

— THE —
NORTH HOUSE



{ TO START }

FRENCH ONION SOUP

Aged Provolone, Gruyere, Crouton | 9

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

JUMBO LUMP CRAB CAKE

Curried Sweet Potato Puree, 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

PORK BELLY CONFIT

Bok Choy & Apple Slaw, Cider Reduction | 14

MUSHROOM SOUP

Baked en Croute, Please allow 15 minutes | 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, Fresh Herbs, Sherry Vinaigrette | 9

SPINACH

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

PEAR & ENDIVE

*Sorrel, Pea Shoots, Assorted Micro Greens, Feta, Pine Nuts, Grape &
 White Balsamic Vinaigrette | 12*

Add to any Salad: Chicken | 6 • NY Strip | 16 • Shrimp | 12 • Scallops | 14 • Poached Lobster Tail | MP • Salmon | 8

NORTH HOUSE "CAESAR"

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

BEET

*Salt Roasted Beets, Honey Whipped Goat Cheese, Roasted Strawberries,
 Arugula, Candied Walnuts, Blueberry Balsamic | 11*

COBB

*Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado,
 Black Ledge Blue, Sherry Vinaigrette | 11*

{ ENTREES }

BEEF WELLINGTON *

Mashed Potatoes, Asparagus, Demi-Glace | 39

GRILLED RACK OF LAMB

Root Vegetable Ratatouille, Minted Yogurt | 36

ROASTED PUMPKIN RISOTTO

Dried Cranberry, Goat Cheese, Sage Brown Butter | 24

ICELANDIC COD

Parsnip Puree, Tomato & Fennel Marmalade | 28

STONINGTON SEA SCALLOPS

Truffle Gnocchi, Wild Mushroom, Parmesan Broth | 32

RAINBOW TROUT

*Pistachio Crusted, Roasted Pumpkin & Feta Arugula Salad,
 Bourbon Cider Vinaigrette | 24*

HALF CHICKEN

Wild Mushroom Risotto, Natural Pan Jus | 25

BRAISED SHORT RIB OF BEEF

6 Hour Braised Short Rib, Mashed Potatoes, Crispy Leeks, Jus | 26

VEAL PORTERHOUSE

Cast Iron Seared, Corn Spoonbread, Mushroom Butter | 34

WILD CAUGHT SALMON

Cherry Glazed, Bacon Braised Bok Choy, Basmati Rice | 26

HOUSE CURED DUCK BREAST *

Pumpkin Spätzle, Luxardo Balsamic | 30

CERTIFIED ANGUS BEEF *

*Duck Fat Roasted Potatoes, Heirloom Carrots, Onion Ring, Cabernet Demi
 Filet Mignon | 38 Ribeye | 37 NY Strip | 36*

*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!

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

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.

