

NORTH RIVER

SMALL PLATES

Chili

Bowl 7 Cup 5

Chef's Soup

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Warm Bread Basket 3

Whipped Feta, Pimento Cheese, and Honey Butter

Flash Fried Shishito and Padron Peppers 12

Sea Salt, Citrus, and Parmesan

Charcuterie 16

Artisanal and Local Cured Butcher Meats, Cheese, Mustards and Spreads

Local Fried Green Tomatoes 12

Housemade Comeback Sauce

SALADS

Grilled Steak & Gorgonzola 20

Bibb Lettuce, Mushrooms, Onions, Tomatoes, and Buttermilk Dressing

Crunchy Asian Chicken 18

Romaine, Napa Cabbage, Fried Wontons, Almonds, and Honey-Soy Dressing

Steakhouse Wedge Salad 9

Blue Cheese, Bacon, Tomatoes, Red Onions with Choice of Dressing

Classic Caesar Salad 8

Garlic Sourdough Croutons and Parmesan

Fall Garden Greens 5/8

Shaved Carrots, Tomato, Cucumber, Radish with Choice of Dressing

Add Chicken 8, Shrimp 12, or Steak 15

BUTCHER SHOP

Grilled Colorado Lamb Chops 42

Creole Mustard Glaze

14 oz Black Angus Ribeye Steak 42

NorthRiver Steak Sauce

8 oz Center Cut Prime Filet Mignon 45

Mushroom - Bordelaise Sauce

Vegetables

Grilled Asparagus, Green Bean Almondine, Buttered Corn, or Fried Brussels Sprouts

Starch

Rice Pilaf, Mashed Potatoes, Truffle Fries, or Au Gratin Sweet Potatoes

Add Butter Poached Lobster Tail 15

Pasta Bolognese 26

San Marzano Tomatoes and Mozzarella, Pasta Du Jour

Roasted Belle and Evans Chicken Breast 26

Au Gratin Potatoes, Buttered Green Beans, and Herb Sauce

Soy and Chili Glazed Salmon Fillet 36

Rice Pilaf and Fried Brussels Sprouts

Cornmeal Crusted Carolina Rainbow Trout 26

Black Bean and Corn Relish with Cilantro Cream