

NICO Kitchen + Bar

1 Center St 07102-4501 · +19732975855 · Updated: Jan 14, 2026

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COCKTAILS 9

midnight mule	\$12.00
belvedere vodka, lime, hibiscus, ginger	
the gin spritz	\$13.00
botanist gin, lemon, elderflower	
vaudeville	\$14.00
high west double rye, agave, orange, cherry	
backstage breeze	\$13.00
belvedere vodka, cranberry, lime	
jersey rum runner	\$12.00
koloa white rum, passion fruit, pineapple, citrus	
encore sour	\$13.00
high west bourbon, ginger, lemon, lime	
limelight spicy margarita	\$14.00
patron silver tequila, lime, poblano chili	
curtain call	\$14.00
nyak cognac, espresso, vanilla	
scotch fizz	\$12.00
dewars white label, prosecco, lemon	

BEERS CANS + BOTTLES 7

corona extra 4.6% abv	\$9.00
yuengling lager 4.5% abv	\$8.00
heineken lager 5% abv	\$9.00
miller lite 4.2% abv	\$8.00
pilsner urquell pilsner 4.4% Abv	\$9.00
guinness stout 4.2% abv	\$10.00
athletic run wild non-alcoholic IPA	\$8.00
less than 0.5% abv	

WINE BY THE GLASS 11

avissi prosecco	\$12.00
chapoutier belleruch rosé	\$12.00
ruffino lumina pinot grigio	\$10.00
conundrum white blend	\$12.00
mcbride sisters sauvignon blanc	\$12.00
meiomi chardonnay	\$12.00
seasun pinot noir	\$12.00
highlands 41 "black granite red blend	\$11.00
hess shirtail cabernet sauvignon	\$12.00
domaine chandon brut	\$15.00
moet & chandon imperial brut	\$32.00

NON-ALCOHOLIC 6

coke, diet coke, sprite, gingerale, lemonade	\$5.00
orange, cranberry, pineapple juice	\$6.00
coffee	\$5.00
saratoga still or sparkling water	\$9.00
tea	\$5.00
espresso, cappuccino, latte	\$6.00

SOUP, SALADS + APPS 7

Soup Du Jour	\$10.00
Please call for current soup.	
Cobb Salad	\$19.00
chopped romaine lettuce, grilled chicken, bacon, avocado, blue cheese, cherry tomatoes, hard boiled eggs, ranch dressing extra chicken +9, add shrimp +10, add salmon +12	
Winter Grain Salad	\$17.00
quinoa, beluga lentils, butternut squash, cipollini onions, frisee lettuce, lemon vinaigrette add chicken +9, shrimp +10, salmon +12	
Classic Caesar	\$15.00
chopped romaine, house caesar dressing, brioche bread crumbs, shaved parmesan add chicken +9, shrimp +10, salmon +12	

Beet Salad	\$17.00
toasted walnuts, asian pear, goat cheese, pickled shallots, pomegranate seeds, baby gem, shallot vinaigrette add chicken +9, shrimp +10, salmon +12	
Hot Honey Wings	\$16.00
garlic, crudite, herbed aioli	
Margherita Pizza	\$15.00
fresh mozzarella, parmesan, marinara	

SANDWICHES 3

8oz Cheeseburger	\$22.00
white cheddar, brioche bun, jersey tomato, green leaf, dill pickle, chili aioli	
Bahn Mi Fried Chicken	\$22.00
lime aioli, pickled daikon + carrots, cilantro, fried jalapenos	
French Onion Roast Beef	\$24.00
shaved roast beef, caramelized onions, aged white cheddar, thick cut sour dough	

MAINS 4

Roasted Mushroom Risotto	\$28.00
mushroom mélange, english peas, fine herbs	
Shrimp Scampi	\$29.00
jumbo shrimp, chilis, lemon butter sauce, herbs, lemon zest panko	
Maryland Fish Cakes	\$28.00
baked salmon cakes, spicy aioli, arugula, pickled red onions, shaved fennel, cherry tomato, lemon vinaigrette	
Steak Frites	\$45.00
pan seared 12oz NY strip, crispy sidewinder potatoes, shallot sherry jus, arugula	

OPENERS 8

Soup Du Jour	\$10.00
please call for current soup	
Classic Caesar	\$15.00
chopped romaine, house caesar dressing, brioche bread crumbs, shaved parmesan add chicken +9, shrimp +10, salmon +12	
Winter Grain Salad	\$17.00
quinoa, beluga lentils, butternut squash, cipollini onions, frisee lettuce, lemon vinaigrette add chicken +9, shrimp +10, salmon +12	
Beet Salad	\$17.00
toasted walnuts, asain pear, goat cheese, pickled shallots, pomegranite seeds, baby gem, shallot vinaigrette add chicken +9, shrimp +10, salmon +12	

Hot Honey Wings	\$16.00
garlic, crudité, herbed aioli	
Warm Buttermilk Biscuits	\$9.00
four biscuits, whipped honey butter	
Margherita Pizza	\$15.00
fresh mozzarella, parmesan, marinara	
Shrimp Bruschetta	\$15.00
shrimp, cherry tomato, basil, fresh mozzarella, balsamic drizzle, grilled sourdough	

FEATURES 8

Skillet Chicken	\$33.00
bone-in, smashed fried potatoes, charred broccolini, demi-glace	
Roasted Mushroom Risotto	\$28.00
mushroom mélange, english peas, fine herbs	
Shrimp Scampi	\$29.00
jumbo shrimp, chilis, lemon butter sauce, herbs, spaghetti, lemon zest panko	
Grilled Atlantic Salmon	\$36.00
butternut squash puree, roasted root vegetables, trumpet mushrooms	
Steak Frites	\$45.00
pan seared 12oz NY strip, crispy sidewinder potatoes, shallot sherry jus, arugula salad	
Braised Lamb Shank	\$39.00
new potatoes, leeks, cremini mushrooms, beaujolais sauce	
Grass Fed Burger	\$27.00
white cheddar, brioche bun, jersey tomato, lettuce, dill pickle, sidewinder fries	
Maryland Fish Cake	
baked salmon cake, spicy aioli, arugula, pickled red onions, shaved fennel, cherry tomato, lemon vinaigrette	

LOUNGE MENU FOOD ITEMS 8

Hummus + Crudite	\$13.00
fresh vegetables, olive oil, paprika	
Hot Honey Wings	\$16.00
garlic, crudite, herbed aioli	
Shrimp Bruschetta	\$15.00
shrimp, cherry tomato, basil, fresh mozzarella, balsamic drizzle, grilled sourdough	
Spinach Artichoke Gratin	\$15.00
creamy dip, corn tortillas	

Poutine	\$19.00
sidewinder fries, beef short rib gravy, mozzarella, roasted pepper	
Crispy Brussels Sprouts	\$12.00
agave sriracha glaze	
Margherita Pizza	\$15.00
fresh mozzarella, parmesan, marinara, jersey tomatoes	
Warm Buttermilk Biscuits	\$9.00
four biscuits, whipped honey butter	

FOOD 3

Kids Pizza	\$9.00
Cheese pizza	
Pasta	\$9.00
With choice of butter or red sauce.	
Chicken Tenders	\$9.00
With fries.	