



COCKTAILS (all cocktails \$10)

The North Square Cocktail *Lillet Rouge, Orange Bitters, Sparkling Cava*

Henry Hudson *New York Made Crème de Cassis, Organic New York Apple Cider*

Room with a View *Lillet Blanc, Tonic, Strawberries*

Americano *Campari, Punt e Mes, Sparkling Water*

Cucumber Gimlet *Cucumber Vodka, Lime Juice*

APPETIZERS

Tuna Tartare* 13

Ginger Cured Vegetables, Avocado, Lemon & Lime Vinaigrette

Roasted Beet Salad 10

Roasted Beets, Goat Cheese, Pecans, Mesclun Greens, Balsamic Vinaigrette

Grilled Vegetable Quesadilla 12

Manchego & Monterey Jack Cheeses, Tomatoes, Zucchini, Mushrooms, Peppers, Chipotle Tomato Sauce, Avocado Cream

Butternut Squash & Ricotta Ravioli 13

Chanterelle Mushrooms, Swiss Chard, Pumpkin Seeds, Sage Brown Butter Sauce

SANDWICHES

Lentil & Vegetable Burger 13

Lentils, Cabbage, Pumpkin Seeds, Walnuts, Pecans, Pistachios, Celery, Carrots, Onions; Mesclun Salad, Chive Aioli

Grilled Chicken Club 13

Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Housemade Potato Chips

Sirloin Burger* 14

Cheddar Cheese, French Fries

Tempura Shrimp Sandwich 14

Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli, Red Pepper & Ginger Salad

Chile Marinated Pork Sandwich 13

Lettuce, Tomato, Red Onion, Jack Cheese, Bacon, Black Beans, Chipotle Sauce; Served with Mesclun Salad & French Fries

LUNCH

MAIN COURSES

Braised Short Ribs 24

Green Tomatillo Rice with Corn, Sautéed Broccolini, Dried Chili Au jus

Herb Roasted Free Range Chicken Breast 23

Roasted Root Vegetables, Crispy Shallot Mashed Potatoes, Spiced Red Wine Au Jus

Lobster & Crab Cakes 17

Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Pumpkin Seed Crusted Salmon* 25

Escaloped Yukon Gold Potatoes, Asparagus, Pernod Sauce

Fresh Herb Omelet with Two Fillings 12

Three Egg Omelet Seasoned with Thyme, Oregano & Parsley; Choice of Two Fillings: Mushrooms, Spinach, Tomatoes, Roasted Peppers, Asparagus, Ham, Chorizo, Cheddar, Gruyere, Goat Cheese; with French Fries and Salad

Vegetable Tagine 16

With Grilled Chicken Breast 21

Coconut Rice, Turnips, Carrots, Chickpeas, Tomatoes, Eggplant, Apricots, Cashews (VEGAN, GLUTEN FREE)

ENTRÉE SALADS

Kale & Treviso Salad

with Steak* or Chicken 16/14

Frisée, Kabocha Squash, Kumquats, Pumpkin Seeds, Manchego Cheese, Orange Mustard Vinaigrette

Crab & Pear Salad 15

Almonds, Frisée, Jicama, Arugula, Potato, Red Onion, Manchego, Port Vinaigrette

Duck Confit Salad 14

Arugula, Radicchio, Frisée, Celery, Apples, Walnuts, Dried Cranberries, Cheddar, Lemon Ginger Vinaigrette

Cobb Salad 15

Roasted Chicken Breast, Fingerling Potatoes, Avocado, Stilton, Bacon, Tomatoes, Lemon Chive Dressing

Classic Caesar Salad 10

Add Chicken, Smoked Trout or Cured Salmon 13*

Add Grilled Shrimp 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF YOEL CRUZ