

NORTH HOUSE



FRENCH ONION SOUP §

Aged Provolone, Gruyere, Crouton | 11

PORK BELLY †

Rutabaga Hash, Apple Butter | 12

POINT JUDITH CALAMARI * §

Fried Cherry Peppers, Siracha 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

FILET OF BEEF TARTARE §

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

LUMP CRAB CAKE

Watercress, Apple, Mustard Seed Dijonaise | 12

DUCK CONFIT †

Vol au Vent Crisp Puff Pastry, Baby Arugula, Marinated Mushroom, Sauce Soubise | 12

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

ROASTED DELICATA SQUASH † ‡

With Apple Cranberry Stuffing, Caramelized Maple, Apple Butter | 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 | 11

WATERCRESS

Apple, Roasted Delicata, Goat Cheese, Pumpkin Seed Vinaigrette | 13

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

NORTH HOUSE CAESAR §

Crisp Romaine Lettuce, Parmesan, House Caesar Dressing | 12

WEDGE †

Pork Belly Lardons, Shaved Grape, Radish, Blue Cheese Dressing, Crispy Shallot | 14

{ ENTREES }

ANVIL BURGER* §

8 oz Certified Black Angus, Leaf Lettuce, Tomato, Black Pepper & Truffle Aioli, French Fries | 18
Cheese: American, Cheddar, Provolone, Gruyere • Bacon +1.5

GNOCCHI

Ricotta Gnocchi, Veal & Pork Ragu, Ricotta, Parmesan | 26

SHORT RIB GRILLED CHEESE

Sourdough, Muenster, Horseradish Aioli, Caramelized Onions | 20

BRAISED SHORT RIB OF BEEF †

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

SOUS VIDE CHICKEN ROULADE §

Roasted Pepper Tapenade, Artichokes, Spinach, Polenta Crouton, Pan Jus | 30

14 OZ. NY STRIP * §

Roasted Red Potatoes, Blistered Carrots, Demi Glace | MP

SCALLOPS

Bacon, White Bean, Brussels, Beurre Blanc, Grapefruit Relish | 32

VEGETARIAN RISOTTO †

Roasted Sweet Potato Puree, Root Vegetables, Chestnut Gremolata | 20

BEEF WELLINGTON

8-ounce Center Cut Filet Mignon, Mushroom Duxelles, Chicken Liver Mousse, Puff Pastry, Mashed Potatoes, Asparagus, Demi-Glace | MP

MEATLOAF

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

SALMON * §

Warm Potato & Watercress Salad, Pickled Mustard Seed, Apple Crème Fraiche | 26

FISH 'EN PAPPIOTE' §

Catch of the Day - Ask Your Server | MP

DUCK BREAST * §

Sweet Potato Agnolotti, Asparagus, Charred Pearl Onion, Cherry Jus | 34

CHICKEN & BISCUITS

Pulled Chicken, Carrot, Celery, Onion, Sweet Pea, Velouté, Buttermilk Biscuits | 18

BEER BATTERED FISH & CHIPS

Stella Artois Beer Battered Cod, House made Tartar Sauce, French Fries | 22

CHAR GRILLED 14OZ PORK CHOP †

Rutabaga Hash, Asparagus, Apple Mostarda | 30

The North House is committed to serving exceptional modern American cuisine, inspired and sourced from the ingredients of New England.

* 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 ‡ - Item is Vegan