

# NIC & NORMAN'S

SENOIA | CHATTANOOGA  
LOUISVILLE | LEXINGTON

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 \$5, salmon \$7, shrimp \$6 or steak \$7

### REEDUS RIPE TOMATOES

Sliced ripe tomatoes, arugula, almonds and feta topped with a balsamic glaze. \$10

### NIC & NORMAN'S

Baby mixed lettuce, candied pecans, goat cheese, cherry tomatoes with balsamic vinaigrette dressing. \$9/\$12

### CAESAR

Romaine hearts, shredded parmesan and sundried tomato croutons with traditional caesar dressing. \$8/\$12

### POWERBLEND SALAD

Mixture of seven superfoods plus almonds, cranberries, avocado and feta cheese tossed in a vidalia onion dressing. \$9/\$13

### GREEK SALAD

Chopped greens, tomato, olives, cucumber, pepperoncini and marinated feta cheese tossed in Greek dressing. \$13

### TRADITIONAL COBB

Romaine, egg, tomato, avocado, bleu cheese, bacon, cucumber and red onion with ranch dressing. \$13

### SOUP DU JOUR

Ask your server about today's selection. \$5/\$8

### HOMESTYLE CHILI

"Sobering comfort food" made with our proprietary blend of ground chuck, short rib and brisket. \$5/\$8

## STARTERS

### PHILLY CHEESESTEAK FRIES

Sidewinder beer-battered fries smothered in cheese, shaved ribeye, sautéed peppers, onions and mushrooms. \$14

### STICKY RIB TIPS

Tender pork tips baked, flash fried and tossed in N&N BBQ sauce. \$12

### PICKLE FRIES

Deep fried pickle spears served with ranch for dipping. \$12

### BRISKET NACHOS

Slow cooked brisket, house made potato chips, black beans, and roasted corn topped with white queso, okra and fresh pico. \$13

### FRIED MOZZARELLA

Creamy cheese blend fried golden brown and served with marinara sauce for dipping. \$12

### BBQ PORK SLIDERS

Three pork sliders topped with slaw, pickles and N&N BBQ sauce. \$12

### CRAB AND AVOCADO TOAST\*

Rosemary focaccia, lump crabmeat, fresh avocado and lemon drizzled with creole mustard. \$14

### DIPS YOUR WAY

Choose between Spinach & Artichoke, Pimento or Roasted Red Pepper Hummus. \$10  
Try all three. \$14

## FLATBREADS

### PEPPERONI PIZZA

Bold pepperoni, fresh mozzarella and marinara sauce. \$14

### BRISKET BARBECUE

Hickory smoked brisket, roasted corn, cheddar cheese and red peppers topped with onion strings and N&N BBQ sauce. \$15

### GARLIC PESTO CHICKEN

Fresh mozzarella, pesto herb cheese and roasted tomatoes topped with grilled chicken and shredded spinach. \$15

### MARGARITA

Mozzarella and roasted tomatoes topped with olive oil and fried basil. \$14

### SALMON

Herb cheese, candied red onions, goat cheese and capers topped with arugula and a balsamic glaze. \$14

### BUFFALO CHICKEN

Fried buffalo chicken topped with mozzarella, bleu cheese crumbles, green onions and ranch dressing. \$14

### STEAK FAJITA

Seasoned steak, green and red peppers, onions, queso, cheddar and mozzarella cheese topped with pico and a sour cream drizzle. \$14

## GOURMET BURGERS

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

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

### GREG'S PICK\*

Our proprietary blend of ground chuck, short rib and brisket patty, topped with blackened seasoning, bleu cheese, baby blend lettuce, caramelized onions and tomato. \$16

**Make it a bison burger for \$3 more.**

### NORMAN'S PICK

Impossible brand plant-based patty topped with a fried egg and dressed with beets, avocado, spinach and soy ginger sauce. \$16

### CLASSIC BURGER\*

Our proprietary blend of ground chuck, short rib and brisket patty over baby blend lettuce, onions, tomato, pickles and N&N sauce. \$14 (additional toppings available)

**Make it a bison burger for \$3 more.**

### FRITO CHILI SMASHBURGER\*

Double smashburger over spicy mayo, our house made chili, seared jalapeños, queso and original Fritos. \$15

### LAMB BURGER

Australian ground lamb topped with rosemary feta, baby spinach, tomato and tzatziki sauce. \$15

### BBQ BURGER\*

Our proprietary blend of ground chuck, short rib and brisket topped with more pork; slaw, spicy mayo, N&N BBQ sauce and onion straws. \$16

