



COCKTAILS

Lady Christopher 17
butterfly tea gin, elderflower, lavender, lemon

Pep Talk 18
jalapeno tequila, cucumber, agave, lime

New Fashioned 16
bourbon, maple, honey, bitters

Zesty Lotus 18
hendricks, cocchi americano, lillet

NF Espresso Martini 18
reposado blend, mr.black, espresso, mole

Apples & Oranges 18
tito's, apple, grand marnier, luxardo

Wading River 20
rum blend, coconut, pineapple, almonds

Cocktail of the Day
just ask us and we will make it happen

BEER // 9

Montauk Pilsner
Guinness Stout
Wave Chaser IPA
Brooklyn Lager
5 Boroughs Summer Ale
UFO White
Corona Extra

NON ALCOHOLIC

BEERS // 9

Heineken Zero
Athletic Upside Down

MOCKTAILS // 12

Sunset on the Pier
bubbles, strawberry, mint,
cherry

REDS

Cab Sauvignon Knotty Vines CA '20	14//45
Montepulciano D'Abruzzo IT '22	14//52
Umi Malbec AR '21	15//55
Le Sentier Pinot Noir FR '23	16//55
Cotes du Rhone. Reserve De L'Abbe FR	17//55
Villa Pereire Bordeaux FR '20	18//60
Misterio Malb AR '21	//55
Du Colombier Crozes Hermitage. FR	//78
Bourgogne Mongeard Pinot Noir FR	//75

WHITES

Fini Pinot Grigio IT '22	14//50
Oyster Bay Chardonnay NZ '23	15//54
Sauvignon Blanc Crossing NZ '23	15//55
Gavi	//65
Bourgogne Vincent Girardin FR	//75
Villa Antinori. Tuscany IT	//76

ROSE

Listel Grain De Gris FR	14//48
Sparkling Rose FR	14//

SPARKLING

J Roget Prosecco, CA	14//50
Cremant De Bourogne FR	//65
Bisol Cartizze FR	//90

DESSERT

Strawberry Ricotta Cake. 12
mascarpone and ricotta cheese, cake, wild
strawberries

Panna Cotta 11
mixed berries

Black Forest Cake 12
4 chocolatey layers, cherries, whipped cream



122 Christopher Street NY NY 10014

Tables are reserved for 90 minutes. Please inform your server of any food allergies. A 20% service charge will be added to all parties of 5 or more people. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF - Gluten Free. V - Vegan. Restaurant Recommended



DINNER MENU

APPETIZERS

St. Simon Oysters (MA, CT, NY)
1/2 dz. \$ 18
1 dz \$ 34
Add Cocktail Shrimp +\$10

Cantaloupe Endive Salad GF 16
pumpkin seeds, Tajín, goat cheese, lime zest

Cheese plate 16
add prosciutto +\$10
aged manchego cheese, olives, jelly, toasted baguette

Tuscan Kale Salad GF 16
kale, Brussels sprouts in pesto, parmesan, red peppercorns,
pomegranate seeds

Burrata 16
add prosciutto +\$10
tomatoes, grilled eggplant, basil, baguette

Zesty Romanesco Florets 17
roasted Romanesco florets, zesty lemon-Dijon dressing, toasted
almonds and feta

Summer Hummus 17
candied figs, hummus, toasted baguette

Grilled Octopus 18
chickpeas, corn, zucchini, olive oil. Vinaigrette dressing

Tuna Escalope GF 18
lightly seared tuna, served over ginger- wasabi infused soy sauce



ENTREES

Eggplant Lasagna GF 21

A hearty, no-pasta lasagna featuring layers of grilled eggplant, fresh spinach, and gooey mozzarella, baked to perfection

Basil Pesto Pappardelle 19

Add Burrata \$10

Fresh pappardelle pasta tossed with vibrant blanched baby spinach and a house-made pesto

Crispy Tofu with Wild Black Rice VG GF 19

Savory soy-glazed crispy tofu served atop nutty wild black rice, vibrant broccolini, tender asparagus, and blanched carrot

Vegan Penne Primavera VG, GF 19

peppers, cherry tomatoes, broccolini, spinach, olive oil

Mushroom Truffle Fettuccini 21

Silky fettuccini topped with sautéed crimini mushrooms and truffle

Thai Five Spice Mussels 22

roasted 5 spice blend, sambal, coconut milk, toasted baguette

Nonna's Sausage Fennel Pasta 22

. add Burrata +10

Italian hot and sweet sausage fennel, crushed tomato, paccheri pasta

NF Bistro Burger 25

Add bacon +4

brioche, dry-aged brisket and short rib, pepperjack cheese, lettuce, onion, tomato, truffle aioli, w/ fries

Herb Roasted Brick Chicken GF 25

Cornish hen, ginger garlic savory drizzle, corn and veggie saugatash

SEASONAL SPECIALS

Crispy Tofu with Wild Black Rice VG GF 22

Savory soy-glazed crispy tofu served atop nutty wild black rice, vibrant broccolini, tender asparagus, and blanched carrot

Rigatoni with Wild Boar Ragù 32

Robust rigatoni served with a rich, slow-braised wild boar ragù, finished with a dusting of aged Parmesan

Grilled Whole Branzino GF 36

Perfectly grilled branzino with mustard beets reduction, and charred seasonal vegetables

Grilled Duck Breast GF 36

Medium rare duck medallion in a port wine reduced savory sauce. Served over sweet potato puree.

