

NOLLEN

Neighborhood Kitchen & Tavern



www.StratosRestaurantGroup.com



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~ STARTERS & SMALL PLATES ~

SOUPS

CHEF'S SOUP OF THE DAY 3.49 CHICKEN NOODLE SOUP 3.49
BAKED FRENCH ONION SOUP 5.49

DIPS

served with pita points

WHITE BEAN AND CHIVE SMOKED SALMON AND CAPER
ROASTED EGGPLANT AND WALNUT CUCUMBER YOGURT
3.49 each / TASTE OF FOUR 9.99

HOT CRAB AND ARTICHOKE 7.99

SKEWERS

CHICKEN SOUVLAKI 7.49
lemon and oregano marinated • country salad • cucumber yogurt

CUMIN SPICED KABOB 8.49
C.A.B. sirloin • spinach and sundried tomato empanada

BBQ SHRIMP 8.99

housemade bbq sauce • tomato "tarter" sauce • southern slaw

GREAT FOR SHARING

ZUCCHINI CHIPS 7.49
crispy thin • cucumber yogurt

CALAMARI 8.49
flash fried • pepperoncini • spicy marinara • lemon aioli

RISOTTO FRITTERS 5.99
reggiano parmigiano • mozzarella • marinara

MUSSELS PROVENCAL 9.49
prince edward island • white wine • thyme • tomato lemon broth

CHICKEN QUESADILLA 7.99
grilled chicken • smoked corn • cilantro • pico de gallo • flour tortilla

TEMPURA TUNA ROLL 8.49

ahi tuna • julienne apple • sushi rice • ponzu sauce

CHEF'S CHEESES

3.99 each/choice of three 10.99
dried fruit compote • candied pecans • lavash

Spanish Manchego
Wisconsin Maytag Blue
Aged Dutch Gouda

2 Year Aged Irish Cheddar
Camembert Brie

~ SALADS ~

small/large

NOLEN 6.99/8.49

mesclun greens • herbed goat cheese • apples • red onions •
spiced pecans • tart cherry vinaigrette

COUNTRY GREEK 7.49/8.99

vine-ripe tomatoes • cucumbers • red onions • barrel feta • red
wine vinaigrette

HOUSE 6.49/7.99

romaine • marinated feta • red onions • cucumbers • olives • aged
sherry vinaigrette

CLASSIC CAESAR 6.49/7.99

romaine hearts • reggiano parmigiano • garlic crouton

BEET & BLUE 6.99/8.49

baby beets • blue cheese • haricot vert • orange walnut dressing

"CHOPPED" COBB 7.49/8.99

romaine • garbanzo beans • bacon • bleu cheese • grated egg •
creamy basil

ADDITIONS FOR SALADS

grilled chicken 3.00	diver scallops 5.00
grilled salmon 4.00	hanger steak 6.00
shrimp skewer 5.00	

~ SANDWICHES ~

served with Nolen fries

NOLEN BURGER 7.49

hand-formed ground sirloin • romaine • vine-ripe tomatoes •
red onions add cheese .50 / add mushrooms .75

BBQ BURGER 8.99

thick bacon • cheddar • fried onions • housemade bbq sauce

KOBE SLIDERS 9.49

caramelized onions • mayo • baby greens

GRILLED SALMON "BLT" 8.99

thick bacon • mesclun greens • tomato • red pepper glaze

CALIFORNIA CHICKEN 8.49

grilled chicken • thick bacon • avocado • provolone • potato roll

GRILLED CHEESE 6.99

bacon • tomato • cheddar • swiss • provolone • sourdough

CHICKEN SOUVLAKI WRAP 7.99

romaine • vine-ripe tomatoes • red onions • cucumber yogurt

SMOKED TURKEY CLUB 8.49

sun dried tomato mayonnaise • avocado • mesclun • whole wheat
toast

~ MAINS ~

mains served with whipped potatoes and choice of one side

ROASTED FREE RANGE CHICKEN 13.99
honey pecan chicken jus

VEAL MEATLOAF 13.99
wild mushrooms • veal demi-glace sauce

MARINATED HANGER STEAK 17.99
housemade steak sauce

CHICKEN PICCATA 13.99
capers • lemon butter

DOUBLE-CUT PORK CHOP 17.99
warm apple sauce • port wine glaze

GRILLED MAHI-MAHI 15.99
sweet & sour red pepper glaze

VEGETABLE PLATE 9.99
choice of three sides

FRESH SIDES 3.99 each

garlic spinach • corn mash • grilled asparagus • sweet potato puree • french green beans • southern slaw • nolen fries •
whipped potatoes • lima and corn ragout • cauliflower gratin • house salad • caesar salad

~ PASTAS ~

PENNE 13.99
whole wheat • grilled chicken • grilled asparagus • oven
tomatoes • sweet onions • extra virgin olive oil

