



— THE —
NORTH HOUSE

{ APPETIZER }

FRENCH ONION SOUP

Aged Provolone, Crouton | 8

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

CRAB CAKES

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

BEEF TARTARE **

Dijon, Egg Yolk, House Made Chips | 14

NEW ENGLAND CLAM CHOWDER

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

PEI MUSSELS

Fingerling Potatoes, Chorizo, Tomato Port Brodo | 12

BOURBON BRINED PORK BELLY

Miso Yogurt, Red Currants, Candied Walnuts | 12

WHIPPED RICOTTA

Grilled Bread, Toasted Seeds, Crispy Jacon, Roasted Tomato & Shallot Coulis | 12

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

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

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

{ ENTREE }

BEEF WELLINGTON *

Mashed Potatoes, Asparagus, Demi-Glace | 39

PAN SEARED RAINBOW TROUT

Oven Roasted Farro Pilaf, Asparagus, Figs, Beurre Rouge | 24

BUTTERNUT SQUASH LOBSTER RISOTTO

Bacon, Brown Butter Sage Beurre Noisette | 27

SHORT RIB AGNOLOTTI

Wild Mushroom Ragout, Parmesan, Herbs | 23

CIOPPINO

Salmon, Little Neck Clams, PEI Mussels, Point Judith Calamari, Saffron Burgundy Tomato Broth, Grilled Bread | 26

STONINGTON SEA SCALLOPS

Creamy Gorgonzola with Wild Mushrooms, Hazelnut & Grape Vinaigrette | 32

HALF CHICKEN

Wild Mushroom Stuffing, Dried Cherries, Dark Cherry Jus | 24

BRAISED SHORT RIB POT ROAST

Cauliflower Grits, Fava Beans, Crispy Leeks | 26

DOUBLE RIB BERKSHIRE PORK CHOP

Celery Root Puree, Crispy Brussels Sprouts, Apple Bacon Jam | 28

HERB ROASTED RACK OF LAMB

Sweet Potato Puree, Asparagus Salad | 35

DRY RUBBED DUCK BREAST *

Port Soaked Raisins, Roasted Spinach-Fennel-Butternut Squash Mélange, Pumpkin Seed & Oat Crumble | 29

GEORGES BANK SWORDFISH

Smoked Eggplant Caponata, Grilled Lemon Beurre Blanc, Baby Spinach, Roasted New Potatoes, Breakfast Radishes | 28

CERTIFIED ANGUS BEEF *

Baby Spinach, Roasted New Potatoes, Breakfast Radishes, Onion Ring, Cabernet Jus - Filet Mignon | 37 • Ribeye | 36 • NY Strip | 35

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