



— THE —
NORTH HOUSE
{ TO START }

FRENCH ONION SOUP*Aged Provolone, Gruyere, Crouton | 9***POINT JUDITH CALAMARI***Fried Cherry Peppers, Tomato Coulis | 12***BLT DEVEILED EGGS***Avocado Whipped Yolk, Bacon, Lettuce, Tomato | 9***JUMBO LUMP CRAB CAKE***Curried Sweet Potato, Honey Crème Fraiche | 16***WHIPPED RICOTTA***Grilled Mushrooms, Truffle Oil, Arugula, Grilled Sourdough | 12***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***EGGS & ASPARAGUS***French Scrambled Eggs, Prosciutto Wrapped Asparagus | 10***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, Fresh Herbs, Sherry Vinaigrette | 9***SPINACH***Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots,**Raspberry Wine Vinaigrette | 10***BEET***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 - 16 | 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***CORNED BEEF HASH***House Brined Corned Beef, Over Easy Eggs,**Arugula Mushroom Salad | 12***ANVIL BURGER ****Black Angus, Leaf Lettuce, Tomato, Onion, Special Sauce, Fries | 14**Cheeses: American, Cheddar, Swiss, Provolone, Blue | 1**Sautéed Mushrooms, 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

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.