

Please note: below is a sample menu. Our menu changes on a daily basis. Please contact <u>info@8northbroadway.com</u> for the menu of the day. DINNER

DINNER CRUDO | RAW

FRESH SHUCKED OYSTERS3 EASEA SALT HORSERADISH SEASONAL MIGNONETTE(CHOICE OF EAST COAST, WEST COAST, OR BOTH)	
DAYBOAT SALMON TARTARE YOGURT SHAVED VEGETABLE BULGHUR CROSTINI	10
CARPACCIO OF YELLOWFIN TUNA 14 MARKET BEET TARTARE PUMPKIN SEED CAPER	
CRUDO OF SWEET BABY SHRIMP PICKLED EGGPLANT BLACK TRUFFLE BASIL OIL	12
DAYBOAT SCALLOP CEVICHE SUMAC PICKLED CHILE CILANTRO	12
CURED MARINATED	
WHITE SPANISH ANCHOVY 7 MELTED RED PEPPERS CAPER BREADCRUMB	
HOUSE CURED SALMON GRAVLAX 10 SHAVED RED ONION CAPER DILL	
8NB SHRIMP "COCKTAIL" 13HOUSEMADE COCKTAIL SAUCE LEMON	
CHEF SELECTION OF DAILY MEZZE seasonal items) 26	(9
SALAD	
8NB LOCAL BEET SALAD 13 PICKLED RED BEETS FETA OLIVE CHARRED GREENS	
8NB KALE "CAESAR" SALAD 1 1CREAMY GARLIC VINAIGRETTE PARMESAN CRISP APPLE	
SMALL PLATES	
SOUP OF THE SEASON11SAFFRON LENTILS FISH BROTH POACHED SHRIMP	
GRILLED PITA AND DIPS HOUSE MADE HUMMUS CUCUMBER YOGURT SPREAD	10
HOUSE MADE POTATO CROQUETTES 9 FETA SPICY YOGURT DIP LIME	

DAILY ROLLED FLATBREAD	13
YELLOWFIN TUNA TARTARE SPICED YOGURT SC	DFT EGG
VEGETARIAN CHICKPEA SLIDER CUMIN YOGURT EGGPLANT BRIOCHE	9

SEARED DIVER SCALLOPS	14
ROASTED PARSNIP GRAPEFRUIT VINAIGRETTE BASIL	

SIZZLING SPANISH OCTOPUS CHARRED RED WINE VINAIGRETTE CRACKED OLIVE	15 =
FISH	
TODAY'S WHOLE FISH HAND SELECTED DAILY FROM OUR LOCAL NY DOCK	MP s
FISH OF THE MOMENT FILETED, PREPARED AND PRICED APPROPRIATELY	MP
GRILLED MEDITERRANEAN BRANZINO MARKET LEMON POTATO BRAISED BITTER GREENS	34
ROASTED HIDDENFJORD KING SALMON WHITE BEAN ROASTED BROCCOLI SNIPPED HERE	
STEAMED P.E.I. MUSSELS 12 CARROT SOFRITO CARDAMOM COCONUT BASMA	
HOUSE MADE PASTA	
CHICKEN LIVER CAVATELLI SMOKED BACON MELTED ONION PECORINO AL	20 .mond
FETA STUFFED RAVIOLI GOAT BUTTER CRACKED PEPPER CRAB	22
MEAT	
WHOLE ROASTED ORGANIC HEN SEARED CAULIFLOWER CAPER HAZELNUT	26
BRAISED BERKSHIORE PORK RIBS BULGHUR GRILLED SCALLION TUMERIC FENNEL	26 вготн
SLOW ROASTED APPLE FED LAMB YOGURT POTATO GRILLED SCALLION GARLIC PU	27 Ree
14 OUNCE PRIME CUT SIRLOIN 8NB "STEAK SAUCE " YUCA FRITE BONE MARROV	V
VEGETARIAN ADDITIONS	
BRAISED BITTER GREENS	6
MARKET LEMON POTATOES	6
MARINATED BEETS	6
YOGURT MASHED POTATO	6
CHARRED BROCCOLI & PECORINO	6

LEMON SOAKED YUCA FRITES

PREPARED DAILY BY CONSTANTINE KALANDRANIS AND HICHEM HABBAS 3.7.14

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