



SHARABLES

fried green tomato stack 13
goat cheese, arugula, pepper jelly

deep fried calamari 15
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

canton street charcuterie 26
local meats and cheeses, candied bacon, pickled vegetables, grain mustard, pepper jelly, grilled focaccia

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

p.e.i. mussels 17
truffle-parm house fries, caramelized onions, citrus-curry cream, grilled focaccia

SALADS & SOUPS

Proteins: chicken 7, salmon 12, shrimp 9, ahi tuna 13

the north end 8/14
artisan spring mix, tillamook cheddar, parmesan focaccia croutons, avocado, grape tomato, charred corn, cucumber, peppercorn ranch

claudius 8/14
honey gem, applewood smoked bacon, shaved parmesan, six minute egg, parmesan focaccia croutons, caesar dressing

wedge 14
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

southern fried bánh mì 16
panko crusted chicken breast, charred lemon napa slaw, pickled cucumber and red onions, cilantro, sriracha-soy aioli, toasted focaccia

baja fish tacos 17
grilled, blackened or fried cod, artisan spring mix, street corn salsa, roasted jalapeño mayo, cilantro, white corn tortillas

main squeeze burger 17
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 19
braised beef short rib and brisket, swiss cheese, garlic herb mayo, caramelized onions, au jus, toasted hoagie

MAINS

honey panko salmon 28
parmesan lemon risotto, braised baby spinach, cherry tomatoes, charred lemon and herb vinaigrette

sesame ahi bowl 34
jasmine rice, warm green onion and cucumber salad, pickled watermelon radish, house made kimchi, ginger soy reduction, crispy wonton strips

shrimp alfredo pasta 25
linguini, applewood smoked bacon, roasted corn, blistered tomatoes, creamy alfredo sauce, shaved parmesan

north end bistro chicken 21
panko crusted chicken breast, boursin mashed potatoes, bistro salad, charred lemon and herb vinaigrette

bone-in pork chop 29
boursin mashed potatoes, crispy brussels sprouts, roasted apple

korean bbq short rib 30
soy and sesame braised short rib, jasmine rice, soy ginger baby bok choy, spicy chili sauce, house made kimchi

proper fish & chips 24
gate city terminus porter 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 4 | Boursin Mashed Potatoes 6 | Parmesan Lemon Risotto 7 | Bacon-Honey Brussels Sprouts 6
Soy Ginger Baby Bok Choy 6 | Sautéed Spinach 6 | Garlic Haricot Vert 5

WINE

RED

cabernet

		
Josh Cellars, California	11	44
Juggernaut, North Coast Hillside	12	48
Decoy, Sonoma	14	56
Daou, Paso Robles	15	60
Quilt, Napa	19	76
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	20	80

WHITE

chardonnay

		
William Hill, Central Coast	11	44
Mer Soleil, Santa Lucia Highlands	12	48
Good Measure, Horse Heaven Hills	14	56
Raeburn, Russian River	15	60
Rombauer, Caneros	22	88

pinot grigio

La Crema, Monterey	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	11	44
Whitehaven Sauvignon Blanc, Marlborough	12	48
J. Lohr Riesling, Monterey	11	44
Twomey Sauvignon Blanc, Napa	-	78

rosé/sparkling

Anna De Codorniu Brut Rosé, Spain	9	36
La Marca Prosecco, Veneto 187ml	12	-
Fleur de Mer Rosé, Provence	13	52
Veuve Clicquot, Champagne	-	110
Nicolas Feuillatte Brut, Chouilly	-	75

COCKTAILS



espresso martini 15

camarena reposado tequila, cold brew, kahlua, rumchata, fee brothers chocolate bitters, espresso beans



ketel botanical mules 14

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



blackberry inferno margarita 13

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



raspberry beret 15

lalo blanco tequila, st. germain elderflower liqueur, fresh raspberries, lime juice, agave nectar, raspberry sugar rim, dehydrated lime



lavender gin fizz 15

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



north x end old fashioned 15

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



ruby ruby martini 13

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



figo manhattan 15

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

MOCKTAILS



citrus coffee tonic 8

cold brew, cinnamon coffee syrup, orange wedge, q tonic, fresh orange slice



watermelon mint cooler 7

watermelon purée, lemon sour, mint syrup, sparkling water, mint sprig, skewered watermelon



raspberry basil smash 7

muddled raspberries, basil, lemon sour, q ginger ale, fresh basil, lemon wheel



coco mocha bliss 8

cold brew, coconut milk, cinnamon coffee syrup, ground cinnamon

BEER & SELTZER

draft

Creature Comforts Tropicalia IPA 6
Gate City Fast Fjord IPA 6
Michelob Ultra Light Lager 4
Scofflaw Basement IPA 6
Stella Artois Belgian Pilsner 5
Variant Brewing 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 5
Gate City Copperhead Amber Ale 6
High Noon Seasonal Flavors 6
Miller Lite Pilsner 4
SweetWater 420 Pale Ale 5

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