

NORTH END
GRILL

@northendgrillnyc / northendgrillnyc.com

EXECUTIVE CHEF EMILY BREKKE



North End Grill is a non-tipping restaurant. Hospitality Included.

WHO WE ARE

Located in the heart of Battery Park City, Danny Meyer's North End Grill showcases Chef Emily Brekke's Tuscan inspired menu which offers antipasti, hand-rolled pastas, steaks, and seafood cooked on the restaurant's wood-burning grills. The menu is complemented by a thoughtful selection of Italian wines and amari with seasonal produce from the rooftop garden.

We look forward to welcoming you soon!



PRIVATE DINING

Our private dining room is the perfect place for intimate celebrations, corporate gatherings, and parties. We offer a seasonal, prix fixe menu tailored to your preferences. The room accommodates up to 18 seated and is available for breakfast, lunch, and dinner Monday through Friday, and brunch and dinner on Saturday and Sunday.

FULL RESTAURANT

The full restaurant accommodates up to 110 seated and 220 standing. Our dining room features custom-designed dark blue leather booths and banquettes, as well as a wall made of reclaimed Wyoming snow fence post. North End Grill has an expansive street front, which allows for beautiful natural light and views of the Irish Hunger Memorial and the Hudson River.

CONTACT

For details on pricing, availability, and further information, please inquire with Mia Lieberman at mlieberman@ushgnyc.com





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MENUS

CONTINENTAL

Available Monday – Friday 7:30AM – 10:00AM
\$30 per Guest

Unlimited Drip Coffee, Tea, Orange Juice and
Grapefruit Juice

Service is Self-Service

House-Made Pastries

Choice of Two

Cream Cheese Coffee Cake

Bacon & Cheddar Scone

Seasonal Fruit Focaccia with Orange Butter

Glazed Lemon Pound Cake, Berries

Granola & Yogurt Parfaits

Fresh Fruit

BREAKFAST

Available 7 Days a Week 7:30AM – 10:00AM
\$50 per Guest

Unlimited Drip Coffee, Tea, Orange Juice and
Grapefruit Juice

FOR THE TABLE

Choice of Three, Served Family Style

House-Made Pastries

Cream Cheese Coffee Cake

Bacon & Cheddar Scone

Seasonal Fruit Focaccia with Orange Butter

Glazed Lemon Pound Cake, Berries

MAIN COURSE

Choice of Three, Served Family Style or Individually Plated

Avocado, Poached Farm Egg, Toast

Granola, Greek Yogurt, Fresh Fruit

Country Ham & Crème Fraîche Omelette, Garden Herbs

Irish Oats, Toasted Coconut, Brown Sugar, Berries

Baked Farm Eggs in a Spicy Tomato Sauce with Chili & Basil

Smoked Salmon, Pickled Beets, Crème Fraîche, Toast

Steak & Farm Eggs with Crispy Potatoes

SIDES

Choose Up to Two Options for the Party, Served Family Style

\$10 per Guest Supplement

Thick-Cut Bacon

Wood Grilled Lamb Sausage

Crispy Potatoes

Fruit Salad

CONTACT

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BRUNCH

Available Saturday & Sunday 11:00AM – 2:00PM

\$60 per Guest

FOR THE TABLE

Choice of Three, Served Family Style

House-Made Pastries

Cream Cheese Coffee Cake

Bacon & Cheddar Scone

Seasonal Fruit Focaccia with Orange Butter

Glazed Lemon Pound Cake, Berries

MAIN COURSE

Choice of Three

Country Ham & Crème Fraîche Omlette, Garden Herbs

Eggs Benedict, Ham, Hollandaise, Crispy Potatoes

Granola, Greek Yogurt, Fresh Fruit

Smoked Salmon, Pickled Beets, Crème Fraîche, Toast

Branzino with Caperberries

Short Rib Beef Burger, Grilled Onions, Spicy Mayo, Brioche Bun, Duck Fat Fries

Wood Grilled Newport Steak, Sunny Side Up Egg
Duck Fat Fries

DESSERT

Choice of Three

Chocolate Hazelnut Cake, Praline, Dark Chocolate Mousse

Plum Upside Down Cake, Buttermilk Ginger Gelato

Ricotta Cheesecake, Lemon Curd, Almond Brittle

Maple Panna Cotta, Spiced Apples, Walnut Cookie

Selection of Gelati

Selection of Sorbetti

SIDES

*Choose up to Two Options for the Party, Served Family Style
\$10 per Guest Supplement*

