



SHARABLES

fried green tomato stack 14

goat cheese, arugula, pepper jelly

deep fried calamari 16

piquillo peppers, roasted garlic, parmesan, charred lemon, basil pesto

smoked salmon dip 15

house smoked salmon, cream cheese, apple chive purée, hand cut chips

grilled artisanal flatbread MKT

chef selected, seasonally inspired

torched spinach artichoke dip 15

chopped artichokes, red peppers, grilled naan

smoked gouda fritters 13

panko crusted, flash fried, pepper jelly, micro greens

smokehouse sliders 16

braised brisket, smoked gouda, caramelized onions, brioche bun, au jus

old bay crab cake 18

pan seared, panko crusted jumbo lump crab, red pepper, old bay cream sauce, charred lemon

SALADS & SOUPS

Proteins: chicken 8, salmon 13, shrimp 10, ahi tuna 13

the north end 8/15

artisan spring mix, tillamook cheddar, parmesan focaccia croutons, avocado, grape tomato, charred corn, cucumber, peppercorn ranch

tuna redemption salad 25

miso-chive asian slaw, seared sesame tuna, red and yellow peppers, matchstick carrots, scallions, pickled ginger, fried wonton shell, wasabi aioli, soy glaze

claudius 8/15

honey gem, applewood smoked bacon, shaved parmesan, six minute egg, parmesan focaccia croutons, caesar dressing

wedge 15

baby iceberg, gorgonzola crumbles, candied bacon, tomato, fried onion straws, peppercorn ranch

soup of the day MKT

chef selected, seasonally inspired

HANDHELDS

Served with house fries

burrata chicken sandwich 18

grilled chicken breast, fresh burrata mozzarella, arugula, tomato, basil pesto, balsamic glaze, toasted brioche bun

baja fish tacos 18

grilled, blackened or fried cod, artisan spring mix, street corn salsa, roasted jalapeño mayo, cilantro, white corn tortillas

main squeeze burger 18

two 4oz c.a.b. burgers, american cheese, vine ripe tomato, caramelized onions, arugula, garlic herb mayo, b+b pickle, toasted brioche bun

short rib french dip 20

braised beef short rib and brisket, swiss cheese, garlic herb mayo, caramelized onions, au jus, toasted hoagie

MAINS

honey panko salmon 29

parmesan lemon risotto, braised baby spinach, cherry tomatoes, charred lemon and herb vinaigrette

seared branzino 35

twin european seabass filets, parmesan lemon risotto, blistered tomatoes, lemon beurre blanc, microgreens

shrimp alfredo pasta 26

linguini, applewood smoked bacon, roasted corn, blistered tomatoes, creamy alfredo sauce, shaved parmesan

north end bistro chicken 23

panko crusted chicken breast, boursin mashed potatoes, bistro salad, charred lemon and herb vinaigrette

bone-in pork chop 30

boursin mashed potatoes, crispy brussels sprouts, spiced apple compote

braised short rib 32

boursin mashed potatoes, honey glazed heirloom carrots, demi-glaze

proper fish & chips 25

beer battered cod, steak fries, roasted corn hushpuppies, citrus-tarragon tartar sauce

lemon chicken 26

grilled chicken breast, garlic haricot vert, boursin mashed potatoes, lemon caper beurre blanc

sides

House Fries 5 | Boursin Mashed Potatoes 7 | Parmesan Lemon Risotto 8 | Bacon-Honey Brussels Sprouts 7
Honey Glazed Heirloom Carrots 7 | Sautéed Spinach 6 | Garlic Haricot Vert 6

