Pave, American Wagyu Steak Tartare, Sriracha Aioli and Crispy Rice, Spicy Tuna Tartare, Avocado, Jalapeño	\$18
<b>[LAMB]</b> Harissa Marinated Lamb Skewers, Hummus, Pine Nuts, Oregano, Pimenton	\$21
<b>[OCTO]</b> Thinly Sliced Octopus, Scallion, Pimenton de la Vera, Sherry Vinaigrette	\$24
<b>[TIRADITO]</b> Sliced Cobia, Heirloom Tomato, Garlic and Ginger, Sea Salt	\$22
<b>[NIGIRI]</b> Japanese A5 Wagyu Nigiri, Tom Chung Sauce	\$23
<b>[PROVOLETA]</b> Grilled Argentine Provolone, Arugula, Pine Nuts, Sun-dried Tomato	\$21
<b>[EMPANADAS]</b> 3 Hand Cut Beef or Creamed Spinach Empanadas, Chimichurri	\$14

### SALADS

<b>[CAESAR]</b> Little Gem Lettuce, Croutons, Parmigiano, Anchovies, Caesar Dressing	\$16
<b>[THE BOAR]</b> Burrata, Arugula, Figs, Prosciutto, Balsamic	\$22
<b>[J. LONG]</b> Seared Tuna, Sushi Rice, Shaved Brussels, Diced Mango and Cucumber, Carrot Julienne, Arugula, Sriracha Aioli, Tom Chung Sauce	\$24

ADD ONS: **[CHICKEN]** \$6 **[STEAK]** \$8 **[SHRIMP]** \$8

### SANDWICHES

<b>[WHITE LIGHTNING]</b> Seared NY Strip, Munster Cheese, Lettuce and Tomato, Chimichurri Aioli, Toasted Baguette	\$23
<b>[BUTCHER BURGER]</b> Two Dry Aged Burger Patties, Potato Bun, Munster, Chipotle Aioli, Cornichon Aioli, Bacon, Lettuce, Tomato	\$24
<b>[SIDE CHICK]</b> Boneless Fried Chicken, Melted Cheese, Bacon, Chipotle Aioli, Potato Bun, Cabbage Slaw	\$21

ALL SANDWICHES SERVED WITH FRIES

### MAINS

*fish*

<b>[SALMON]</b> Pan Seared Salmon, Sautéed Swiss Chard, Lime Beurre Blanc, Trout Roe, Chives	\$39
<b>[DAILY FISH]</b> Simply Grilled Seasonal Fish Served with Grilled Asparagus. Please Inquire About Our Daily Selection	\$41

*pasta*

<b>[ARROZ]</b> Calasparra Rice with Assorted Seafood	\$37
<b>[FETTUCINE]</b> Fettucine with Arugula Pesto, Cherry Tomato, Parmigiano and Mozzarella	\$32

*other*

<b>[CHIX]</b> Organic Roasted Half Poulet Rouge Chicken, Potato Puree, Roasted Squashes, Demi Glace	\$36
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### DISTINGUISHED MEATS

DRY-AGED STEAKS BASED UPON AVAILABILITY

*steaks*

<b>[FILET]</b> Prime Angus [10 oz.]	\$78
<b>[RIBEYE]</b> Prime Angus [16 oz.]	\$59
American Wagyu [16 oz.]	\$115
American Wagyu 45 Day Dry Aged [16 oz.]	\$135
Laphroig Whisky Dry Aged Prime Angus [16 oz.]	\$69
<b>[STRIP]</b> Prime Angus [16 oz.]	\$59
American Wagyu [16 oz.]	\$105
American Wagyu 45 Day Dry Aged [16 oz.]	\$130
<b>[PORTERHOUSE]</b> Prime Angus 45 Day Dry Aged [36 oz.]	\$156
<b>[A5]</b> Japanese A5 Wagyu BMS12 NY Strip [4 oz.]	\$75

### SAUCES

PEPPERCORN SAUCE, RED CONDIMENTO, CHIMICHURRI

### ADDITIONS

ADD FOIE GRAS \$18

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## DINNER

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### SIDES

<b>[ASPARAGUS]</b> Grilled Green Asparagus	\$12
<b>[MASH]</b> Yukon Gold Mashed Potatoes	\$8
<b>[FRIES]</b> Crispy Shoe String Fries, Lime Aioli	\$8
<b>[SWISS]</b> Braised Swiss Chard	\$8
<b>[SALAD]</b> Mixed Greens, Red Onion, Shredded Carrots, Sherry Vinaigrette	\$8

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RED CONDIMENTO  
CHIMICHURRI

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## W I N E S

### *reds*

	GL.	BTL.
<b>2020</b> Rutini Malbec/Cab .....	<b>\$21</b>	<b>\$78</b>
<b>2021</b> Domaine Nico Pinot Noir .....		<b>\$98</b>
<b>2020</b> Catena Historic Rows Malbec .....		<b>\$110</b>
<b>2021</b> Paul Hobbs Russian River Valley Pinot Noir .....		<b>\$140</b>
<b>2021</b> Malbec Argentino, Catena Zapata .....		<b>\$190</b>
<b>2019</b> Paul Hobbs Cabernet Sauvignon, Napa .....		<b>\$220</b>

### *whites*

	GL.	BTL.
<b>2022</b> Zenato Pinot Grigio .....	<b>\$18</b>	<b>\$60</b>
<b>2021</b> Catena Historic Rows Chardonnay .....	<b>\$21</b>	<b>\$78</b>
<b>2021</b> Paul Hobbs Russian River Valley Chardonnay .....		<b>\$132</b>

### *bubbles + pinks*

	GL.	BTL.
<b>2022</b> Miraval Rosé .....	<b>\$18</b>	<b>\$60</b>
NV Laurent & Perrier Brut La Cuvee 375 ml. ....		<b>\$78</b>
NV Laurent & Perrier Blanc de Blancs .....		<b>\$180</b>
NV Laurent & Perrier Rosé .....		<b>\$190</b>

## D E S S E R T S

<b>[Milk and Cookies]</b> House Baked Chocolate Chip Cookies, Crème Anglaise	<b>\$12</b>
<b>[Panqueques]</b> Warm Crepes with Dulce de Leche and Toasted Pecans	<b>\$12</b>
<b>[Chocolate]</b> Flourless Chocolate Cake, Vanilla Ice Cream	<b>\$12</b>

## NICHOLSON MUIR

The team at Nicholson Muir is first and foremost a community that's passionate about high quality, nutritious and delicious food. We believe that meat should be enjoyed like wine, with an appreciation for the varieties and a deeper knowledge of the source of the food you consume. That's why we pride ourselves in offering products that are ethically sourced and humanely raised on natural, sustainable farms. We only work with farms that we know personally because we believe that when you know where and how your meat was raised, you're able to make the best decisions and the finest fare.

**Our space is available for private dining. Please email [James@NicholsonMuir.com](mailto:James@NicholsonMuir.com) for more information.**

**Follow us on Instagram @NicholsonMuirs to learn more about our special events.**