PEARL COUSCOUS 14.99
paella style • shrimp • chorizo • artichokes • roasted red
peppers • lima beans • lemon aioli

TORTELLINI 12.99
ricotta cheese • housemade sausage • roasted red peppers •
sweet onions • spicy arrabbiata sauce

FETTUCINI 13.99
black pepper • blackened salmon • diced tomatoes • pesto
cream sauce

SPAGHETTI WITH MEATBALLS 11.99
reggiano parmigiano • basil • extra virgin olive oil

~ SIGNATURES ~

SPINACH PIE 12.99
country greek salad • barrel feta

CAROLINA BBQ PORK SHANK 14.99
slow braised • sweet potato puree • apple brown sugar

DAY BOAT FLOUNDER 14.99
cornmeal crusted • lima & corn ragout • tomato "tartar"

HONEY LACQUERED SALMON 15.99
sesame scallion rice cake • shiitake mushroom broth

SEAFOOD CIOPPINO 17.99
shrimp • mussels • local fish • saffron broth • ciabatta

STEAK "FRITES" 21.99
C.A.B. new york strip • nolen fries • au poivre sauce

Chef Catering on-site & off-site catering

LET US CATER YOUR NEXT EVENT

- Reserve the patio, private room or restaurant
 - Customized party menus
 - Private chef wine dinners

FOR MORE INFO

contact Jenny Birch at 704.372.1424 or jenny@stratosrestaurantgroup.com

Kids & Dessert Menu Available

~ WINES BY THE GLASS ~

WHITES

PINOT GRIGIO

Crane Lake, California 6
Alverdi, Italy 8

SAUVIGNON BLANC

Terra Andina, Chile 6
4 Sisters, Australia 7
Babich, Marlborough 9

CHARDONNAY

Front Porch, California 6
Bianchi, Edna Valley 10
Trefethen, Napa 14

VARIETALS

Rudolf Mueller Riesling, Pfalz 6
Sea Ridge Chenin Blanc, California 6
La Yunta Torrontes, Argentina 7
Hayman & Hill White Meritage, Santa Barbara 8
Masia D Bielsa Rose, Spain 8
Brampton Viognier, South Africa 8
Chateau Couronneau Bordeaux Blanc, Bordeaux 9
Nessa Albarino, Rias Baixas 10

SPARKLING

Santome Prosecco, Italy 10
Carousel Chenin Blanc .187, France 9
Mumm Cuvee M .187, Napa 12
Mumm Brut Prestige .187, Napa 12

REDS

PINOT NOIR

Montpellier, California 6
Avanti, Italy 9
Uptown, California 11

MERLOT

Foxbrook, California 6
Milbrandt, Washington 10

ZINFANDEL

4 Vines, California 9
Hullabaloo, Napa 11

CABERNET SAUVIGNON

Gouguenheim, Mendoza 7
Winesmith, Napa & Lodi 12

VARIETALS

McWilliams Shiraz, Australia 6
Molto Malbec, Mendoza 7
McManis Petite Syrah, California 7
Masia D Bielsa Garnacha, Spain 8
DaVinci Chianti, Chianti 8
Hayman & Hill Meritage, Monterey 9
Poggio Alle Sughere, Tuscany 9
Chateau La Clare, Bordeaux 14

wines subject to availability • ask your server for our selection by the bottle

~ SPECIALTY DRINKS ~

ORANGE BLOSSOM 7

Beefeaters • OJ • Orange Twist & Lime

GRAPEFRUIT BLOSSOM 7

Beefeaters • Grapefruit Juice • Candied Grapefruit & Lime

CITRUS SPRITZER 7

Stoli Ohranj • Club Soda • Splash of OJ or Grapefruit • Lime

SWEET GEORGIA PEACH 8

Firefly • Peach Schnapps • Triple Sec • Sour

JOHN DALY 7

Firefly • Sour

CHARLATINI 8

Vodka • Peach Schnapps • Sour • Champagne Float

MIMOSA COCKTAIL 8

Vodka • OJ • Grapefruit Juice • Champagne Float on the Rocks

~ BEERS ~

DRAFT

yuengling lager 3.5 blue moon 4 coors light 3
highland gaelic 4

BOTTLE

miller lite 3	amstel light 4	o'douls n/a 3
budweiser 3	corona 4	heineken 4
bud light 3	stella artois 4	brooklyn pilsner 4
michelob ultra 3.5	newcastle 4.5	anchor steam 4
blowing rock 4	guinness 5	

~ BEVERAGES ~

panna .5 liter 2.75	sprite 1.75
san pellegrino .5 liter 2.75	diet coke 1.75
iced tea 1.50	root beer 1.75
coke 1.75	lemonade 1.75
redbull 3.50	sugar free redbull 3.50

HAPPY HOUR food at the bar with great
DRINK SPECIALS | Monday-Friday 4:30-6:30
Best LATE NIGHT MENU in Charlotte
Thursday, Friday & Saturday 11pm - 'til