**Make it a bison burger for \$3 more.**

### TURKEY AVOCADO BURGER

Michigan ground turkey, avocado, arugula and swiss cheese topped with cilantro lime mayo. \$15

### FRIED CHICKEN BURGER

Southern fried local chicken breast, pickles, spicy mayo, baby blend lettuce and tomato. \$15

### BIG FISH BURGER

Grilled, fried or blackened haddock dressed with lettuce, tomato, and house made tartar sauce. \$15

### MEXICAN BURGER\*

Our proprietary blend of ground chuck, short rib and brisket covered with seared jalapeños, melted queso, avocado, cilantro lime mayo and pico. \$16

**Make it a bison burger for \$3 more.**

### PIMENTO BACON BURGER\*

Our proprietary blend of ground chuck, short rib and brisket patty topped with Wicked pimento cheese, bacon, tomato and arugula. \$16

**Make it a bison burger for \$3 more.**



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

## ENTRÉES

### BEEF TENDER MEDALLIONS\*

Hand cut seasoned tenderloin medallions. Served with sautéed mushrooms, asparagus, mashed potatoes and wine reduction. \$28

### NIC-N-CHICKEN

Double breast of chicken seasoned and basted with N&N sauce and topped with sautéed mushrooms and onions. Served with mashed potatoes and cajun cream corn. \$19

### HOMESTYLE MEATLOAF

Homestyle meatloaf topped with N&N sauce. Served with mashed potatoes, gravy, green beans and cornbread. \$20

### CHOICE CUT NY STRIP\*

Hand cut, seasoned, seared and topped with onion straws. Served with roasted potatoes and brussels sprouts. \$29

### WHISKEY CITRUS SALMON\*

Salmon filet marinated in orange whiskey, grilled and topped with pineapple salsa. Served over superfood greens and mashed potatoes. \$22

### FRIED CHICKEN POT PIE

Crispy fried chicken and our house made vegetable roux poured over a southern biscuit. \$19

### COCA-COLA BRAISED PORK SHANK

1 1/2 pounds braised and slow cooked in a Coca-Cola reduction. Served over mashed potatoes and cajun cream corn. \$22 (Only available after 4pm.)

### BRISKET MAC AND CHEESE

Pimento cheese blend topped with smoked brisket, panko breadcrumbs, shredded cheddar and a N&N BBQ drizzle. \$22

### SHRIMP AND GRIT CAKES

Crispy tender grit cakes, roasted potatoes and seasoned shrimp topped with mild cajun gravy and sliced grape tomatoes. \$20

## SIDES

### \$14 SIDE BAR PLATTER

Choose any three side items

### \$5 SIDE

Sidewinder fries, sweet potato fries, onion rings, green beans, mashed potatoes, fried okra, cajun cream corn, house salad

### \$6 SIDE

Brussels sprouts, asparagus, roasted red potatoes, mac and cheese.

NICANDNORMANS.COM

# BRUNCH

11:00 AM- 2:00 PM

## BLOODIES AND BUBBLES

<b>HOUSE MIMOSA</b>	<b>\$4</b>
Yes, we use the cheap stuff but its only \$4.00	
<b>BUCKET &amp; BUBBLES</b>	<b>\$16</b>
Bottles of bubbly served with your two favorite juices	
<b>BASIC BLOODY</b>	<b>\$6</b>
House Vodka, Zing Zang, hot sauce, cucumber spears	
<b>BLOODY NICOTERO</b>	<b>\$9</b>
Absolute Vodka, Zing Zang, Cholula, bloody eyeballs	
<b>BOUJEE BLOODY</b>	<b>\$12</b>
Grey Goose, Zing Zang, cucumber spears, bacon, olives & cheese	

## HANGOVER HELPERS

<b>PHILLY FRY SCRAMBLE*</b>	<b>\$16</b>
Scrambled eggs over sidewinder fries smothered with cheese, shaved ribeye, sauteed peppers, onions and mushrooms.	
<b>CHICKEN AND WAFFLE BURGER*</b>	<b>\$16</b>
Southern fried chicken breast, crispy bacon, maple syrup, spicy mayo, fresh strawberries and a sunny side up egg stacked inside a Belgian waffle bun. Topped with powder sugar and served with breakfast potatoes.	
<b>INDECISION*</b>	<b>\$16</b>
Two sunny side up eggs, two pancakes, bacon, sausage, breakfast potatoes, pico de gallo and maple syrup	
<b>SOUTH OF THE BORDER BOWL*</b>	<b>\$17</b>
Scrambled eggs over breakfast potatoes, seasoned beef, and jalapenos topped with avocado cilantro-lime crema, queso and pico de gallo.	
<b>TENDERLOIN STEAK 'N EGGS*</b>	<b>\$19</b>
Tenderloin medallions cooked to order, two eggs almost any style and pico de gallo on the side with breakfast potatoes.	
<b>BRISKET BBQ SCRAMBLE*</b>	<b>\$17</b>
Scrambled eggs and brisket over sweet potaotes, black beans and corn, topped with queso and scallions.	
<b>SOUTHERN BISCUITS &amp; GRAVY*</b>	<b>\$14</b>
Scrambled eggs and pork sausage gravy poured over a biscuit	

