

The Nickle Plate Bar & Grill

MON - WED: CLOSED
THURS - FRI: 3PM - 9PM
SAT - SUN: 11AM - 9PM

WEEKLY EVENTS



MON - CLOSED

TUES - CLOSED

WED - CLOSED

THURS - TRIVIA/TASTINGS

Trivia begins @7PM
Tastings begin @5PM

FRI - \$4 MARGARITA MADDNESS

\$4.00 Margarita's every Friday 4pm - close.

SUN - BOGO BONELESS WINGS

STARTERS

CHEESE CURDS 8.25

Made from real Wisconsin cheese, lightly battered, and fried to perfection. Served with our Boom Boom sauce.

HOB0 FRIES 10.00

A generous helping of beer battered fries smothered in beer cheese, pulled pork, thick-cut bacon, bourbon BBQ and topped with sour cream and chives.

BRUSSEL SPROUTS ✓ 7.75

Fresh brussel sprouts, flash fried, drizzled in your choice of either smoked honey butter with bacon or bayou buffalo sauce and blue cheese crumbles.

FRICKLES ✓ 6.50

Deep fried pickles served with horseradish cream sauce.

KNOTTY CRABS 11.00

(4) Garlic knots covered in our creamy crab dip baked to perfection.

ONION RINGS ✓ 7.50

Basket full of thick and crispy onion rings served with Southwest sauce.

PRETZEL RAILS ✓ 7.25

Three deep-fried Bavarian soft pretzel sticks paired with house-made Yuengling & cheddar dipping sauce.

HOT PIMENTO DIP ✓ 8.00

Our version of the tangy, creamy cheese dip that's referred to as the p  t   of the South

BUFFALO CHIPS ✓ 7.50

House fried chips drizzled with your choice of wing sauce then topped with blue cheese crumbles. Yum!

SALADS



DRESSINGS: RANCH, BLUE CHEESE, SRIRACHA RANCH, ITALIAN, FRENCH, HONEY MUSTARD, THOUSAND ISLAND, BALSAMIC VINAIGRETTE & CAESAR

THE GREENS 9.50

Lettuce, tomato, red onion, cheddar jack cheese, croutons & egg.

+black bean burger 12.75
+crispy/ or grilled chicken 12.50
+steak 16.50
+grilled shrimp 14.50

SANTA FE CHICKEN 12.75

Mixed greens topped with seasoned grilled chicken, cheddar jack cheese, jalape  os, corn & bean salsa, red onion, tomatoes & Fritos. Served with Sriracha Ranch dressing.

FLATBREADS

BACON PIEROGIE 9.50

Thick cut bacon crumbles, mashed potatoes, saut  ed onions and cheddar cheese with sour cream for dipping!

CHICKEN BACON RANCH 10.25

Grilled chicken topped with thick-cut bacon and melted mozzarella cheese finished with chives, ranch dressing and balsamic drizzle.

BANGIN' SHRIMP 11.75

Grilled shrimp, mozzarella cheese, red onion, mandarin oranges drizzled with our sweet and spicy red chili sauce.

Winter Warm-Ups! HANDCRAFTED

Purple Punch \$6.00

An ode to the great purple one, made with Blackberry Bramble, Cranberry Juice, Orange and Pineapple Juices, served in a tall glass.

Grown-Up Root Beer Float \$6.00

You'll feel 10 again but this float is definitely for those 21+ made with Root Beer Shine, Whipped Vodka and cream. Yum!

Tequila Sundown \$5.75

A sunset on a warm beach in a glass! Tequila and Orange Juice combined to perfection!

Blackberry Mule \$7.00

Featuring Blackberry Bramble, a bit of ginger and splash of soda, garnished with a lime!

Our craft cocktails this winter feature locally-made libations from Nomad Distilling! Located just south of Williamsport, Nomad Distilling Co. focuses on the craft and curation of spirits that make a creative (and delicious) cocktail!

TAKEOUT GIVE US A CALL!
570-672-5277



NOMAD
DISTILLING CO.

G O U R M E T
BURGERS



HAND PATTIED 1/2LB ALL BEEF

SERVED ON GRILLED BRIOCHE AND COOKED TO YOUR LIKING
WITH KETTLE-COOKED POTATO CHIPS AND PICKLES.
UPGRADE TO BOTTOMLESS FRIES - \$3.00
SUB GLUTEN FREE BUN - \$1.00

THE STANDARD 10.50

A toasted brioche bun topped with your choice of cheese and toppings!

THE TORPEDO 11.25

Fresh ground torpedo meat (medium/hot) from Anthracite Provisions piled high on a grilled brioche bun topped with lettuce, tomato and onion and Cooper Sharp cheese. Caution, it's HOT but delicious!

PB&J BURGER 11.75

A toasted brioche bun slathered with crunchy peanut butter, spicy blackberry jelly, crispy bacon and melted American cheese makes for a taste explosion!

