

— THE —
NORTH HOUSE



{ TO START }

FRENCH ONION SOUP §

Aged Provolone, Gruyere, Crouton | 9

POINT JUDITH CALAMARI §

Fried Cherry Peppers, Tomato Coulis | 12

CRAB & CORN VOL AU VENT

Puff Pastry Nest, Blue Crab, Sweet Corn, Leeks | 16

WHIPPED RICOTTA §

Roasted Tomato Coulis, Crispy Prosciutto, Pumpkin & Sesame Seeds, Grilled Sourdough | 12

NEW ENGLAND CLAM CHOWDER

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

PROSCIUTTO WRAPPED SHRIMP §

Marsala Garlic Butter Sauce, Red Grapes, Melon, Crostini | 14

OVEN ROASTED BRUSSELS SPROUTS †

Bacon Vinaigrette, Sweet & Salty Granola, Lemon Crème Fraiche | 12

BEEF TARTARE §

Six Minute Egg, Shallots, White Balsamic, Garlic Herb Cheese & Horseradish, Fried Capers, Pumpernickel Toast | 16

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

HEIRLOOM BEAN †

Cucumber, Black Eye Pea, Great Northern, Fava & Cranberry Beans, Radish, Dijon Vinaigrette | 11

BEEF & BURRATA †

Salt Roasted Beets, Burrata, Creamy Candied Walnut Dressing | 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

GRILLED LOIN OF LAMB †

Eggplant Soubise, Mediterranean Salsa | 36

GARLIC & HERB POLENTA †

Cauliflower, Broccoli Rabe, Radish, Pine Nuts, Tapping Reeve | 22

RAINBOW TROUT †

Almond Crusted, Haricot Verts, Basmati Rice | 24

STONINGTON SEA SCALLOPS §

Vanilla Bean & Celery Root Puree, Lemon Curd, Potato Gaufrette, Tri-Colored Cauliflower | 32

HALF CHICKEN

BBQ Glaze, Potato, Leek & Pistachio Galette | 25

BRAISED SHORT RIB OF BEEF §

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

HOUSE CURED DUCK BREAST *

Foie Gras & Brioche Stuffing, Bourbon Cherry Gastrique | 34

WILD CAUGHT SALMON †

Crispy Skin, Heirloom Beans, Radish, Peach & Dill Butter | 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.