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## COCKTAILS

<b>Rosemary Reedus</b>	<b>\$11</b>
Finlandia vodka, rosemary simple, soda water, cranberry juice, lemon juice and rosemary cranberry garnish	
<b>Senoia Sunrise</b>	<b>\$12</b>
Ole Smoky pineapple moonshine, Ole Smoky hunch punch lightnin moonshine, orange juice, pineapple juice, lime juice, moonshine pineapple, cherry	
<b>Georgia Peach Palmer</b>	<b>\$11</b>
house-infused peach vodka, lemonade, black tea, peach schnapps	
<b>Strawberry Fields</b>	<b>\$11</b>
Gate 11 vodka, strawberries, sour mix, simple syrup, sprite	
<b>This Bitch</b>	<b>\$11</b>
house-infused blueberry gin, simple syrup, lime juice	
<b>That Bitch</b>	<b>\$11</b>
house-infused raspberry vodka, simple syrup, lemon juice, mint sprig	
<b>Skinny-Rita</b>	<b>\$12</b>
Gate 11 tequila, lime juice, agave	
<b>Cucumber Mule</b>	<b>\$11</b>
house-infused cucumber vodka, simple syrup, lime juice, ginger beer	
<b>Cherry Manhattan</b>	<b>\$12</b>
house-infused bourbon, sweet vermouth, bitters, filthy cherry	
<b>Not Your Mama's Girl Scout Cookie</b>	<b>\$11</b>
Dough Ball Cookie Dough Whiskey, Peppermint Rumchata, creme de menthe, half and half, chocolate bitters	
<b>Bloody Nicotero</b>	<b>\$11</b>
Finlandia vodka, hot sauce, bloody mary mix, half salted rim, bloody eyeballs, lime	

## DRAFT BEER

<b>Michelob Ultra</b>	<b>\$6</b>
clean & crisp lager 4.2%	
<b>Tennessee Brew Works Urban Hiker Lager</b>	<b>\$7</b>
light bodied, subtle hops, honey dew aroma 4.2%	
<b>Wisecre Tiny Bomb Pilsner</b>	<b>\$7</b>
soft and light , easy drinking 4.5%	
<b>Sweet Water 420 Extra Pale Ale</b>	<b>\$7</b>
west coast style pale ale, crisp finish 5.7%	
<b>Sweet Water Blue Wheat</b>	<b>\$7</b>
light bodied, clean finish, hint of blueberry 4.6%	
<b>Sweet Water Gone Trippin' West Coast IPA</b>	<b>\$7</b>
assertively hopped with aromas of citrus and pine 7%	
<b>Hutton &amp; Smith Igneous IPA</b>	<b>\$7.5</b>
dry hopped, blast of citrus, pine aromas 7.2%	
<b>Highland Gaelic Amber Ale</b>	<b>\$7</b>
malty sweetness, balanced, delicate hops 5.5%	
<b>Jackalope Bearwalker Brown Ale</b>	<b>\$7</b>
Vermont maple syrup, rich, warm 5.1%	
<b>Wisecre Gotta Get Up To Get Down</b>	<b>\$7</b>
Ethiopian coffee stout, oats, blueberry pie 5%	
<b>Hutton &amp; Smith Rotating</b>	<b>\$7</b>
ask which flavor we have on draft	
<b>Gypsy Circus Rotating Cider</b>	<b>\$7</b>
ask which flavor we have on draft	
<b>Oddstory Brewing Rotating Sour</b>	<b>\$7</b>
ask which flavor we have on draft	
<b>Chattanooga Brewing Company Rotating</b>	<b>\$7</b>
ask which flavor we have on draft	

## NON-ALC COCKTAILS

<b>Seasonal Lemonade</b>	<b>\$5</b>
house-made from scratch seasonal berry lemonade	
<b>Blackberry Mint Fizz</b>	<b>\$6</b>
Seedlip spice, blackberry and mint-infused agave, soda	