Thick-Cut Bacon

Fruit Salad

Duck Fat Fries

Crispy Potatoes

Toast & Jam

Wood Grilled Lamb Sausage

CONTACT

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EXPRESS LUNCH

\$52 per Guest — Two Course, Two Choice Prix Fixe

FIRST COURSE

Choice of Two

Treviso with Anchovy, Caper & Lemon

Wood Grilled Prawns, Castelvetrano Olives, Fresno Chillies

Beef Carpaccio with Arugula, Fennel & Pecorino

Delicata Soup, Pepitas, Sunflower Seeds

Chicken Liver Crostini with Fried Sage

SIDES

*Choose up to Two Options for the Party, Served Family Style
\$10 per Guest Supplement*

Sautéed Spinach & Chicories

Rosemary Roasted Potatoes

White Beans, Olive Oil & Sage

Charcoal Grilled Shishito Peppers

Duck Fat Fries

MAIN COURSE

Choice of Two

Sheep's Milk Ricotta Gnocchi, Mushrooms, Brown Butter & Sage

Grilled Chicken Breast, Romaine Lettuce, Anchovy Vinaigrette

Branzino with Caperberries

Chilled Poached Salmon, Seasonal Vegetables,
White Balsamic Vinaigrette

Wood Grilled Newport Steak, Asparagus

Roasted Half Chicken & Mixed Greens

CONTACT

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LUNCH

\$68 per Guest — Three Course, Three Choice Prix Fixe

FIRST COURSE

Choice of Three

Treviso with Anchovy, Caper & Lemon

Wood Grilled Prawns, Castelvetrano Olives, Fresno Chilies

Beef Carpaccio with Arugula, Fennel & Pecorino

Delicata Soup, Pepitas, Sunflower Seeds

Chicken Liver Crostini with Fried Sage

MAIN COURSE

Choice of Three

Sheep's Milk Ricotta Gnocchi, Mushrooms,
Brown Butter & Sage

Grilled Chicken Breast, Romaine Lettuce, Anchovy Vinaigrette

Branzino with Caperberries

Chilled Poached Salmon, Seasonal Vegetables,
White Balsamic Vinaigrette

Wood Grilled Newport Steak, Asparagus

Roasted Half Chicken & Mixed Greens

DESSERT

Choice of Three

Chocolate Hazelnut Cake, Praline, Dark Chocolate Mousse

Plum Upside Down Cake, Buttermilk Ginger Gelato

Ricotta Cheesecake, Lemon Curd, Almond Brittle

Maple Panna Cotta, Spiced Apples, Walnut Cookie

Selection of Gelati

Selection of Sorbetti

SIDES

*Choose up to Two Options for the Party, Served Family Style
\$10 per Guest Supplement*

Sautéed Spinach & Chicories

Rosemary Roasted Potatoes

White Beans, Olive Oil & Sage

Charcoal Grilled Shishito Peppers

Duck Fat Fries

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ESSENTIAL DINNER

\$85 per Guest – Three Course, Two Choice Prix Fixe

FIRST COURSE

Choice of Two

Treviso with Anchovy, Capers & Lemon
Wood Grilled Prawns, Castelvetrano Olives, Fresno Chillies
Beef Carpaccio with Arugula, Fennel & Pecorino
Delicata Soup, Pepitas, Sunflower Seeds
Chicken Liver Crostini with Fried Sage