WINE

RED

cabernet

		
Josh Cellars, California	11	44
Greenwing, Columbia Valley	12	48
Decoy, Sonoma	14	56
Daou, Paso Robles	16	64
Quilt, Napa	20	80
Austin Hope, Paso Robles (1L)	22	115
Caymus, Napa (1L)	29	145

pinot noir

Böen, Tri-County	11	44
J. Vineyards, Tri-County	13	52
Benton-Lane, Willamette	14	56
Belle Glos “Clark & Telephone”, Santa Maria	20	80

compelling reds

Gascon Malbec, Mendoza	11	44
Opolo “Summit Creek” Zinfandel, Paso Robles	13	52
Walking Fool Red Blend, Suisun	15	60

WHITE

chardonnay

		
William Hill, Central Coast	11	44
Bonanza, California	12	48
Good Measure, Horse Heaven Hills	14	56
Raeburn, Russian River	15	60
Rombauer, Carneros	22	88

pinot grigio

Luna Nuda, Alto Adige	11	44
Maso Canali, Trentino	12	48
Santa Margherita, Alto Adige	14	56

interesting whites

Reyneke Vinehugger Chenin Blanc, South Africa	11	44
Threadcount Sauvignon Blanc, California	12	48
Whitehaven Sauvignon Blanc, Marlborough	13	56
J. Lohr Riesling, Monterey	11	44
Gigi’s Garden White Blend, Columbia Valley (1L)	10	50

rosé/sparkling

Anna De Codorniu Brut Rosé, Spain	10	40
La Marca Prosecco, Veneto 187ml	12	–
Whispering Angel Rosé, Côtes de Provence	14	56
Veuve Clicquot, Champagne	–	110
Nicolas Feuillatte Brut, Chouilly	–	75

COCKTAILS



ketel espresso martini on tap 16

ketel one vodka, mr. black coffee liqueur, licor 43, cold brew, chocolate bitters, espresso beans



lavender gin fizz 15

empress gin, lavender simple syrup, lemon sour, seltzer water, dehydrated lemon



ketel botanical mules 14

fresh lime, q ginger beer
ketel one • ketel grapefruit rose • ketel cucumber mint
ketel peach and orange blossom



north x end old fashioned 16

elijah craig small batch bourbon, house made orange simple syrup, angostura and orange bitters, filthy cherry



blackberry inferno margarita 14

don fulano blanco tequila, triple sec, fresh jalapeños and blackberries, lime juice, agave nectar, dehydrated lime



ruby ruby martini 14

tito’s vodka, st. germain elderflower liqueur, grapefruit and lemon juice, dehydrated lemon



scarlett smash 15

teremana blanco tequila, fruitful strawberry liqueur, aperol, lemon sour, agave, fresh mint, dehydrated lime



figo manhattan 15

whistlepig piggyback rye, sweet vermouth, montenegro amaro, orange bitters, filthy cherry

MOCKTAILS



blackberry basil mule 7

blackberry purée, lemon sour, ginger beer, fresh basil, fresh lime



cucumber mint cooler 7

fresh cucumber, fresh lime juice, simple syrup, sparkling water, fresh mint sprig, cucumber slice



tiki tai punch 8

almond orgeat, pineapple juice, orange juice, fresh lime juice, cherry syrup, lemon lime soda, dehydrated lime, filthy cherry



butterfly lemon spritz 7

lavender and butterfly pea syrup, lemon sour, sparkling water, dehydrated lemon

BEER & SELTZER

draft

- Creature Comforts Tropicalia IPA 6
- Gate City Fast Fjord IPA 6
- Michelob Ultra Light Lager 5
- Stella Artois Belgian Pilsner 5
- Variant Brewing Cashmere Double IPA 8
- Seasonal Rotating Tap MKT

bottle/can

- Atlanta Hard Cider 16 oz. Seasonal Cider 8
- Blue Moon Belgian Wheat 5
- Creature Comforts Classic City American Lager 6
- Corona Premier Mexican Light Lager 6
- Gate City Copperhead Amber Ale 6
- High Noon Seasonal Flavors 6
- Miller Lite Pilsner 5
- SweetWater 420 Pale Ale 6

Planning a luncheon, rehearsal dinner or private party? We are here to help! Email info@northendkitchen.com to get in touch!