



— THE —  
NORTH HOUSE

{ APPETIZER }

**FRENCH ONION SOUP**

*Aged Provolone, Crouton | 8*

**POINT JUDITH CALAMARI**

*Fried Cherry Peppers, Tomato Coulis | 8*

**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 Jamon, 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*