

dinner tuesday~saturday 4pm

appetizers

cauliflower cakes 7 🍷

gluten free~buffalo style~blue cheese dressing~celery slaw

mushrooms 8

cremini~chicken~cream cheese~smoked gouda~panko~red wine reduction

NE cheese addiction 12 🍷

jarlsberg~smoked gouda~scallion~honey wheat crackers

bruschetta 8

crostini~corn~goat cheese~scallions~walnuts~mint~basil

mussels 9

prince edward island~basil~butter~white wine~garlic~green onion~garlic toast~parmesan

NE signature dip 10 🍷

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

pizza~chef's choice MKT

ask your server for today's creation

salads

caesar 7 *add white anchovy filets 1*

romaine~croutons~parmesan~balsamic caesar dressing~ parmesan bowl

heirloom caprese 9

mixed heirlooms~burrata cheese~basil~olive tapenade~balsamic drizzle~evo

north end 6

locally grown mixed greens~cucumber~tomato~carrot~black olive~herb vinaigrette

chopped 8

arugula~tomato~bacon~red onion~cheddar~egg~white french

add a protein*: all natural grilled chicken* \$5~natural BAP salmon* \$8~shrimp* \$10

crusty Italian bread 2 **garlic bread** 3

entrees

cod* 22

wild caught~mediterranean style~olives~tomato~capers~long & wild rice

seafood risotto 24 🍷

black tiger shrimp~scallops~parmesan~peas~tomato~basil oil~parmesan bowl

chicken* 19

organic breast~roasted garlic mashers~mushrooms~heirloom tomato~capers~brussel sprouts~hunter sauce

short rib 26 🍷

boneless short rib~gnocchi~brussel sprouts~demi~port wine reduction~crispy onions

branzini (mediterranean sea bass) 23 🍷

pan seared~roasted red pepper orzo~asparagus~lemon dill beurre blanc

pasta 20

cavatappi~pesto~shrimp~summer squash~zucchini~heirlooms~parmesan

pork* 22

bone-in chop~citrus bbq~smoked gouda mashers~blistered tri-color peppers

salmon* 23

natural BAP~polenta~asparagus~lemon herb beurre blanc

kobe beef burger* 18 🍷

adam's reserve cheddar~double smoked bacon~lettuce, tomato, onion~basil aioli~pierogies~grilled onions

desserts

vanilla bean crème brulee 6

oreo cookie brownie 9 🍷

served warm~vanilla ice cream~chocolate and caramel sauce~whipped cream

cheesecake 8

vanilla bean~blackberry coulis~whipped cream

local ice cream! by Churned of Tremont & Cleveland Heights 3.75 per scoop

mexican hot chocolate ~ chocolate ice cream~cinnamon~orange~cayenne~marshmallows

pb chocolate pretzel ~ honey roasted peanut butter ice cream~fair trade chocolate~pretzels

brown butter & lavender ~ vanilla ice cream ~ brown butter sauce ~lavender brittle

madagascar vanilla - just plain great!

\$3 split plate fee ~ we do not split salads or burgers

a 20% gratuity is added to parties of seven or more

***consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness**

