

— 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

PANZANELLA

*Heirloom Tomatoes, Fresh Mozzarella, Brioche Crouton, Roasted Garlic,
Basil, Honey Red Wine Vinaigrette | 11*

BEET & BURRATA

Salt Roasted Beets, Burrata, Creamy Candied Walnut Dressing | 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*

BELGIUM WAFFLE

*Fresh Berries, Whipped Cream, Powdered Sugar | 13
The Ultimate Belgium Waffle - Add Banana, Nutella, Marshmallow,
Graham Central Station Ice Cream | +5*

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

*Thick Cut Rye, Cranberry Shallot Chutney, Arugula,
Arethusa Farms Camembert, 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*

3 EGG OMELETTE

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

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.