

NORTH HOUSE



{ TO START }

FRENCH ONION SOUP §

Aged Provolone, Gruyere, Crouton | 11

PORK BELLY §

Apple Mostarda, Cider Foam | 11

POINT JUDITH CALAMARI * §

Fried Cherry Peppers, Sracha Aioli | 14

WHIPPED RICOTTA §

Honey, Lemon, Truffle Oil, Roasted Grapes, Roasted Garlic, EVOO, Pistachio, Grilled Bread | 12

NEW ENGLAND CLAM CHOWDER

Potatoes, Bacon
Cup | 6 • Bowl | 9

LUMP CRAB CAKES

Blood Orange Salsa, Cajun Remoulade | 12

DELICATA SQUASH §

Oven Delicata Squash, Maple Ricotta, Candied Bacon, Crushed Pistachio | 11

SHRIMP COCKTAIL †

Colossal Shrimp, House Cocktail Sauce | 4 Ea

OVEN ROASTED BRUSSELS SPROUTS †

Bacon Vinaigrette, Sweet & Salty Granola, Lemon Crème Fraiche | 14

NORTH HOUSE BUFFALO WINGS § Buffalo • Sticky BBQ • Garlic Parmesan

Carrots, Celery, House Blue Cheese Dressing | 13

FILET OF BEEF TARTARE §

Crisp Caper, Shallot, Pickled Mustard Seed, Dijon, Marinated Mushrooms, Truffled Toast Points | 14

THE FULL SLATE | 32

Manchego • Great Hill Bleu • Arethusa Camembert

Prosciutto • Bresaola • Salame Picante

{ SALADS }

HOUSE †

Bibb Lettuce, Cucumber, Tomato, Radish, Red Wine Vinaigrette | 9

WINTER HARVEST †

Shaved Apple, Goat Cheese, Candied Pecans, Dried Cranberry, Roasted Delicata Squash, Maple Dijon Vinaigrette | 10

NORTH HOUSE CAESAR §

Crisp Romaine Lettuce, Parmesan, House Caesar Dressing | 10

WEDGE †

Pork Belly Lardons, Shaved Grape, Radish, Blue Cheese Dressing, Crispy Shallot | 12

Add to any Salad: Chicken | 9 • *NY Strip ** | 24 • *Scallops* | 18 • *Salmon ** | 16

{ ENTREES }

HALF CHICKEN §

Mushroom & Leek Stuffing, Lemon Thyme Pan Sauce | 29

DUCK BREAST * †

Duck Confit Risotto, Charred Leeks, Luxardo Cherry Jus | 36

BRAISED SHORT RIB OF BEEF †

6 Hour Braised Short Rib, Sautéed Spaetzle, Caramelized Cipollini Onions, Sweet Peas, Jus Reduction | 28

MEATLOAF

Garlic Mashed Potato, Sherry & Cremini Gravy, Fried Leeks | 24

GNOCCHI

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan | 26

BRANZINO †

Whole Roasted over Saffron, Almond & Basmati Pilaf, Lemon Thyme Butter | MP

BUCATINI & SCALLOPS

Pan Seared Scallops, Everything Seasoning, Crisp Prosciutto, Lemon Butter Sauce | 32

SALMON * §

Creamy Polenta, Roasted Cauliflower & Brussels, Romesco Sauce | 26

14 OZ. NY STRIP & FRITES * †

Chimichurri, Shallot Butter, Asparagus, Duck Fat Fried Potatoes | MP

SHEPHERD'S PIE §

Blend of Beef & Lamb, Mirepoix, Sweet Pea, Roasted Garlic Mashed, Demi -Glace | 26

SHORT RIB GRILLED CHEESE

Sourdough, Muenster, Horseradish Aioli, Caramelized Onions | 18

BEER BATTERED FISH & CHIPS

Stella Artois Beer Battered Cod, House made Tartar Sauce, French Fries | 15

ANVIL BURGER* §

8 oz Certified Black Angus, Leaf Lettuce, Tomato, Black Pepper & Truffle Aioli, French Fries | 16
Cheese: American, Cheddar, Provolone, Gruyere • Bacon +1.5

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. † - Item is Gluten Free § - Item can be prepared Gluten Free