

BRUNCH

MARCH 10, 2012

North End Grill Pastry Basket 13

Croissant, Pain au Chocolat, Bostock, Danish

Maple-Bacon Croissant 5, Pain au Chocolat 4, Cream Cheese & Cherry Danish 4, Pecan & Bourbon Sticky Bun 4, Bostock 3

Iced Oysters on the Half-Shell Mecox (LI) 3.00 Caraquet (NB) 3.00 Thatch Island (MA) 3.00

Raw Fluke with Bacon, Apples and Lime 13

Hamachi Sashimi with Sesame-Seaweed Salad 14

Grilled d Calamari with Crushed Peanuts and Preserved Lemons 13

Pumpkin-Crab Soup 14

TO START

Chicken Liver-Bacon Crostini 9

Greens, Radishes and Lime Vinaigrette 13

Roasted Beets with Orange Ricotta and Grilled Bread 14

Smoked Salmon with Frisee, Capers and Pickled Shallots 15

Soft Scrambled Eggs with Hen of the Woods Mushrooms and Grilled Bread 14

Coddled Egg with Peekytoe Crab, Bacon and Grits 15

Nova Scotia Lobster Omelet 18

Chorizo Tacos with Cheesey Scrambled Eggs and Avocado Salsa 15

Johnnycake Benedict, Lamb Bacon, Poached Egg, Chipotle Hollandaise 19

Niman Ranch Steak Hash with Fried Eggs 18

Oatmeal Pancakes with Lemon Confit and Butter Sauce 16

BRUNCH

Sourdough French Toast stuffed with Roasted Apple Butter 17

Labne Yogurt with House made Granola and Pineapple Pear Preserves 14

Spaghetti "alla Crabonara" Maine Crab with Pecorino Romano, Pancetta 17

Chicken Burger with Pickled Cucumbers and Slaw 17

Bacon-Shrimp Burger with Spice-Dusted Fries 18

Steak Sandwich Niman Ranch Strip Loin of Beef on Ciabatta with Fries 26

Grilled Sea Bream with Salsa Verde, Cabbage and Bacon 25

Grilled Louisiana Shrimp with Linguica Sausage Grits 28

Berkshire Pork Chop with White Beans and Chorizo 29

Grilled Romaine Caesar Salad with Chicken Paillard 19

Whole Roast Chicken (for 2) 52

ENTREES

Hashed Potatoes 6

Bacon & Roasted Tomato Grits 6

Thrice-Fried Spiced Fries 7

Apple Wood Smoked Bacon 6

Grilled Chorizo 7

Charcoal Grilled Shishito Peppers and Cippolini Onions 9

Griddled Ginger Spinach 8

SIDES

Rice Pudding with Pineapple Pear Preserves and House made Granola 9

Butterscotch Pot de Crème with Chocolate Streusel and "Single Maltmallows" 9

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

North End Eccles Cake with Montgomery Cheddar 9

Sticky Toffee Pudding with Ginger Ice Cream 8

Fruit Salad with Elderflower and Lime and 9

Ice Creams 8 Vanilla Bean Salted Caramel Honey-Thyme 8

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

SWEETS

CHEF FLOYD CARDOZ / PASTRY CHEF ALEXANDRA RAY

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