

Hot Appetizers

- CAGE Pan Blackened String Beans***6 5.95/9 Party Plate
with Creole remoulade sauce
- Ric's Original Formula Purple Haze Shrimp** *9 9.95
with habbies, pineapple, red cabbage...
- Saigon Street Style Fried Calamari** 9.50
with peanut-tamarind and chile sauce
- Piri Piri Portuguese Tavern Chicken Wings** *7 6 for 5
with celery-blue salad
- A Casuela of Broccoli Rabes with Gigante Beans
and Dried Tomatoes** 6.50

Cold Appetizers

- Lomi Lomi Salmon** 6.50
"massaged" with red sea salt, wrapped in cucumber
- Marinated Beets** 7.50
with orange, moscato vinegar, olive oil, parsley and Fromage Blanc "snow"
- Duck Rillettes** 8.50
with toast, pickled onions, mustard, and cornichons
- Wasabi-Tobikko Deviled Egg** 3.95
- Rosemary Marinated Mejuol Dates** 4.95
- A Casuela of Festive Olives** 4.50

Big Plates

- Latino Steak Frites - 8 oz Natural Sirloin** 20
with gluten free marinade and grilled, served with chimichurri, fries, broccoli rabes, banana ketchup and grilled scallions
- Pan Blackened American Catfish** 20
with Louisiana Bernaise, greens, olive oil mashers and daily veggies *6
- New World No-Crash Mushroom Risotto** 17/11
made with organic brown rice, a mix of portobello, oyster and crimini mushrooms sweet peas, leeks and sage
- Yellow Curry Gulf Shrimp and Brown Rice Pasta** *6.5 19/13 **sub Tofu** 17/11
topped with crisp veggies and basil
- Thai-Italian Love- Brown Rice Pasta with Panang Bolognese** 19/13
made with Northeast Family Farm beef, aromatic panang curry, tomato, lime leaves and coconut
- Brown Rice Pasta with Broccoli Rabes and Big Beans** 18/12
with dried tomatoes and garlic – Andy's Italian Sausage optional
- Long Dish of Brown Rice, Black Beans and Daily Veggies** 15

NWBB Un-Sandwiches

Gluten Free Bun add \$1.50

- Mushroom Trio Melt** 10
with Chipotle Aioli and Swiss
- Blackened or Grilled Chicken** 10
with Creole Remoulade
- Blackened or Grilled Catfish** 10
with Creole Remoulade
- Blackened or Grilled Salmon** 12
with Creole Remoulade
- New World Burger** 12
7 oz. Of Northeast Family Farm Grass-Fed Beef

Burger Fixin's \$1 Each

Cheeses: Gorgonzola - Swiss – Macadam Cheddar –
Drunken Goat – Manchego - Mozz

Stuff: Peppered Bacon – Grilled Red Onion – Fancy Mushrooms – Jalapenos

Sauces: Purple Haze – Banana Ketchup – Chipotle Aioli – Lemon Aioli

Salads

- Arugula Salad** 6.75 / 9.75
with roasted beets, Drunken Goat, sunflower seeds and truffle vinaigrette
- Hudson Valley Salad** 6.75 / 9.75
with organic apples, grilled red onions, filberts, bleu and hard cider vinaigrette
- Sexy Caesar Salad** 6.75 / 9.75
request no croutons, Anchovies optional
- Simple Salad** 5 / 8
choose simple vinaigrette, balsamic, buttermilk bleu, cider

Salad Toppers

- Grilled or Blackened Boneless Chicken or Tofu** 5
- Ahi Tuna or Salmon** 7

Pick one to accompany your sandwich.

... Buy more sides. They are 4.50 each.

- Black Beans** **Beans & Rice** **Gluten Free Fries**
- Olive Oil Mashers** **Braised Greens** **Daily Veggies**
- Broccoli Rabes with Sliced Garlic**
- Side of plain brown rice** 2.50

Sweets

- A Shot of Yates Street Lemon Curd with Berry Compote** 3
- NWBB Chocolate Chevre Truffle rolled in chile and cinnamon** 4
- Tapas Trio- Lemon Curd, Nutella Mouse, Chevre Truffle** 8.50
- Creme Brulee of the Day** 7.50
- Nutella and Marscapone Mousse** 7
- Emack & Bolio's Ice Cream** 5
- Port Sorbet with crumbled bleu** 7