

Pick Quick Plates

Our Chefs have crafted these “low and slow” Wood-Grilled & Rustic Hearth-Oven recipes to maximize flavors, so you can sit down and relax or take your customized lunch on the go. Any way you slice it, salad it or sandwich it, you will enjoy the tender & flavorful creations time and time again.



Our beef is 100% Certified Angus and is exceptional. It offers the incredible flavor, tenderness and juiciness only found in the Certified Angus Beef® brand.

Your Pick Quick Selection Includes:
a “With”, a “Side”, and a “Sauce”

Pick Quick Plates

- Roasted Tri-Tip 14
- Brown Sugar Brisket 12
- Ancho Sirloin Flap 13
- 1/4 Rotisserie Herb Chicken 10
- Pulled Berkshire Pork 10
- Seared Quinoa Faroe Island Salmon 13
- Rotisserie Bacon Berkshire Pork 11
- Fire Roasted Portobello & Piquillo 10

With

- Baby Greens Salad
- Roasted Vegetables
- Vinegar Slaw
- Ancient Grains Salad
- Quinoa Salad

Sides

- Hominy
- Mac and Cheese
- Gumbo
- Crisp Potato Chips
- Hand Cut Fries
- Apple Salad

Sauce

- BBQ
- Chimichurri
- Tomatillo
- Chipotle Aioli
- Piccalili

Long Time Favorites...

Wood Stone Oven Pizzas

- Margherita 12
- Simply Basil 10
- American Bistro 13
- Roasted Mushroom 13
- Today’s Calzone 12

Small Plates

- Calamari 10
- Topsy Mussels 11
- Summer Sausage & Cheese Plate 13
- Crispy Pig Tails 9
- Hand Cut Fries 6

Classic Pickwick Favorites

- Hand Pattied Burger with fries 14
- Prime Rib Phazani with fries 14
- Farmhouse Salad 13
- Classic Wedge Salad 9
- Caesar Entree 8



“Home to Hilarities 4th St. Theatre”

Pick Quick Plates Concept

Who has time to wait in line or at your table for lunch? The Chefs at Pickwick and Frolic have crafted some “low and slow” rustic *wood-fired BBQ-style* offerings to expedite a **FAST AND FLAVORFUL** concept. You can customize your dining experience to create your own plates by selecting one of our “Plates”, “Withs”, “Sides”, and “Sauces” to have as a knife-and-fork meal, sandwich or salad. We use only the freshest and best quality ingredients available to us along with some traditional cooking methods that harken back to the days of yesteryear.



All of our beef selections are Abundantly Flavorful, Incredibly Tender, and Naturally Juicy. The Certified Angus Beef® brand – Angus beef at its best.

Pick Quick Plates

- Tri-Tip Roast is commonly used on the West coast and here we smoke it with garlic and a bbq dry rub
- Our Brisket is prepared in the traditional Cowboy way; smoked with brown sugar & seasonings, sliced to order then dunked in our flavorful beef broth
- The Sirloin Flap is tender, with a hearty “In Your Face” Beef Flavor that we kick up a bit with an ancho chili pepper rub
- Our “Under-the-Skin” herb-rubbed chicken is gently kissed by the fire as it spins on our wood-fired rotisserie
- Berkshire Pulled Pork is slow roasted, hand pulled and lightly finished in a sweet bbq sauce
- Faroe Island Salmon has a Dijon and citrus Quinoa crust then pan seared to lock in flavor

With

- Baby Greens is fresh baby lettuce head with ripe tomatoes, pickled onions, cucumber and our house white garlic and herb dressing
- Simply the freshest vegetables available
- Vinegar and cabbage and sweet bell pepper slaw
- Ancient Grains of Farro, wheatberries and more in a savory blend of vegetables, fruits and herbs
- Quinoa cooked and tossed with grapes, mango and sweet peppers in a white balsamic vinaigrette

Sides

- Hominy is the kernel of corn that loves to soak up all the flavors of our broths
- Our Gumbo features Andouille sausage, chicken, clams and loads of veggies
- Our Fries and Chips are hand made here at Pickwick everyday!!!
- Apple Salad has some vegetables, nuts and sunflower seeds in a Champagne Vinaigrette

Sauces

- bbq- sweet and mild
- Chimichurri- Argentinian garlic & steak sauce
- Tomatillo- Mexican green tomato salsa verde
- Chipotle Aioli- smoked pepper garlic & herb mayonaise
- Piccalili- spicy mustard pickled vegetable relish