

— 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

### LOBSTER CREPES

*Fresh Picked Lobster, Hollandaise* | 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

*Roasted Tomato Coulis, Crispy Prosciutto, Pumpkin & Sesame Seeds, 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 | ea

TAPPING REEVE • ARETHUSA BLUE  
CAMEMBERT • CLOTHBOUND CHEDDAR

### CHARCUTERIE 6 | ea

HOUSE MADE DUCK TERRINE • PROSCIUTTO  
BIELLESE COPPA • FINOCCHIONA SALAMI

### THE FULL SLATE | 40

## { SALADS }

### ARTISANAL BABY GREENS

*Grape Tomatoes, Shallots, Herbs, White Balsamic & Ginger Dressing* | 9

### SPINACH

*Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots,  
Raspberry Wine Vinaigrette* | 10

### NORTH HOUSE "CAESAR"

*Romaine, Brussels Sprouts, Dried Cranberries, Candied Almonds* | 10

### COBB †

*Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Black Ledge Blue,  
Avocado, Honey Red Wine Vinaigrette* | 12

### BEET †

*Golden Beets, Prosciutto, Stracciatella, Truffled Arugula* | 12

*Add Chicken - 6 | NY Strip - 16 | Shrimp - 12 | Scallops - 14 | Salmon - 8 | Poached Lobster Tail - MP | to any salad*

## { ENTREES }

### EGGS BENEDICT

*Poached Eggs, English Muffin, Hollandaise*

*Lobster - 18 | Filet - 18 | Fried Oyster - 14 | Ham - 12*

### TOAD IN A HOLE

*Sunny Eggs, Toasted Brioche, Gruyere,  
Cajun Shaved Prime Rib, Chimichurri* | 12

### STEAK & EGG SKILLET

*8 oz. NY Strip, 2 Eggs, Roasted Potatoes, Mushrooms, Leeks* | 19

### CHORIZO & SPINACH HASH

*Preserved Lemon, Sunny Eggs, Pimento Relish* | 15

### SMOKED SALMON FLATBREAD

*Arugula, Honey Goat Cheese, Capers,  
Pickled Red Pearl Onions* | 14

### 3 EGG OMELETTE

*Choose up to 3 Ingredients: Cheddar, Swiss, Mushrooms, Peppers, Onions,  
Ham, Bacon, Spinach, Asparagus* | 12 Sub Egg Whites | +2

### QUINOA BOWL

*Jumbo Lump Crab, Tomatoes, Cucumber, Avocado, Pickled Egg,  
Lemon Poppy Seed Vinaigrette* | 16

### BANANA NUTELLA FRENCH TOAST

*House Made Banana Bread Swirled with Nutella,  
Bacon or Sausage* | 14

### BISCUITS & GRAVY

*House Made Biscuits, Sage-Sausage Gravy, Fried Eggs* | 14

### LOBSTER ROLL

*Hot Butter, Arugula, Brioche, Fries* | MP

### ROASTED TURKEY SANDWICH

*Honey Oat Bread, Arethusa Camembert,  
Sweet Onion Jam, Fries* | 12

### 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

\*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.