## TALLBOYS

<b>Budweiser</b>	<b>\$6</b>	<b>Modelo Especial</b>	<b>\$6</b>
<b>Bud Light</b>	<b>\$6</b>	<b>Blue Moon</b>	<b>\$6</b>
<b>Coors Light</b>	<b>\$6</b>	<b>High Noon Seltzer</b>	<b>\$6</b>
<b>Miller Lite</b>	<b>\$6</b>	<b>Mich Ultra</b>	<b>\$6</b>
<b>Yuengling</b>	<b>\$6</b>	<b>Guinness</b>	<b>\$7</b>

## WINE

### White

	Glass/Bottle
White Blend, Floriography, South Africa	\$7/26
Chardonnay, Dark Horse, California	\$7/26
Pinot Grigio, Cielo, Italy (1.5L)	\$7/40
Rose, Mont Gravet, Languedoc(FR)	\$7/26
Sparkling Wine, Duc De Valmer, Burgundy (FR)	\$7/26
Sauvignon Blanc, Nobilo, New Zealand	\$9/34
Riesling, Chateau St. Michelle, Columbia Valley (WA)	\$9/34
Pinot Grigio, Alverdi, Italy	\$9/34
Chardonnay, Lucas and Lewellen, California	\$12/46
Prosecco, Riondo, Italy	\$12/46
Sparkling Wine, Domain Chandon, California	\$55
Chardonnay, Orin Swift-Mannequin, California	\$60
Grande Reserve Champagne, Chateau De Bligny, France	\$95

### Red

Cabernet Sauvignon, La Terre, California	\$7/26
Pinot Noir, Canyon Road, California	\$7/26
Cabernet Sauvignon, Grayson Cellars, California	\$9/34
Pinot Noir, Sea Sun, California	\$9/34
Malbec-Tempranillo, Santa Julia, Argentina	\$9/34
Merlot, 14 Hands, Columbia Valley (WA)	\$10/38
Shiraz, Woop Woop, Southern Australia	\$10/38
Cabernet Sauvignon, Scarlet Vine, Maipo Valley (Chile)	\$12/44
Merlot, Drumheller, Columbia Valley (WA)	\$12/44
Cabernet Sauvignon, Highway 12, Sonoma (CA)	\$14/52
Cabernet Sauvignon, Prisoner-Unshackled, California	\$55
Pinot Noir, Kings Estate, Willamette Valley (OR)	\$75
Petite Sirah-Syrah-Grenache, Orin Swift-Machete, California	\$95
Bordeaux Blend, Orin Swift-Papillon, Napa Valley(CA)	\$130



## LIQUORS

### Vodka

Frozenhead	Absolut
Gate 11	Belvedere
Grey Goose	Chopin
Old Dominick	Tito's
Ketel One	Finlandia

### Whiskey

Three Chord	Jack Daniels
Chattanooga 91	Jack Daniels Apple
Chattanooga 111	Jack Daniels Honey
Rittenhouse Rye	Jack Daniels Fire
Sazerac Rye	George Dickel #8
Bulleit Rye	George Dickel Rye
JW Kelly Golden Age Rye	Crown Royal
Whistle Pig 10 Year	Crown Royal Apple
Jameson	Baller Single Malt
Jameson Orange	ASW Resurgence Rye
Prizefight Irish	Knob Creek Rye
Slane Irish	Woodford Rye
Brushy Mountain	Old Dominick Wheat
Blue Note	Old Dominick Blend

### Bourbon

Maker's Mark	Basil Hayden
Buffalo Trace	Blade & Bow
Blanton's	Angel's Envy
Woodford Reserve	Old Forester 1897
Knob Creek	Old Forester 86
Evan Williams BIB 100	James Ownby
Elijah Craig	High West
Four Roses	Old Dominick Huling Station
Bulleit	Cooper's Craft

### Scotch

Macallan 12	Chivas Regal
Lagavulin 16	Macleod's Islay
Laphroaig 10	Macleod's Highland
Johnnie Walker Black	Macleod's Speyside

### Gin

Gate 11	Beefeater
Bombay Sapphire	Hendricks
Apostoles	Hard Truth
Tanqueray	Mil Irish Pot Still
Bowman's	Drumshanbo Gunpowder

### Rum

Gate 11	Malibu
Bacardi Superior	Captain Morgan
Bacardi Gold	Sailor Jerry
Plantation OFTD	Kraken
Plantation Stiggins	Cruzan Silver
Diplomatico	Hard Truth Coconut
Appleton Estate	Hamilton 151

### Tequila

Gate 11	Casamigos
1800 Silver	El Jimador
Patron	Espolon Silver
Don Julio	Espolon Reposado
Altos Silver	Mi Campo Silver
Altos Reposado	Mi Campo Reposado
Avion Silver	Cantera Negra

### Mezcal

Illegal
La Luna
Recuerdo