

dinner
tuesday-saturday
5pm

appetizers

shrimp \$8

smoke~bloody mary~horseradish

edamame \$5

fresh steamed~grey sea salt~soy

roquefort grapes \$8

red grapes~roquefort cheese~toasted pecans

pork belly \$8

shiitake~napa salad~ginger scallion sauce~miso butterscotch

crab fritters \$7

cucumber noodles~radish~soy pudding~yellow pepper coulis~sesame salt

pappedew peppers \$6

olive oil~goat cheese

to share

uptown cheese spread \$10

swiss~jarlsburg~scallion~honey wheat crackers

north end signature dip \$9

artichoke~asiago cheese~roasted red pepper~garlic pita chips

weekly pizza \$ market price

fresh tossed dough~chef's choice toppings

north end signature tenderloin \$12

medium rare~greens~baguette~horseradish sauce

french picnic \$10

brie~truffle mousse pate~bresola~salame~sopressata~cornichons

baked brie \$13

puff pastry~apricot jam~honey wheat crackers

soup & salad

soup du jour \$4

red~wine & blue salad \$6

fresh greens~pickled red onion~blue cheese~red wine vinaigrette

42 degree wedge \$9

iceberg~bacon~cherry tomatoes~hard boiled egg~red onion~blue cheese dressing

add hanger steak \$5

north end side salad \$4

field greens~grape tomatoes~cucumber~roasted garlic balsamic vinaigrette

classic caesar side salad \$4

romaine~croutons~caesar~parmesan

add white anchovy filets \$1

crusty italian bread \$3

garlic bread \$3



7542 darrow rd ~ hudson~330~342~1400
northendwinefoodfun.com

entrees

braised short rib \$18

potato gnocchi-brussel sprouts-port wine reduction-micro salad

kobe beef burger \$17

tillamook cheddar-peppered bacon-smoked paprika mayo- perogies-beer braised onions

strip steak \$24

10oz, peppercorn crusted- brandy cream sauce- pomme frites- creamed spinach

north end chicken \$19

goat cheese dumplings- pan jus- truffle oil

filet \$26

potato & leek gratin-green bean casserole-pancetta gravy

pasta "carbonara" \$20

prosciutto cream-peas-sauce-sarvano cheese-poached egg-truffle toast

vegetable risotto \$14

garden fresh vegetables-creamy risotto

tuna nicoise \$15

egg-potato-green bean-tomato-olives-mustard vinaigrette

mussels provencal \$15

roasted garlic-basil-tomato-white wine-garlic bread

scallops \$24

fava beans-sunchokes-meyer lemon

halibut \$23

lemon risotto-asparagus-cauliflower

salmon \$22

potato pancakes-mustard greens-crab cream sauce

desserts

german chocolate cake \$8

coconut-pecan frosting-maraschino cherry

chocolate fondue \$12

pound cake-bananas-strawberries-marshmallows

peanut butter mousse crunch \$7

chocolate mousse-blondie cake-peanut brittle

crème brulee \$6

created Weekly by our own Pastry Chef

key lime pie \$6

graham cracker crust-whipped cream-lime

local ice creams & sorbets \$2 each scoop OR 3 for \$5

cheese

ask your server to see " the cheese board "

Ice cream

vanilla bean
boston cream pie
snowdrift mint
peanut butter pretzel paradise
chocolate brownie

sorbet

opal basil
pomegranate
champagne