



— THE —
NORTH HOUSE

{ FIRST }

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

French Onion Soup

Aged Provolone, Crouton | 8

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

North House Wings

House Made Buffalo Sauce, Buttermilk Ranch | 12

CHARCUTERIE

5 | Each

House Made Duck Terrine

Avon, CT

Jamon Serrano

Jabugo, Spain

Biellese Coppa

New York, NY

Salami Americano

Norwalk, IA

CHEESE

5 | each

Tapping Reeve

Arethusa Farms - Litchfield, CT

Cabot Clothbound Cheddar

Jasper Hill Farm - Greensboro, VT

Black Ledge Blue

Cato Corner Farm - Colchester, CT

Camembert

Arethusa Farms - Litchfield, CT

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

The North House Seafood Tower

6 Oysters, 6 Littleneck Clams, 6 Colossal Shrimp | 49

{ SECOND }

Braised Short Rib Dip

Aged Cheddar, Pickled Onion, Au Jus, Hand Cut Fries | 12

Ricotta Gnocchi

Pistachio Pesto, Tomatoes, Aged Parmesan | 16

Chicken Caesar Wrap

Baby Romaine, Mustard Grilled Chicken Breast, Caesar Aioli, Aged Parmesan, Hand Cut Fries | 12

Pan Seared Rainbow Trout

Smoked Farro, Watercress, Brown Butter | 13

Steak Frites *

8 oz NY Strip, Herb Butter, Demi, Hand Cut Fries | 18

Turkey Melt

Roasted Tomatoes, Smoked Aioli, Arugula, Swiss & Clothbound Cheddar, Hand Cut Fries | 12

Lobster Roll

Lobster Salad, Hoagie, Hand Cut Fries | MP

Reuben

Corned Beef, Swiss, Sauerkraut, Russian Dressing, Rye, Hand Cut Fries | 14

Anvil Burger *

All Natural Black Angus, Leaf Lettuce, Special Sauce, Tomato, Brioche, Hand Cut Fries | 14
— Sautéed Mushrooms. Applewood Bacon. Fried Pickles. Sunny Egg. Caramelized Onions. Add 1.5 ea American. Cheddar. Swiss. Provolone. Blue Cheese.

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

**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.*

Executive Chef - Nicholas Indino

Owners - The Chabot Family