



— THE —
NORTH HOUSE

{ TO START }

FRENCH ONION SOUP

Aged Provolone, Crouton | 8

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

PAN SEARED SCALLOPS

Tomato Chip, Baby Cress Puree, Local Squash Rollatini | 16

BEEF TARTARE **

Dijon, Sunny Egg, 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

Smoked Beets, Pickled Egg, Frisee, Citrus Gastrique | 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
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
SALAMI AMERICANO • FINOCCHIO SALAMI

THE FULL SLATE | 35

{ SALADS }

ARTISANAL 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 Chicken - 4 | NY Strip - 12 | Shrimp - 10 | Scallops - 12 | or Poached Lobster Tail - MP | to any salad

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*

{ ENTREES }

BEEF WELLINGTON *

Mashed Potatoes, Asparagus, Demi-Glace | 39

STONINGTON SHRIMP RISOTTO

Local Shrimp, English & Snap Peas, Mint, Lemon, Parmesan | 25

CIOPPINO

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

BRAISED SHORT RIB POT ROAST

Cauliflower Grits, Fava Beans, Crispy Leeks | 26

STONINGTON SEA SCALLOPS

*Bitter Greens, Grilled Mushrooms, Blistered Shishito Peppers,
Toasted Ginger Jus | 32*

HALF CHICKEN

Wild Mushroom Stuffing, Dark Cherry Jus | 24

DOUBLE RIB BERKSHIRE PORK CHOP

Corn & Chorizo Nage, Ancho Chili, Hush Puppy Crouton | 28

SAUTÉED TROUT

*Braised Fennel, Lobster Velute, Shaved Asparagus,
Valencia Oranges | 24*

DRY RUBBED DUCK BREAST *

Aromatic Broth, Pickled Apricots, Root Vegetable, Red Sorrel | 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

*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
Dzen Farms - Broad Brook, CT • Burnham Farms - East Hartford, CT • The Farm - Woodbury, CT • March Farms - Bethlehem, 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.