WINES BY THE GLASS

Sparkling

Mionetto Prosecco NV - Veneto, IT | 10

La Marca Prosecco NV 187mL "Split" - Italy | 12

Veuve Clicquot "Yellow Label" NV - Champagne, FR | 18

White

Grove Ridge Chardonnay 2014 - Napa Valley, CA | 7

Tormaresca Chardonnay 2014 - Puglia, IT | 8

La Crema Chardonnay 2015 - Monterey, CA | 12

Paul Hobbs "Crossbarn" Chardonnay 2016 - Napa Valley, CA | 15

Jordan Chardonnay 2013 - Napa Valley, CA | 20 †

A. Diehl Riesling 2015 - Pfalz, DE | 8

Ravines Riesling 2015 - Finger Lakes, NY | 12

C.K. Mondavi Pinot Grigio 2015 - California | 7

Kris Pinot Grigio 2015 - Veneto, IT | 9

Acrobat Pinot Gris 2014 - Oregon | 9

Giesen Sauvignon Blanc 2016 - Marlborough, NZ | 8

Justin Sauvignon Blanc 2016 - Paso Robles, CA | 9

Frog's Leap Sauvignon Blanc 2015 - Napa Valley, CA | 15

Rosé

Crios (Malbec) 2016 - Mendoza, AR | 9

Saladini Pilastris Consenso (Sangiovese) 2017 - Marche, IT | 7

Edna Valley Vineyards 2017 - California | 9

La Crema (Pinot Noir) 2016 - Russian River Valley, CA | 15

Miraval 2015 - Provence, FR | 11

Fleur de Mer 2017 - Provence, FR | 13

Red

Terra d'Oro Petite Sirah 2013 - Amador County, CA | 10

Parker Station Pinot Noir 2016 - California | 9

Cambria Pinot Noir 2014 - Santa Maria Valley, CA | 15

Kistler Pinot Noir 2015 - Russian River, CA | 27 †

Decoy Zinfandel 2014 - Sonoma County, CA | 14

Primus "The Blend" 2013 - Colchagua Valley, CH | 13

The Prisoner 2014 - Napa Valley, CA | 25 †

Château Tour de Gilet Bordeaux 2015 - Bordeaux, FR | 10

C.K. Mondavi Cabernet Sauvignon 2015 - CA | 7

Oberon Cabernet Sauvignon 2014 - Napa, CA | 15

Justin Cabernet Sauvignon 2016 - Paso Robles, CA | 17

Jordan Cabernet Sauvignon 2013 - Napa Valley, CA | 27 †

Tangley Oaks Merlot 2013 - Napa Valley, CA | 11

Bodegas Ateca Garnacha 2015 - Aragon, SP | 8

Caparzo Sangiovese 2014 - Tuscany, IT | 8

Bodega Septima Malbec 2015 - Mendoza, AR | 9

End of Bin Wine by the Bottle Closeouts

Miraval 2015 Rosé - Provence, FR | 55 44

Aubert "Ritchie Vineyard" 2013 Chardonnay - Sonoma Coast, CA | 165 129

Jermann "Dreams" 2011 Chardonnay 375ml Bottle - Friuli, IT | 44 29

Mt. Eden 2011 Cabernet Sauvignon - Santa Cruz Mountains, CA | 117 91

Shafer Merlot 2013 - Napa Valley, CA | 115 93

Terra d'Oro 2013 Barbera - Sierra Foothills, CA | 32 25

Gnarly Head "Old Vine Zin" 2013 Zinfandel - Lodi, CA | 28 25

Il Fauno di Arcanum 2011 Red Blend - Tuscany, IT | 59 44

CRAFT COCKTAILS

Paloma

*Dulce Vida Grapefruit Tequila,
Lime Juice, Lemon-Lime Soda, Lime* | 10

Pearis Bueller's Day Off

*Waypoint Wintonbury Gin, Pear Nectar,
Lime Juice, Soda, Rosemary* | 10

The Blacksmith

*Johnnie Walker Black, Averna Amaro,
Black Walnut Bitters* | 14

The Woodsman

*Four Roses Small Batch, Maple Syrup,
Allspice Dram, Fernet Branca,
Lemon Juice, Rosemary, Nutmeg* | 13

The North Star

*New York Distilling Rock & Rye,
Gran Marnier, Orange Bitters,
Orange Peel* | 14

French 77

*St. Germain, Lemon Juice,
Mionetto Prosecco* | 12

Glowing Ember

*El Buho Mezcal, Cointreau, Lime Juice,
Habanero Bitters, Lime* | 13

King of The North

*Tito's Vodka, Lemon Juice,
Simple Syrup, Blue Curacao,
Bordeaux Red Wine, Luxardo Cherry* | 13

Cider Mill Mimosa

*Litchfield Distillery Cinnamon Bourbon,
Apple Cider, Mionetto Prosecco* | 12

Old Farms Spritz

*Mionetto Prosecco, Crème de Cassis,
Club Soda, Black Berries* | 12

Talcott Mountain Lemonade

*Sky Blueberry Vodka, Lemonade,
Muddled St. Germain Soaked Blueberries* | 10

High Fashioned

*High West 'American Prairie Bourbon',
Orange, Luxardo Cherries, Simple Syrup,
Soda, Aromatic Bitters* | 12

Going to The Country

*Eagle Rare 10 Year Bourbon, Peach Purée,
Lemon Juice, Grapefruit Bitters* | 12

Apple Mule

*Crown Royal Apple, Lemon Juice,
Gosling's Ginger Beer, Apple Chip* | 12

Jack's Rocking Chair

*Gentleman Jack Whiskey, Pear Nectar,
Honey Syrup, Lemon Juice, Ginger Ale,
Domaine de Canton Ginger Liqueur* | 12

Join us at The North House Weekly!

Happy Hour Daily from 3pm - 6pm in the Tavern & Patio

Monday - Buck a Shuck - \$1 Clams & Oysters

Tuesday - Half Priced Draft Beers

Wednesday - Whiskey Wednesday. Half Priced all Whisk(e)y Drinks

Thursday - Half Priced Wine - All Bottles of Wine Half Off

Friday & Saturday - Slow Roasted Prime Rib

Sunday - Bottomless Mimosas, Build Your Own Bloody Mary's & Half Priced Bottles of Champagne

Looking to Host a Party? The North House has Private Dining Rooms that can accommodate 2 to 200 guests.

Please ask for a manager should you have any questions regarding a private party or room!