BACON PIMENTO 11.75

Bacon + Pimento Cheese = awesome. Slathered on our 1/2lb burger, this slice of Southern hospitality makes your mouth water!

BUFFALO BURGER 11.00

Nope, not Bison - this is our hand-pattied ground beef burger topped house made buffalo cream cheese, sautéed onions, and American cheese.

JACK DANIEL'S BURGER 11.75

Melted cheddar cheese, crisp bacon, deep fried onion rings with our own Jack Daniel's BBQ sauce.

BLACK BEAN 10.50

For our veggie lovers...made with whole kernel corn, tomatoes, mild green chili peppers and southwestern seasoning. Dressed with lettuce tomato, red onion and choice of cheese.

HANDHELDS

SERVED WITH KETTLE-COOKED CHIPS AND PICKLES.
UPGRADE TO BOTTOMLESS FRIES - \$3.00
GLUTEN FREE BUN - \$1.00

954 TENDERLOIN 17.25

Tender, seasoned 6oz tenderloin steak served on a toasted roll with sautéed peppers and onions.

PULLMAN 10.50

Juicy, oven-roasted pulled pork served on a hoagie roll topped with coleslaw and bourbon BBQ sauce.

SHRIMP PO-BOY 12.00

Cajun seasoned fried shrimp, piled high on a toasted hoagie roll, topped with Knoebels slaw and a drizzle of Boom Boom sauce!

CHEESESTEAK 11.00 / 12.00

- CHICKEN OR BEEF -

Peppers, onions, marinara & choice of cheese served on an 8" hoagie roll.

Add mushrooms .50

Add bacon 1.00

CBR WRAP 10.25

Grilled or crispy chicken, bacon, mozzarella cheese, lettuce, tomato, and ranch in a garlic herb wrap.

RACHAEL 9.75

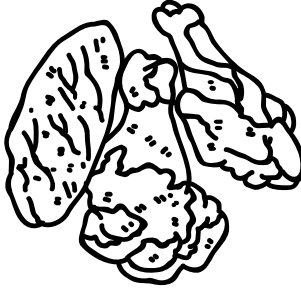
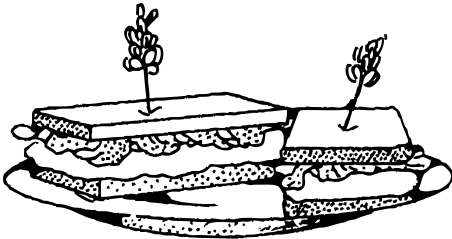
Turkey, creamy coleslaw, Swiss & 1000 island dressing. Piled high on grilled Rye Bread.

REUBEN 10.75

Thinly sliced corned beef, sauerkraut, Swiss & thousand island dressing on grilled Rye.

NASHVILLE HOT CHICKEN 11.00

Crispy fried chicken breast slathered with Nashville hot sauce on top of crisp dill pickles and covered in our Knoebels inspired coleslaw.



BASKETS

SERVED WITH FRIES & COLESLAW.

CHICKEN TENDERS 11.00

Three crispy, white-meat chicken tenders with your choice of dipping sauce. We will happily toss your chicken in one of our wing sauces if you are craving boneless wings.

BEER BATTERED HADDOCK 12.75

6oz. Yuengling beer-battered haddock filet fried until golden and crispy; served with tartar or cocktail sauce.

POPCORN SHRIMP 11.50

Crispy, fried popcorn shrimp; served with tartar or cocktail sauce.

BOUNTIFUL BOWLS

RED-SKIN SMASHED POTATOES TOPPED WITH A VARIETY OF DELECTABLE DELIGHTS SERVED WITH CHOICE OF SALAD OR SOUP.

POT ROAST 17.95

Slow roasted, fork tender beef topped with savory gravy and vegetable of the day.

CHICKEN 15.95

Choice of grilled or crispy diced chicken topped with savory gravy and vegetable of the day.

KIELBASA 16.95

Kowalonek's FAMOUS Kielbasa topped with butter sautéed cabbage and onions. YUM!

WINGS

(10) TRADITIONAL 14.50

Jumbo bone-in chicken wings fried extra crispy. Served with celery & house-made ranch or blue cheese.

(10) BONELESS 7.95

(20) BONELESS 13.95

Jumbo breaded chicken wings fried extra crispy. Served with celery & house-made ranch or blue cheese.

FLAVORS

- Jack Daniel's BBQ
- Georgian BBQ
- Ranch (Dry Rub)
- Old Bay (Dry Rub)
- Everything (Dry Rub)
- Spicy Honey Mustard
- Mild
- Stingin' Honey BBQ
- Spicy Garlic
- Sweet Red Chili
- Hot
- Buffalo Bayou
- Armageddon

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase risk of food bourne illness, especially with certain medical conditions