



As artists, we are passionate about creating special moments. Beyond the screen, we recognize that this often happens while enjoying a great meal in the company of family and friends.

When the opportunity came to open a casual themed restaurant brand, we knew it was a natural extension of our passion. We hope you capture a few of those special moments here.

*Thanks for joining us on this journey
we call Nic & Norman's.*

Sincerely,

Greg Nicotero & Norman Reedus

-SOUPS & SALADS-

Add Chicken \$6, Salmon \$8, Shrimp \$9 or Steak \$12

NIC & NORMAN'S \$10 | \$14

Baby mixed lettuce, candied pecans, goat cheese, cherry tomatoes with balsamic vinaigrette dressing

WEDGE SALAD \$10 | \$14

Iceberg wedge topped with crumbled blue cheese, pico de gallo, pork belly burnt ends, blue cheese dressing & a balsamic drizzle

CAESAR \$9 | \$13

Romaine hearts, shredded parmesan and sundried tomato croutons with traditional caesar dressing

POWERBLEND \$10 | \$14

Mixture of seven superfoods plus almonds, dried cranberries, avocado and feta cheese tossed in a vidalia onion dressing

GREEK \$10 | \$14

Chopped greens, tomatoes, red onion, kalamata olives, cucumber, pepperoncini and marinated feta cheese tossed in Greek dressing

HOMESTYLE CHILI \$6 | \$9

"Sobering comfort food" house-made served with cornbread

-GOURMET BURGERS-

All burgers are served on our signature bun or un-bun (wrapped iceberg lettuce)

Substitute a gluten-free bun for an additional \$2. Burgers include sidewinder fries or sweet potato fries. Substitute a side or house salad for an extra \$1

GREG'S PICK* | \$18

Our proprietary blend of ground chuck, short rib and brisket patty, topped with blackened seasoning, blue cheese, baby blend lettuce, caramelized onions and sliced tomato

NORMAN'S PICK | \$18

Vegetarian. Balsamic marinated portobello mushroom sliced and topped with Swiss cheese, basil pesto, caramelized onions, arugula & sliced tomatoes.

CLASSIC BURGER* | \$16

Our proprietary blend of ground chuck, short rib and brisket patty, over baby blend lettuce, onions, tomato, pickles and N&N sauce

PORK BELLY BBQ BURGER* | \$18

Our proprietary blend of ground chuck, short rib and brisket patty, topped with pork belly burnt ends, slaw, spicy mayo, N&N BBQ sauce and onion straws

SURF & TURF BURGER* | \$19

Our proprietary blend of ground chuck, short rib and brisket patty, topped with a house-made crab cake, arugula, onion straws and creole sauce

FRITO CHILI SMASHBURGER* | \$17

Double smashburger over spicy mayo, our house-made chili, seared jalapeños, queso and original Fritos

MEXICAN BURGER* | \$18

Our proprietary blend of ground chuck, short rib and brisket patty, covered with melted queso, seared jalapeños, avocado, cilantro lime mayo and pico de gallo

PIMENTO BACON BURGER* | \$18

Our proprietary blend of ground chuck, short rib and brisket patty, topped with house-made pimento cheese, bacon, tomato and arugula

BUFFALO CHICKEN BURGER | \$17

Fried chicken breast tossed in buffalo sauce topped with blue cheese crumbles, sliced tomato, shredded lettuce, pickles and ranch dressing

TURKEY AVOCADO BURGER | \$17

Michigan ground turkey, avocado, arugula and Swiss cheese topped with cilantro lime mayo

BIG FISH BURGER | \$17

Grilled, fried or blackened haddock dressed with lettuce, sliced tomato, and house-made tartar sauce

-SHAREABLES-

PHILLY CHEESESTEAK FRIES | \$16

Sidewinder beer-battered fries smothered in queso, shaved ribeye, sautéed peppers, onions and mushrooms

PICKLE FRIES | \$12

Deep fried pickle spears served with ranch for dipping

BRISKET NACHOS | \$15

Slow cooked brisket, house-made potato chips, black beans and roasted corn topped with white queso, okra and fresh pico de gallo

FRIED MOZZARELLA | \$12

Creamy cheese blend fried golden brown and served with marinara sauce for dipping

CRAB CAKES | \$16

Three house-made crab cakes, topped with pico de gallo and a creole drizzle

GARLIC HERB SHRIMP | \$14

Garlic herb shrimp served on toasted sun-dried tomato focaccia topped with house-made creole sauce

MEATLOAF SLIDERS | \$14

House-made meatloaf, mashed potatoes, gravy, N&N sauce & onion straws

DIPS YOUR WAY

SPINACH & ARTICHOKE | \$10

ROASTED RED PEPPER HUMMUS | \$10

HOUSE-MADE PIMENTO CHEESE | \$12

SALMON SPREAD | \$10

PICK THREE FOR | \$16

UPON VERIFICATION OF GREAT SERVICE, A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

-STEAKS-

All steaks are hand-cut in house. Choice of two sides.

NY STRIP* 12oz | \$34

RIBEYE* 14oz | \$42

TENDER MEDALLIONS* 9oz | \$30 *Served with red wine reduction*

ADD ONS

GARLIC HERB SHRIMP | \$5

MUSHROOMS & ONIONS | \$3

CRAB CAKE | \$6

ROASTED GARLIC BUTTER | \$3

SALMON | \$8

BLUE CHEESE CRUMBLES | \$3

-SIGNATURE PLATES-

NIC-N-CHICKEN | \$22

Double breast of chicken seasoned and basted with N&N sauce, topped with sautéed mushrooms and onions. Served with mashed potatoes and cajun cream corn

HOMESTYLE MEATLOAF | \$24

Homestyle meatloaf topped with N&N sauce. Served with mashed potatoes, gravy, green beans and cornbread

WHISKEY CITRUS SALMON | \$26

Salmon filet marinated in orange whiskey, seared and topped with pineapple salsa. Served over superfood greens and mashed potatoes

COCA-COLA BRAISED PORK SHANK | \$26 *(Only available after 4pm)*

1 ½ pound shank braised and slow cooked in a Coca-Cola reduction. Served over mashed potatoes and cajun cream corn

PAN SEARED SHRIMP | \$24

Shrimp seasoned and seared with gouda grits and citrus glazed carrots

FRIED CHICKEN POT PIE | \$22

Crispy fried chicken and our house-made vegetable roux poured over a southern biscuit

SMOKEHOUSE MAC & CHEESE | \$26

House-made pimento cheese blend tossed with smoked brisket & pork belly burnt ends, topped with panko breadcrumbs, shredded cheddar and N&N BBQ drizzle

SOUTHERN FRIED RIBS \$24 | \$34

St. Louis style ribs, fried & tossed in N&N BBQ sauce. Served with mashed potatoes & powerblend slaw

FISH-N-CHIPS | \$22

Crispy fried haddock filet, sidewinder fries, powerblend slaw and our house-made tartar sauce

-SIDES-

SIDEWINDER FRIES | \$5

GOUDA GRITS | \$6

SWEET POTATO FRIES | \$5

CAJUN CREAM CORN | \$6

ONION RINGS | \$6

BRUSSELS SPROUTS | \$6

GREEN BEANS | \$6

SEARED ASPARAGUS | \$6

MASHED POTATOES | \$6

MAC & CHEESE | \$6

CITRUS GLAZED CARROTS | \$6

PICK THREE | \$15