

LUNCH

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Iced Oysters on the Half-Shell Salt Pond (RI) 2.75 Caraquet (NB) 3.00 Thatch Island (MA) 2.65
Raw Fluke with Bacon, Apples and Lime \$13
Hamachi Sashimi with Sesame-Seaweed Salad \$14
Nantucket Bay Scallop Cocktail with Ginger and Blood Orange Juice \$14
Grilled Sardines with Frisée aux Lardons \$13
Grilled Gulf Shrimp with Fennel and Radish \$15
Cod Throats Meunière \$15
Pumpkin-Crab Soup \$14
Torchon of Foie Gras with Quince Paste and Grilled Brioche \$17
Orange Ricotta with Beets and Grilled Bread \$14
Onion Rings with Grilled Onion Dip \$12
Grilled Clam Pizza \$17

APPETIZERS

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Coddled Egg with Peekytoe Crab, Bacon and Leeks \$14
Slow-Poached Egg with Paddlefish Caviar, Celery Leaf Salad and Bottarga \$15
Soft Scrambled Eggs with Hen of the Woods Mushrooms and Grilled Bread \$12
Nova Scotia Lobster Omelet \$18
Tuna Tartare with Fried Quail Egg and Crispy Shallots \$16

EGGS

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Spicy Greens, Radishes and Lime Vinaigrette \$13
Escarole, Endive and Radicchio with Marcona Almonds \$13
Shaved Turnips, Fennel and Grana Padano with Black Pepper Vinaigrette \$12
Grilled Calamari with Frisee and Preserved Lemons \$14

SALADS

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Grilled Sea Bream with Salsa Verde, Cabbage and Bacon \$23
Seared Diver Scallops with Cauliflower \$26
Grilled Seafood Sausage with Frites and Mustard Mayonnaise \$18
Grilled Flank Steak au Poivre with Escarole and Onions \$24
Roasted Mushrooms and Kale "Risoato" \$19
Bacon-Shrimp Burger with Spice-Dusted Fries \$18
Chicken Burger with Pickled Cucumbers and Slaw \$17
"BPC" Melt – Bacon, Pear and Cheddar Toast with Arugula Salad \$16

ENTREES

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Whole Black Sea Bass \$32
Norwegian Steelhead Salmon \$26
Nova Scotia Lobster \$34
28 Day Aged Strip Steak \$36
Heritage Berkshire Pork Chop \$28

GRILLS

Grills served with Charcoal Grilled Shishito Peppers and Cippolini Onions

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Grilled Potatoes \$6
Spice-Dusted Fries \$7
Charcoal Grilled Shishito Peppers and Cippolini Onions \$9
Griddled Ginger Spinach \$8
Hashed Brussels Sprouts and Lentils \$8
Mess of Braised Winter Greens \$8

VEGETABLES

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CHEF FLOYD CARDOZ

NORTH END GRILL / 104 NORTH END AVENUE / NEW YORK, NY 10282 / 646.747.1600 / NORTHENDGRILLNYC.COM

DINNER

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Iced Oysters on the Half-Shell Salt Pond (RI) 2.75 Caraquet (NB) 3.00 Thatch Island (MA) 2.65
Raw Fluke with Bacon, Apples and Lime 13
Hamachi Sashimi with Sesame-Seaweed Salad 14
Nantucket Bay Scallop Cocktail with Ginger and Blood Orange Juice 14
Grilled Calamari with Crushed Peanuts and Preserved Lemons 13
Grilled Sardines with Frisée aux Lardons 13
Grilled Louisiana Shrimp with Fennel and Radish 14
Cod Throats Meunière 15
Pumpkin-Crab Soup 14
Torchon of Foie Gras with Quince Paste and Grilled Brioche 18
Roasted Marrow Bones with Trout Roe, Trotter and Cress 16
Grilled Clam Pizza 17

APPETIZERS

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Soft Scrambled Eggs with Hen of the Woods Mushrooms and Grilled Bread 12
Coddled Egg with Peekytoe Crab, Bacon and Grits 15
Slow-Poached Egg with Paddlefish Caviar, Celery Leaves and Bottarga 15
Nova Scotia Lobster Omelet 18
Tuna Tartare with Fried Quail Egg and Crispy Shallots 16

EGGS

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Spicy Greens, Radishes and Lime Vinaigrette 13
Escarole, Endive and Radicchio with Blood Orange and Marcona Almonds 13
Roasted Beets with Orange Ricotta and Grilled Bread 14
Shaved Turnips, Fennel and Pecorino with Black Pepper Vinaigrette 12

SALADS

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Nova Scotia Halibut with Pine Nuts, Green Raisins and Clams 28
Seared Diver Scallops with Cauliflower 29
Norwegian Steel Head Salmon with Maple-Roasted Kabocha 26
Berkshire Pork Chop with White Beans and Chorizo 29
Elysian Fields Lamb Loin with Minted Chickpeas and Preserved Lemon 32
Stone Church Duck Breast and Leg with Wilted Leeks and Tangerines 34
Roasted Mushrooms and Kale "Risoato" 19

ENTREES

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Whole Turbot 62
Ashley Farms Poulet Rouge 52
28-Day Dry-Aged Strip Loin 88

x2

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Grilled Rosemary Potato "Chips" 6
Thrice-Fried Spiced Fries 7
Charcoal Grilled Shishito Peppers and Cippolini Onions 9
Griddled Ginger Spinach 8
Hashed Brussels Sprouts and Lentils 8

SIDES

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DESSERT

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Lemon Meringue Pie with Candied Almonds \$8

Butterscotch Pot de Crème with Chocolate Streusel and Single “Maltmallows” \$8

Brown Butter Cheese Cake with Pear Confit and Buttermilk Sherbet \$8

Roasted Apple Tart with Tahitian Vanilla Cream and Dry Fruit Compote \$8

DESSERT

Chocolate Pecan Layer Cake with Pecan-Chocolate Chip Ice Cream \$8

Sticky Toffee Pudding with Ginger Ice Cream \$8

Sorbets Mandarin-Hibiscus Grapefruit-Tarragon Lime-Mint \$8

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Coffee, Gajah Aceh, Indonesia \$4

Decaffeinated Coffee, House Blend, Latin America & Indonesia \$4

Espresso, Hairbender, Latin America, Indonesia & East Africa \$5

COFFEE

Stumptown Roasters, Brooklyn, New York

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Black, Assam, India \$6

Aged Black, Pu-erh Leaf, Yunnan Province, China \$7

Green, Genmaicha, Shizuoka, Japan \$6

Herbal, Lemon Verbena, Morocco \$6

Herbal, Mint, Greece \$6

TEA

In Pursuit of Tea, New York, New York

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PASTRY CHEF ALEXANDRA RAY

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