

STARTERS & SHARE PLATES

- PAN BLACKENED STRINGBEANS** with Creole mustard remoulade *6 <GF/VG> 7 / 12
PLATE OF STEAMED SNAP PEAS sesame and shiso salt <GF/VG> 7
CAGE SPICED FRIES AND LOUISIANA BEARNAISE *3 <GF/V> 7
APULIAN CAPRESE mixed tomatoes, olio santo, sea salt, pepper, crumbled oregano <v> 10
SICILIAN STYLE EGGPLANT BALLS baked with four cheeses, red sauce <v> 10
CREOLE MUSSEL STEAM Pernod, mixed peppers, tomatoes...<GF> 10 • Double w/ Fries 19
SAIGON STREET STYLE FRIED CALAMARI <GF> 13
 rice flour dusted, cucumber noodles, tamarind-peanut sauce, chile-garlic sambal
RIC'S ORIGINAL PURPLE HAZE SHRIMP <GF> 12
 psychedelic gastronomy with habaneros, pineapple, ginger, red cabbage,*9
NWHC CLASSIC PEPPERED SHRIMP <AVAILABLE GF> 12
 shell on Louisiana shrimp in black pepper-rosemary butter *6.5
BOURBON BRAISED LOVER'S LEAP FARM PORK BELLY <GF> 12
 roasted garlic caramel, tingly peanuts
KILCOYNE FARMS BEEF MARROW BONES, toast, chow chow, tomato jam <Available GF> 12
 Do the **MARROW BONE LUGE**, add a shot of Tequila to "luge" the bones
NWHC CHICKEN WINGS-OR-SEITAN NUGGETS 8
LATIN STYLE "DOBE" w/pique sauce <GF/VG> **DIRTY BLONDE BBQ** w/pineapple *8.5 <GF/V>
JAMAICAN JERK *4, *7 or *10 <VG> **KOREAN BBQ** with kim chi *7 <VG>

SALAD

<ALL SALADS EXCEPT CAESAR ARE AVAILABLE VG and GF, ASK>

- ARUGULA AND BEETS** orange, pickled onion, local chevre snow 11
SEXY CAESAR romaine hearts, classic egg-anchovy dressing, CAGE croutons, Parma 8/11
HUD-VAL-SAL young greens, apples, bleu, smoked walnuts, grilled red onion, cider vin 8/11
VIETNAMESE raw veggies, cabbage, herbs, peanuts, sprouts, tamarind-peanut dressing 8/11
SIMPLE SALAD choose bleu cheese, vegan bleu, balsamic or classic vinaigrette 6/9
SALAD TOPPERS, GRILLED or BLACKENED Chicken or Tofu 6 • Salmon, Gulf Shrimp 9

SANDOS

on a soft bun, grilled flatbread or bunless. GF BUN 1.50
 plated with lettuce, tomato, pickle, choice of side or a little salad

- NWHC CLASSIC LOCAL BEEF BURGER** (Kilcoyne Farm, Pottsdam, NY) 16
BURGER DELUXE NY cheddar, peppered bacon, grilled red onion, chipotle aioli 18
GRILLED or BLACKENED SALMON w/ Creole remoulade 16
CUBAN SLOPPY JOE Ropa Vieja, mustard mayo, pickles, Swiss 17
NWHC VEGGIE BURGER Sweet potato-smoked chick pea based <VG/available GF> 15
VEGGIE BURGER DELUXE Vegan Bleu, grilled red onions, banana ketchup 17
 Add-ons \$1: cheddar, Swiss, chèvre, bleu, vegan bleu, bacon, grilled red onions, any grill sauce

BIG DINNERS

NEW WORLD CLASSIC JAMAICAN JERK CHICKEN

FREE BIRD dark meat 21 or Boneless Breasts 23
 brined, slowly cooked, finished on the grill, with pineapple rice, Island yams, greens,
 plantain - choose *4, *7 or *10

CHICKEN "PARM" 21

FREE BIRD breast, pounded, panko'd, red sauce, four cheeses, inzalad

STICKY PORK LOIN <GF> 23

chipotle honey mustard, peach chutney, scallion mashers, snap peas *5

RIC'S BEST ROPA VIEJA <GF> 24

slow+low sofrito-laced braised Cuban style pot roast, black beans, rice, yams, plantain

BACON WRAPPED, MAPLE GLAZED, SMOKED GOUDA STUFFED MEATLOAF 23

creamy mashers, sugar snap peas, bourbon-bacon gravy

COFFEE CRUSTED SIRLOIN STEAK <GF> 29

12 oz, with Bearnaise, fries, salad *3

MUMBAI FISH AND CHIPS <GF> 23

sustainable Alaskan cod marinated, cornflour fried, chat masala fries, curry slaw, lime
 pickle tartar sauce *3

THAI BBQ TRUE NORTH SALMON <GF> 28 or PORTABELLO <VG> 21

peanut slaw, brown rice, braised greens, lemongrass-garlic vinaigrette *3

BLUE CORN CRUSTED SEITAN CUTLETS <VG> 23

with tomatillo salsa, black beans, brown rice, yams, and greens *3

BIG NEW WORLD VEG PLATE <VG/GF> 17 add Chimichurri Grilled Tofu 21

brown rice, black beans, island yams, plantains, daily veggies, greens

THAI ITALIAN LOVE.....TWISTED PASTA BOLOGNESE 22/17

Panang curry tomato-coconut cream, local ground beef, big fat noodles *6

BIG SEAFOOD ZUPPA 29

shrimp, clams, mussels, squid, cod, tomato broth, spaghetti, three herb pesto

SPAGHETTI WITH EGGPLANT BALLS and HERBED RICOTTA <v> 22/17

filetto di pomodoro, fresh herbs

SPAGHETTI WITH SHRIMP AND TOMATOES 23 • Sub TOFU <VG> 20

cilantro, lime, garlic, olive oil, jalapeno *name your Ric-ter level

<Gluten free pasta add \$2>

SIDES 6 <ALL GF EXCEPT Spaghetti, ALL VG EXCEPT Creamy Mashers> add gravy \$1

HOUSE FRIES

ISLAND YAMS w/ coconut oil and citrus

CREAMY MASHERS

SAUCES 1

BRAISED GREENS w/ olive oil and onions

BROWN RICE + BLACK BEANS

CROCK OF SPAGHETTI

Bearnaise, Gravy, Meanhouse, Dirty Blonde, Jerk, Chimichurri, Korean