



— THE —  
**NORTH HOUSE**  
**{ TO START }**

**FRENCH ONION SOUP***Aged Provolone, Gruyere, Crouton | 9***POINT JUDITH CALAMARI***Fried Cherry Peppers, Tomato Coulis | 12***BLT DEVILED EGGS***Avocado Whipped Yolk, Bacon, Lettuce, Tomato | 9***JUMBO LUMP CRAB CAKE***Curried Sweet Potato, Honey Crème Fraiche | 16***NEW ENGLAND CLAM CHOWDER***Chopped Clams, Potato, Bacon | 6 cup | 9 bowl***PEI MUSSELS***Leeks, White Wine Garlic Butter | 12***NORTH HOUSE WINGS***House Made Buffalo / Asian BBQ / Garlic Parmesan | 12***BAKED CAMEMBERT***Arethusa Camembert, Phyllo Dough Cups, Raspberry Coulis | 8***WHIPPED RICOTTA***Grilled Mushrooms, Truffle Oil, Arugula, Grilled Sourdough | 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** 6 | eaTAPPING REEVE • ARETHUSA BLUE  
CAMEMBERT • CLOTHBOUND CHEDDAR**CHARCUTERIE** 6 | eaHOUSE MADE DUCK TERRINE • PROSCIUTTO  
BIELLESE COPPA • FINOCCHIONA SALAMI**{ 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 | 10***BEEF***Salt Roasted Beets, Honey Whipped Goat Cheese, Roasted Strawberries,**Arugula, Candied Walnuts, Blueberry Balsamic | 11**Add Chicken - 6 | NY Strip - 16 | Shrimp - 12 | Scallops - 14 | Salmon - 8 | Poached Lobster Tail - MP | to any salad***NORTH HOUSE "CAESAR"***Romaine, Brussels Sprouts, Dried Cranberries, Candied Almonds | 10***PEAR & ENDIVE***Sorrel, Pea Shoots, Assorted Micro Greens, Feta, Pine Nuts,**Grape & White Balsamic Vinaigrette | 12***COBB***Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado,**Black Ledge Blue, Red Wine Vinaigrette | 11***{ ENTREES }****DUCK HASH***Duck Confit & Brussels Sprout Hash, Sunny Egg,**Bacon-Truffle Vinaigrette | 15***BISCUITS & GRAVY***House Made Biscuits, Sage-Sausage Gravy, Fried Eggs | 14***BELGIUM WAFFLE***Fresh Berries, Whipped Cream, Powdered Sugar | 13***LEMON RICOTTA PANCAKES***Quadruple Stack, Blueberry & Ricotta Chantilly | 12***SMOKED SALMON FLATBREAD***Arugula, Honey Goat Cheese, Capers, Pickled Red Pearl Onions | 14***ROASTED TURKEY SANDWICH***Thick Cut Rye, Cranberry Shallot Chutney, Arugula,**Arethusa Farms Camembert, Fries | 12***EGGS BENEDICT***Poached Eggs, English Muffin, Hollandaise**Lobster - 18 | Filet - 18 | Fried Oyster - 14 | Ham - 12 | Crab Cake - 16***QUINOA BOWL***Jumbo Lump Crab, Tomatoes, Cucumber, Avocado, Pickled Egg,**Lemon Poppy Seed Vinaigrette | 16***PAUL'S CINNAMON ROLL FRENCH TOAST***House Made Cinnamon Rolls, Raspberry Cream Cheese, Bacon | 13***LOBSTER ROLL***Hot Butter, Arugula, Brioche, Fries | MP***BIBB LETTUCE WRAPS***Slow Poached Chicken Salad, Apricot Marmalade, Shaved Carrot | 12***COUNTRY FRIED STEAK***White Cheddar Grits, 2 Eggs Any Way | 20***3 EGG OMELETTE***Choose up to 3 Ingredients: Cheddar, Swiss, Mushrooms, Peppers, Onions,**Ham, Bacon, Spinach, Asparagus | 12 Sub Egg Whites | +2***ANVIL BURGER \****Black Angus, Leaf Lettuce, Tomato, Onion, Special Sauce, Fries | 14**Cheeses: American, Cheddar, Swiss, Provolone, Blue | 1**Shrooms, Bacon, Fried Pickles, Sunny Egg, Caramelized Onions | 1.5 ea**Fries May Be Substituted for House Made Chips, Side House Salad or Sweet Potato Fries (+1)*

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 the following local purveyors and farms:

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