

DINNER

— SOUPS & SALADS—

<b>NEW ENGLAND CLAM CHOWDER</b>	7
CAPE COD CHERRYSTONE CLAMS SIMMERED WITH CREAM & MAINE POTATOES. WITH BUTTERED VERMONT COMMON CRACKERS	
<b>BISQUE OF RED KURI SQUASH</b>	7
ROASTED RED KURI SQUASH PUREED WITH COCONUT MILK & GINGER. FINISHED WITH PEPITAS, CILANTRO & YAM STIX	
<b>COOL WEATHER GREENS</b>	8
ENDIVE, RADICCHIO & FRISÉE WITH CARAMELIZED PEARS, DRIED CRANBERRIES, SPICED PECANS, GREAT HILL BLUE CHEESE & CIDER VINAIGRETTE	
<b>TENDER GREEN SALAD</b>	7
LITTLE TOMATOES, RADISH, GOLDEN BEETS, SOURDOUGH CROUTONS & ROASTED SHALLOT /ZINFANDEL VINAIGRETTE	

— APPETIZERS —

<b>RHODE ISLAND CALAMARI</b>	9
HERB GRILLED NATIVE SQUID WITH ROASTED VINE RIPE TOMATOES AND CAPERS OVER JOHNNYCAKE POLENTA MOONS	
<b>OYSTER &amp; TASSO “SHORTCAKE”</b>	10
NATIVE OYSTERS, HOUSEMADE SPICY TASSO HAM, THYME & CREAM OVER A WARM SCALLION BISCUIT	
<b>ROASTED WOODBURY CLAM POZOLE</b>	9
HOMINY, BACON, CHILIES & CILANTRO MOLÉ	
<b>N26 KETTLE OF MUSSELS</b>	10
STEAMED WITH WHITE WINE, ROASTED GARLIC, ROSEMARY, LEMON & BUTTER	
<b>BAKED SEMOLINA &amp; MASCARPONE DUMPLINGS</b>	11
BRAISED RABBIT RAGOUT, SHALLOTS, MUSHROOMS & TARRAGON	
<b>CUMIN ROASTED LAMB RIBS</b>	12
OLIVE AND PEPPER SALAD WITH PRESERVED LEMON VINAIGRETTE & N26 TURNIP PICKLE	
<b>BALSAMIC BRAISED SHORTRIB OF BEEF</b>	11
GRILLED LEEKS & GORGONZOLA POTATO	
<b>FOREST MUSHROOM HANNAHBELL GALETTE</b>	10
FOREST MUSHROOMS, SHY BROTHERS CHEESE, CARAMELIZED ONIONS IN BUTTERY PASTRY	

♦Note: Items may be served raw or cooked to order to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

— ENTREES —

<b>NATIVE MONKFISH</b>	23
LOBSTER BORDELAISE , RED POTATOES, CELERIAC, TOMATOES, LEEK RINGS	
<b>HERB CRUSTED NORTH ATLANTIC HADDOCK</b>	23
WARM CRAB AVOCADO CRÈME, STEWED WHITE BEANS /SUN-DRIED TOMATOES, SEARED SPINACH	
<b>NEW ENGLAND SHELLFISH STEW</b>	27
LOBSTER, CLAMS, MUSSELS, SCALLOPS, SQUID & CHOURICO IN A SAVORY SHELLFISH BROTH WITH GRILLED PEASANT BREAD	
<b>BREAST OF GIANNONE FARM CHICKEN</b>	22
FINE HERB PAN SAUCE, POACHED CRANBERRIES, ROASTED ROOTS, POTATO & CONFIT GARLIC GRATIN	
<b>DUCK BREAST</b>	24
SKILLET SEARED NATURAL RAISED DUCK WITH ORCHARD FRUIT CHUTNEY, CURRIED BUTTERNUT RISOTTO, DUCK WILTED GREENS	
<b>BERKSHIRE PORK OSSO BUCO</b>	25
SLOW BRAISED WITH HARD CIDER, PEARL ONIONS, MUSHROOMS, WHIPPED POTATOES & APPLE-CHEDDAR GREMOLATA	
<b>PAN ROASTED VENISON</b>	26
RED CURRANT JUS, TOASTED CARAWAY SPAETZLE & BRAISED BRUSSEL SPROUTS WITH BACON	
<b>SIRLOIN OF BEEF</b>	26
GRILLED NATURAL BEEF WITH CREAMY PORCINI DEMI, SEARED POTATO CAKE, SAUTÉED SHROOMS & GREEN BEANS	
<b>RACK OF LAMB CHOPS</b>	26
HUBBARDSTON GOAT CHEESE DRIZZLE, ROSEMARY/ROASTED CARROT GNOCCHI, RED CHARD	

— SIDES —

<b>SAUTÉED CHARD</b> — OLIVE OIL, GARLIC & NIGELLA	4
<b>BRAISED BRUSSEL SPROUTS WITH BACON</b>	6
<b>SEARED POTATO CAKE</b> —HORSERADISH SOUR CREAM	5
<b>CURRIED BUTTERNUT RISOTTO</b>	6
<b>ROASTED ROOTS</b>	5

*IT IS OUR PHILOSOPHY AT NORTH 26 TO USE REGIONAL AND SEASONAL INGREDIENTS AS MUCH AS POSSIBLE IN OUR PREPARATIONS. IN OUR DAY TO DAY OPERATIONS WE WORK WITH A NUMBER OF LOCAL AND REGIONAL VENDORS WITH THE INTENTION OF KEEPING OUR LOCAL ECONOMY STRONG. IT IS THESE GATHERERS, GROWERS, AND ARTISANS THAT ARE THE FOUNDATION OF OUR LOCAL CULINARY COMMUNITY.*

*Executive Chef – Brian Flagg*