

DINNER

— SOUPS & SALADS—

NEW ENGLAND CLAM CHOWDER	7
CAPE COD CHERRYSTONE CLAMS SIMMERED WITH CREAM & MAINE POTATOES. WITH BUTTERED VERMONT COMMON CRACKERS	
SWEET PEA/SPINACH SOUP	7
SWEET PEAS, BABY SPINACH AND HERBS PUREED IN AN AROMATIC VEGETABLE BROTH. WITH CARROT CHANTILLY AND SUGAR SNAP STRINGS	
WATERCRESS SALAD	8
LOCAL CHÈVRE, ROASTED FENNEL, RED BEETS & CITRUS VINAIGRETTE	
TENDER GREEN SALAD	8
SHAVED ASPARAGUS, GRAPE TOMATOES, RADISHES, SHY BROTHERS CROUTONS & CHAMPAGNE VINAIGRETTE	

— APPETIZERS —

RHODE ISLAND CALAMARI	10
HERB GRILLED NATIVE SQUID WITH ROASTED VINE RIPE TOMATOES AND CAPERS OVER JOHNNYCAKE POLENTA MOONS	
BAKED WOODBURY LITTLENECK CLAMS "CASINO"	10
PROSCIUTTO, LEEKS, PARSLEY, LEMON, BUTTER & CRUMBS	
SEARED NATIVE SCALLOPS	12
CARROT BROTH, GINGER COCONUT RICE PUDDING	
N26 KETTLE OF MUSSELS	10
STEAMED WITH WHITE WINE, ROASTED GARLIC, ROSEMARY, GRILLED LEMON & BUTTER	
MOROCCAN SPICED CHICKEN	9
PRESERVED LEMONS, GREEN OLIVES, BARBERRY COUSCOUS, MINT	
ROASTED PORK SPARERIBS	11
SOBA, PAPAYA, SNAP PEAS, LIME SOY GASTRIQUE	
CRISP FRIED VEAL SWEETBREADS	10
BACON, TOMATO, ROASTED PEPPERS & LEMON OVER BABY ARUGULA	
HANDMADE PISTACHIO TAGLIATELLE	11
ASPARAGUS, BABY SPINACH, DRIED CHERRY TOMATOES, TRUFFLE BROWN BUTTER, AGED JACK CHEESE	
MASCARPONE FIG GALETTE	9
ORANGE BASIL SALAD, BALSAMIC FIG SYRUP	

◆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 —

ARCTIC CHAR FILLET	24
POTATO-LEEK PUREE, FOREST MUSHROOMS, PANCETTA, BIBB & PEAS	
HERB ROASTED NORTH ATLANTIC HADDOCK	25
YELLOW TOMATO EMULSION, LEMON-SHALLOT ROCK SHRIMP, GRIDDLED CAULIFLOWER, TENDRILS	
NEW ENGLAND SHELLFISH STEW	27
LOBSTER, CLAMS, MUSSELS, SCALLOPS, SQUID & CHOURICO IN A SAVORY SHELLFISH BROTH WITH GRILLED PEASANT BREAD	
BREAST OF GIANNONE FARM CHICKEN	22
FENNEL POLLEN-ROASTED GARLIC JUS, BABY CARROTS, ASPARAGUS, OLIVE OIL BRAISED FINGERLING POTATOES	
◆DUCK BREAST	24
SKILLET SEARED NATURAL RAISED DUCK WITH PINEAPPLE TAMARIND PONZU, DUCK FRIED RICE, BOK CHOY	
BERKSHIRE PORK TENDERLOIN	24
ANCHO HONEY PAINT, JICAMA SALSA, SWEET POTATO/ HOMINY HASH, BRAISED GREENS WITH TASSO	
◆GRILLED LAMB LOIN	26
EGGPLANT FETA RELISH, BULGAR/SWISS CHARD PILAF, GRILLED PEPPERS, ZA'ATAR FLAT BREAD	
◆SIRLOIN OF BEEF	26
GRILLED NATURAL BEEF, SOFRITO, YUCA FRIES, LIME DRESSED CRESS	
◆CALVES LIVER	19
BALSAMIC ROASTED ONIONS, APPLEWOOD SMOKED BACON, PARISIENNE GNOCCHI, DIJON CRÈME FRAICHE	

— SIDES —

BRAISED GREENS — TASSO	5
ROASTED ASPARAGUS — FETA & PRESERVED LEMON	6
OLIVE OIL BRAISED NEW POTATOES	5
YUCA FRIES — SPICY SEA SALT & LIME	5
GRIDDLED CAULIFLOWER	4

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