★ Braised Beef Short Ribs GF 34

Tender beef slow-braised with herbs, garlic, and white wine, served with cauliflower puree, baby carrots and asparagus

Grilled Rabbit a la Provence GF 32

grilled zucchini, peppers, cherry tomatoes, couscous, thyme olive oil

Seafood Squid Ink Linguini 34

Squid ink linguini tossed with tender mussels, shrimp, and squid, smoky paprika sauce, sun-dried tomatoes

SIDES // \$10

Brussel Sprouts w/ Pancetta GF

Garlic Lemon Potatoes GF VG

Roasted Cauliflower GF VG

Pecorino Fries

BRUNCH

Make it Bottomless. +\$30 with purchase of any entree
Limit 90 minutes

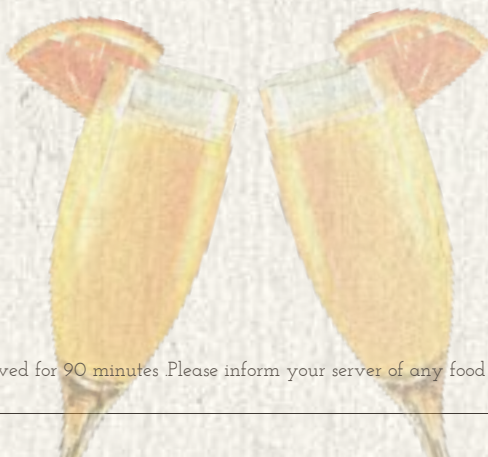
DRINKS 12

Classic Margarita
Mimosa
Peach Bellini
Bloody Mary (+ \$2 for bacon)
White Peach Sangria

Coffee, Tea. \$4

SIDES 8

Bacon
Breakfast Sausage
Potato Hash
Hot honey Biscuits
Avocado
French fries
Waffle w/honey



Ricotta Cheese Toast 16

Whole grain toast, chives, capers, lemon zest, poached egg

Smashed Avocado Toast 17

Smoked Salmon +\$7 OR Braised Duck +\$8

Whole grain toast, poached egg, radishes, sundried tomatoes

Mixed Berry Parfait 16

Greek yogurt, granola, strawberries, blueberries, honey drizzle

Cantaloupe Endive Salad GF 16

pumpkin seeds, Tajin, goat cheese, lime zest

Tuscan Kale Salad GF 16

Shaved brussel sprouts, parmesan, red peppercorns, creamy pesto dressing

Warm Romanesco Salad 16

Roasted Romanesco florets tossed in a zesty lemon-Dijon dressing, toasted almonds and freshly grated feta

Bacon Egg and Cheese 16

Brioche bun, pickles, fried egg, hash

Canadian Bacon Benedict 19

Substitute Smoked Salmon +\$7

Chili pesto hollandaise sauce, poached eggs, hash

Baked Skillet Eggs GF 22

Harissa chickpeas, chorizo, charred tomatoes, avocado, arugula

★ Duck Benedict 22

duck confit chili pesto hollandaise sauce, poached eggs, hash

Chicken and Waffles 24

Chicken breast, berries, hot honey drizzle

North Fork Burger (Add bacon +4) 25

Brioche, dry-aged brisket and short rib, peppercorn crust, pepperjack cheese, lettuce, red onion, tomato, truffle aioli. Fries

Creme Brulee French Toast 19

Challah bread, berries, hot honey drizzle

Breakfast Tacos con Chorizo (3) 18

Scrambled eggs, grilled onions, avocado spicy dressing



HAPPY HOUR

Everyday 4-7pm
Fri and Sat 4-6pm

BEER // 6

Montauk Pilsner
Wave Chaser IPA
5 Boroughs Summer Ale

WINE // 7

Rose
Pinot Grigio
Prosecco
Cabernet Sauvignon

COCKTAILS // 9

Aperol Spritz
Classic Margarita
Old Fashioned
Cosmopolitan
Martini (Gin or Vodka)

\$1.50 OYSTERS

WITH PURCHASE OF ANY DRINK

\$ 9 - ½ DZ.

\$ 18 - DZ.

ADD COCKTAIL SHRIMP + \$10

SUMMER HUMMUS 17

Candied figs, savory hummus, toasted baguette

CHEESE PLATE 15

ADD PROSCIUTTO + \$0

Manchego cheese, nuts, olives, apricot preserves, baguette

BURRATA 16

tomatoes, grilled eggplant, basil, baguette
(ADD PROSCIUTTO + \$7)

CANTALOUPE ENDIVE SALAD \ GF 16

pumpkin seeds, Tajin, goat cheese, lime zest



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