MAIN COURSE

Choice of Two

Sheep's Milk Ricotta Gnocchi, Mushrooms,
Brown Butter & Sage
Branzino with Capers
Wood Grilled Newport Steak, Asparagus
Roasted Half Chicken & Mixed Greens

DESSERT

Choice of Two

Chocolate Hazelnut Cake, Praline, Dark Chocolate Mousse
Plum Upside Down Cake, Buttermilk Ginger Gelato
Ricotta Cheesecake, Lemon Curd, Almond Brittle
Maple Panna Cotta, Spiced Apples, Walnut Cookie
Selection of Gelati
Selection of Sorbetti

SIDES

*Choose up to Two Options for the Party, Served Family Style
\$10 per Guest Supplement*

Sautéed Spinach & Chicories
Rosemary Roasted Potatoes
White Beans, Olive Oil & Sage
Charcoal Grilled Shishito Peppers
Duck Fat Fries

CHEESE

\$25 per Guest Supplement

An Artisanal Selection Of Cheeses From
Italy and The United States

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CLASSIC DINNER

\$125 per Guest — Three Course, Three Choice Prix Fixe

FIRST COURSE

Choice of Three

Treviso with Anchovy, Caper & Lemon

Wood Grilled Prawns, Castelvetrano Olives, Fresno Chilies

Beef Carpaccio with Arugula, Fennel & Pecorino

Delicata Soup, Pepitas, Sunflower Seeds

Chicken Liver Crostini with Fried Sage

MAIN COURSE

Choice of Three

Sheep's Milk Ricotta Gnocchi, Mushrooms,
Brown Butter & Sage

Swordfish, Olives & Lemon

Dry Aged Beef Strip Loin, Asparagus

Salt Meadow Lamb Chop, Mushroom Conserva

Roasted Half Chicken & Mixed Greens

DESSERT

Choice of Three

Chocolate Hazelnut Cake, Praline, Dark Chocolate Mousse

Plum Upside Down Cake, Buttermilk Ginger Gelato

Ricotta Cheesecake, Lemon Curd, Almond Brittle

Maple Panna Cotta, Spiced Apples, Walnut Cookie

Selection of Gelati

Selection of Sorbetti

SIDES

Choice of Two, Served Family Style

Sautéed Spinach & Chicories

Rosemary Roasted Potatoes

White Beans, Olive Oil & Sage

Charcoal Grilled Shishito Peppers

Duck Fat Fries

CHEESE

\$25 per Guest Supplement

An Artisanal Selection Of Cheeses From
Italy and The United States

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LAND & SEA DINNER

\$200 per Guest – Three Course Prix Fixe

FOR THE TABLE

Shellfish Plateau

Oysters, Prawns, Salmon Belly Ceviche

FIRST COURSE

Choice of Three

Treviso with Anchovy, Capers & Lemon

Wood Grilled Prawns, Castelvetrano Olives, Fresno Chilies

Beef Carpaccio with Arugula, Fennel & Pecorino

Delicata Soup, Pepitas, Sunflower Seeds

Chicken Liver Crostini with Fried Sage

MAIN COURSE

Served Family Style

Dry Aged Porterhouse

Roasted Lobster & Herb Butter

SIDES

Choice of Three, Served Family Style

Sautéed Spinach & Chicories

Rosemary Roasted Potatoes

White Beans, Olive Oil & Sage

Charcoal Grilled Shishito Peppers

Duck Fat Fries

DESSERT

Choice of Three

Chocolate Hazelnut Cake, Praline, Dark Chocolate Mousse

Plum Upside Down Cake, Buttermilk Ginger Gelato

Ricotta Cheesecake, Lemon Curd, Almond Brittle

Maple Panna Cotta, Spiced Apples, Walnut Cookie

Selection of Gelati

Selection of Sorbetti



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COCKTAIL RECEPTION

\$20 per Guest / 30 Minutes / Choose Three

\$30 per Guest / 45 Minutes / Choose Five

\$40 per Guest / 60 Minutes / Choose Five

STATIONARY HORS D'OEUVRES

Shrimp Cocktail

Salmon Tartare

Cheese Gougères

Bacalao Croquettes with Spicy Mayo

Wood Grilled Lamb Meatball Skewer with Cucumber Yogurt

Smoked Salmon Crostini

Charcoal Grilled Prawns

Artichoke & Spinach Croquettes

Bruschetta Crostini

Chicken Liver & Fried Sage

