

— THE —
NORTH HOUSE



{ TO START }

FRENCH ONION SOUP

Aged Provolone, Gruyere, Crouton | 8

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

JUMBO LUMP CRAB CAKE

Garlic Lemon Aioli, Spring Pea & Asparagus Salad | 16

NANTUCKET BAY SCALLOP CEVICHE **

Citrus, Mango, Shishito Peppers | 14

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Potato, Bacon | 6 cup | 9 bowl

PEI MUSSELS

Fingerling Potatoes, Chorizo, Tomato Port Brodo | 12

PORK BELLY CONFIT

Brulée'd Figs, Smoked Pineapple Mustard, Saba | 14

STUFFED MUSHROOMS

House Made Sausage, Cremini Mushrooms | 12

WHIPPED RICOTTA

Grilled House Made Focaccia, Toasted Seeds, Crispy Jamon, Roasted Tomato & Shallot Coulis | 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 5 | ea

TAPPING REEVE • BLACK LEDGE BLUE
 CAMEMBERT • CLOTHBOUND CHEDDAR

CHARCUTERIE 5 | ea

HOUSE MADE DUCK TERRINE • PROSCIUTTO
 BIELLESE COPPA • FINOCCHIONA SALAMI

{ 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*

CITRUS

*Cara Cara, Blood & Navel Oranges, Grapefruit, Fennel, Asparagus,
 Honey Crème Fraiche, Pignoli Nut Crumble | 12*

Add to any Salad: Chicken | 6 • NY Strip | 16 • Shrimp | 10 • 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

WHOLE ROASTED RAINBOW TROUT

Black Rice, Sundried Tomato Vinaigrette | 24

ROCK SHRIMP & RISOTTO MILANESE

Guanciale, Saffron, Parmesan, Spring Peas | 26

GRILLED GEORGES BANK SWORDFISH

Cranberry Bean & Sweet Corn Succotash, Chorizo Butter | 28

STONINGTON SEA SCALLOPS

Quinoa, Roasted Cauliflower, Wild Mushroom, Pea Puree | 32

HERB ROASTED RACK OF LAMB

*Celery Root Puree, Fregola Salad with Pan Roasted Endive &
 Pickled Red Pearl Onions | 36*

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

DOUBLE RIB BERKSHIRE PORK CHOP

Warm Fingerling & Leek Salad, Apple Bacon Jam | 28

WILD CAUGHT SALMON

Maple Dijon Crusted, Stewed Apples, Creamy Barley | 26

HOUSE CURED DUCK BREAST *

Truffle Onion Cream, Duck Confit & Brussels Sprout Hash | 30

CERTIFIED ANGUS BEEF *

*Twice Baked Potato, Grilled Broccoli Rabe, 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.