



— THE —
NORTH HOUSE

{ FIRST }

Shaved Cucumber

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

Artisanal Baby Greens

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

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar | 9

Beet Salad

Kale, Marinated Mushrooms, Figs, Goat Cheese, Sesame Honey Vinaigrette, Walnut Crumb | 10

Soup Of The Day

See your server for today's selection | 9

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis | 10

PEI Mussels

Fingerling Potatoes, Chorizo, Tomato Port Brodo | 12

Whipped Ricotta

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

Beef Tartare **

Dijon, Cured Egg Yolk, Pickled Shallots, Fingerling Potato Chips | 12

Bourbon Brined Pork Belly

Smoked Beets, Pickled Egg, Frisee, Citrus Gastrique | 12

CHARCUTERIE | 5 EA

House Made Duck Terrine

Avon, CT

Salami Americano

Norwalk, IA

Jamon Serrano

Jabugo, Spain

Biellese Copa

New York, NY

CHEESE | 5 EA

Tapping Reeve

Arethusa Farms - Litchfield, CT

Black Ledge Blue

Cato Corner Farm - Colchester, CT

Camembert

Arethusa Farms - Litchfield, CT

Cabot Clothbound Cheddar

Jasper Hill Farm - Greensboro, VT

THE FULL SLATE | 35

RAW BAR **

Oysters

Daily Selection, Ginger Mignonette | 3 ea

Littleneck Clams

House Made Cocktail Sauce | 2 ea

Colossal Shrimp Cocktail

House Made Cocktail Sauce | 4 ea

North House Tower

Oysters, Littleneck Clams, Colossal Shrimp, Lobster

64

{ SECOND }

Beef Wellington *

Mashed Potatoes, Asparagus, Demi Glace | 39

Arctic Char *

Smoked Farro, Creme Fraiche, Red Wine Vinegar Shallots | 25

Sautéed Trout

Lobster Bisque, Lentils, Fingerling Potatoes | 24

Wild Mushroom Risotto

Mushrooms, Parmesan, Cauliflower Crumble | 23

Double Rib Berkshire Pork Chop

Red Beans with Tomato and Balsamic, Broccolini | 28

Braised Short Rib Pot Roast

Baby Carrots, New Potatoes, Pearl Onions, Red Wine Jus | 26

Half Chicken

Roasted Apples & Brussels, Celery Root Puree, Pan Jus | 28

Dry Rubbed Duck Breast

Aromatic Broth, Pickled Apricots, Root Vegetable, Red Sorrel | 29

Certified Angus Beef *

Baby Spinach, Roasted New Potatoes, Breakfast

Radishes, Onion Ring, Cabernet Jus

Ribeye | 36 Filet Mignon | 37

Georges Bank Scallops

Roasted Cipollini Onions, Sweet Potato Puree, Kale, Hazelnut Brown Butter | 28

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

Executive Chef - Nicholas Indino

**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.*