



— THE —
NORTH HOUSE

{ **APPETIZER** }

FRENCH ONION SOUP

Aged Provolone, Crouton | 8

FIG & BERRY BRUSCHETTA

Assorted Berries, Mascarpone, Honey | 8

CRAB CAKES

Curried Carrot Crème Fraiche, Pink Peppercorn, Blistered Shishitos | 13

BLT DEVEILED EGGS

Avocado Whipped Yolk, Bacon, Lettuce, Tomato | 9

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Potato, Bacon | 6 cup • 9 bowl • 12 bread bowl

PEI MUSSELS

Fingerling Potatoes, Chorizo, Tomato Port Brodo | 12

NORTH HOUSE WINGS

House Made Buffalo • Asian BBQ • Garlic Parmesan | 12

YOGURT & GRANOLA PARFAIT

Honey Swirled Greek Yogurt, Cranberry Mostarda | 7

RAW BAR**

OYSTERS | 3 ea | 30 dozen

LITTLE NECK CLAMS | 2 ea | 20 dozen

COLOSSAL SHRIMP | 4.5 ea

LOBSTER TAIL | MP

THE NORTH HOUSE TOWER

Oysters, Little Neck Clams, Colossal Shrimp, Lobster Tail

For 2 | 34 • *For 4* | 58 • *For 6* | 98

CHEESE 5 | ea

TAPPING REEVE • BLACK LEDGE BLUE

CAMEMBERT • CLOTHBOUND CHEDDAR

CHARCUTERIE 5 | ea

HOUSE MADE DUCK TERRINE • PROSCIUTTO

BIELLESE COPA • FINOCCHIONA SALAMI

THE FULL SLATE | 35

{ **SALAD** }

ARTISINAL BABY GREENS

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette | 9

SPINACH

Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots, Raspberry Wine Vinaigrette | 9

SHAVED CUCUMBER

Asparagus, Fennel, Charred Radish, Pickled Haricot Verts, Pistachio Vinaigrette | 9

Add to any salad: Chicken | 4 • *NY Strip* | 12 • *Shrimp* | 10 • *Scallops* | 12 • *Poached Lobster Tail* | MP

CAESAR

Gem Lettuce, Crostini, Parmesan, Garlic Caesar | 9

GRILLED WHITE PEACH PANZANELLA

Heirloom Tomatoes, Batard, Burrata, Basil, EVOO, Balsamic | 12

COBB

Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Black Ledge Blue, Red Wine Vinaigrette | 10

{ **ENTREE** }

DUCK HASH

Duck Confit, Red Flannel Hash, Sunny Egg, Bacon-Truffle Vinaigrette | 15

BISCUITS & GRAVY

House Made Biscuits, Sage-Sausage Gravy, Fried Eggs | 14

MONTE CRISTO

Texas Sliced Brioche, Turkey, Ham, Swiss, Dijon, Fries | 14

BANANA & CHOCOLATE CHIP WAFFLE

Belgian Style Waffle, Banana Puree, Milk Chocolate, Honey Butter | 13

CARAMEL APPLE PANCAKES

Triple Stack, Spiced Walnut Syrup, Bacon or Sausage | 12

LOX SLIDERS

Pickled Shallots, Whole Grain Crème Fraiche, Arugula, Chips | 14

CORNED BEEF HASH

House Brined Corned Beef, Over Easy Eggs, Arugula Mushroom Salad | 12

EGGS BENEDICT

Poached Eggs, English Muffin, Hollandaise

Lobster | 13 • *Filet* | 14 • *Fried Oyster* | 12 • *Ham* | 12 • *Crab Cake* | 12

BIBB LETTUCE WRAPS

Slow Poached Chicken Salad, Apricot Marmalade, Shaved Carrot | 12

STEAK & EGGS *

12 oz. Strip, 2 Eggs Any Way, Hash | 20

TURKEY CLUB

Avocado Aioli, Maple Pepper Bacon, Gem Lettuce, Tomato, Fries | 12

LOBSTER ROLL

Hot Butter, Arugula, Hot Dog Roll, Fries | MP

OPEN FACED PROSCIUTTO

Sunny Egg, Arugula, Black Peppercorn Lemon Vinaigrette | 13

3 EGG OMELETTE

Choose up to 3 ingredients: Cheddar, Swiss, Mushrooms, Peppers, Onions, Ham, Bacon, Spinach, Asparagus | 12 • *Sub Egg Whites* | +2

REUBEN

Corned Beef, Swiss, Sauerkraut, Russian Dressing, Rye, Fries | 13

ANVIL BURGER *

Black Angus, Leaf Lettuce, Tomato, Onion, Special Sauce, Fries | 14

Cheeses: American, Cheddar, Swiss, Provolone, Blue Mushrooms, Bacon, Fried Pickles, Sunny Egg, Caramelized Onions | 1.5ea

Fries May Be Substituted for House Made Chips, Side House Salad, or Sweet Potato Fries (+1)

The North House is committed to serving exceptional modern American cuisine inspired and sourced from the ingredients of New England.

In doing so, we are proud to support our local farming partners and purveyors!

Bristol's Farm - Canton, CT • Arethusa Farm - Litchfield, CT • J. Foster Ice Cream - Avon, CT • Hartford Baking Co. - Hartford, CT
Cato Corner Farm - Colchester, CT • Urban Valley Acres - Plantsville, CT • Seven Falls Mushroom Farm - Higganum, CT

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illness. **These menu items are served raw or undercooked