Seared Beef Carpaccio with Horseradish

RAW BAR TABLE

\$30 per Guest per Hour

Oysters On the Half Shell

Salmon Belly Ceviche

Prawns

CHARCUTERIE & ARTISINAL CHEESE TABLE

\$20 per Guest per Hour

We Kindly Request 72 Hours Notice

Chicken Liver Mousse, Duck Prosciutto, Finocchiona

An Artisanal Selection Of Cheeses From
Italy and The United States



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BEVERAGE

North End Grill is a non-tipping restaurant. Hospitality Included.

BEVERAGE PACKAGES

CHAMPAGNE TOAST

\$22 per Guest

PREMIUM BEVERAGE PACKAGE

\$78 per Guest for Three Hours

\$20 Supplement for Each Additional Hour

Sommelier Selection of Two White and Two Red Wines Carefully Sourced from Honest Producers – Paired To Your Menu Selections

Full Selection of Seasonal Draft Beers

Two Specialty Cocktails

Premium Spirits: Grey Goose Vodka, Beefeater Gin, Barbancourt 5 Star 8 Year Rhum, Don Julio Blanco Tequila,

Four Roses Single Barrel Bourbon, Michter's Rye, Johnnie Walker Black Label Scotch

All Non-Alcoholic Beverages

STANDARD BEVERAGE PACKAGE

\$68 per Guest for Three Hours

\$18 Supplement for Each Additional Hour

Sommelier Selection of One White and One Red Wine Carefully Sourced from Honest Producers – Paired To Your Menu Selections

Full Selection of Seasonal Draft Beers

One Specialty Cocktail

House Spirits: Moskovskaya Vodka, Broker's London Dry Gin, Brugal Blanco Rum, Pueblo Viejo Blanco Tequila,

Old Forester Bourbon, Old Overholt Rye, Bank Note 5 Year Old Blended Scotch

All Non-Alcoholic Beverages

BEER & WINE PACKAGE

\$58 per Guest for Three Hours

\$15 Supplement for Each Additional Hour

One White and One Red to Enjoy Throughout the Meal – Paired to Your Menu Selections

Full Selection of Seasonal Draft Beers

Please Inquire with the Private Events Team for our Full Cellar List

CONTACT

For details on pricing, availability, and further information, please inquire with Mia Lieberman at mlieberman@ushgny.com



M O R E

GENERAL INFORMATION

BEVERAGES

All beverages will be charged based on consumption unless a package has been selected.

Beverage packages and wine pairings are available and can be tailored to your event. Our team of Sommeliers are available to answer any questions you may have.

If you prefer to select wines a la carte, please request our list for larger parties with the Private Events Team.

Make your event extra special with a personalized cocktail for your event.

MENU

With our compliments, we're happy to provide a custom menu at each place setting, printed with your company logo, personal celebration message, or other customization.

PARTING GIFTS FOR YOUR GUESTS

Assorted cookies or muffins are available for \$5 per guest. We kindly request 72 hours notice.

GENERAL NOTES

Please let us know your number of guests at least 48 hours in advance of your event, so that we may adjust your final bill as needed.

All food and beverages are subject to 8.875% NYS sales tax.

A 50% non-refundable deposit based on the total estimated cost is required to confirm the reservation, unless cancelled 14 days in advance.

In the event the food and beverage minimum is not met, the remainder will be charged as a "room fee" on the final bill.

Any damage incurred to the physical property of North End Grill by guests of this event will be charged accordingly to the client.

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