

— THE —
NORTH HOUSE


{ TO START }**FRENCH ONION SOUP §***Aged Provolone, Gruyere, Crouton | 9***DUCK CREPES***Duck Confit, Mushroom & Leek Cream, Hoisin,
Fennel Radish Salad | 12***POINT JUDITH CALAMARI §***Fried Cherry Peppers, Tomato Coulis | 12***NEW ENGLAND CLAM CHOWDER***Chopped Clams, Potato, Bacon | 6 cup | 9 bowl***BEEF TARTARE §***Whipped Bone Marrow, Fingerling Chips, Celery Leaf,
Mustard-Tarragon Vinaigrette | 16***OVEN ROASTED BRUSSELS SPROUTS †***Bacon Vinaigrette, Sweet & Salty Granola, Lemon Crème Fraiche | 12***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, Candied Almonds, Dried Cranberries | 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 to any Salad: Chicken | 6 • NY Strip | 16 • Shrimp | 12 • Scallops | 14 • Salmon | 8 • Poached Lobster Tail | MP***{ ENTREES }****BEEF WELLINGTON ****Mashed Potatoes, Asparagus, Demi-Glace | 39***CRAB STUFFED RAINBOW TROUT †***Served Whole, White Beans with Garlic, Spinach, Tomato Butter | 28***ROASTED SWEET POTATO TORTELLI***Broccoli Rabe, Cremini, Hazelnut Brown Butter Balsamic Cream | 24***STUFFED PORK CHOP***Corn Bread & Cranberry Stuffing, Sweet Potato Puree,
Demi-Glace | 29***HOUSE CURED DUCK BREAST * †***Cabbage Scented Pommes Aligote, Bacon Roasted Radish,
Luxardo Duck Jus | 32***HALF CHICKEN BARIGOULE †***Artichokes, Fingerling Potatoes, Carrot, Garlic Wine Sauce | 25***BRAISED SHORT RIB OF BEEF §***6 Hour Braised Short Rib, Mashed Potatoes, Crispy Leeks, Jus | 26***STONINGTON SEA SCALLOPS §***Brown Butter Risotto, Mulled Cider Espuma | 32***WILD CAUGHT SALMON †***Crispy Skin, Quinoa, Grilled Local Vegetable Medley,
Lemon Beurre Blanc | 26***CERTIFIED ANGUS BEEF * §***Duck Fat Roasted Potatoes, Heirloom Carrots, Onion Ring, Cabernet Demi
Filet Mignon | 38 Ribeye | 37 NY Strip | 36*

† - Item is Gluten Free

§ - Item can be prepared Gluten Free

*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 our local farming partners and purveyors!

Arethusa Farm - Litchfield, CT • J. Foster Ice Cream - Avon, CT • Urban Valley Acres - Plantsville, CT • Seven Falls Mushroom Farm - Higganum, CT
Dzen Farms - Broad Brook, CT • Burnham Farms - East Hartford, CT • The Farm - Woodbury, CT • March Farms - Bethlehem, 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.