

— THE —  
**NORTH HOUSE**



{ TO START }

**FRENCH ONION SOUP §**

*Aged Provolone, Gruyere, Crouton* | 11

**BUTTERNUT & APPLE BISQUE §**

*Spiced Crème Fraiche, Granola* | 8

**POINT JUDITH CALAMARI §**

*Fried Cherry Peppers, Old Bay Remoulade* | 12

**SHRIMP COCKTAIL §**

| 4 Ea

**NORTH HOUSE BUFFALO WINGS**

*Carrots, Celery, House Blue Cheese Dressing* | 12

**OVEN ROASTED BRUSSELS SPROUTS †**

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

**THE FULL SLATE | 32 |**

TAPPING REEVE • ARETHUSA BLUE CAMEMBERT • DIVA CHEDDAR

PROSCIUTTO BIELLESE COPPA • FINOCCHIONA SALAMI

{ SALADS }

**HOUSE †**

*Cucumber, Tomato, Radish, Red Wine Vinaigrette* | 9

**SPINACH §**

*Roasted Delicata Squash, Granny Smith, Candied Pecans,  
Sweet Maple Vinaigrette* | 10

**NORTH HOUSE "CAESAR" †**

*Crisp Romaine Lettuce, Parmesan,  
House Caesar Dressing* | 10

**ROASTED BEET SALAD**

*Orange Whipped Ricotta, Arugula,  
Carrot & Parsnip Crisps Balsamic* | 11

*Add to any Salad: Chicken* | 7 • *NY Strip* | 24 • *Scallops* | 14 • *Salmon* | 14 •

{ ENTREES }

**GNOCCHI\***

*Walnut Pesto, Arugula, Grilled Mushroom* | 26

**HALF CHICKEN †**

*Sunchoke Puree, Roasted Root Vegetable, Pan Sauce* | 25

**LAMB SHANK §**

*Red Wine Braise, Risotto Milanese* | 32

**BRAISED SHORT RIB OF BEEF §**

*6 Hour Braised Short Rib, Summer Vegetable  
Mashed Potatoes, Jus* | 26

**ORECCHIETTE †**

*Butternut Cream, Chorizo, Goat Cheese, Spinach* | 25

**STONINGTON SEA SCALLOPS §**

*Parsnip Puree, Fennel Tuile, Evoo Foam,  
Black Garlic, Gooseberry & Radish Salad* | 32

**BEER BATTERED FISH & CHIPS †**

*Lionshead Pilsner Beer Battered Cod, Tartar Sauce, French Fries* | 15

**WILD CAUGHT SALMON †**

*Farro "Stew", Grilled Mushrooms, Spinach, Tomato,  
Aleppo & Pimento Oil* | 28

**ANVIL BURGER \* †**

*8 oz Certified Black Angus, leaf Lettuce, Tomato, Black Pepper & Truffle  
Aioli, French Fries* | 16

Cheeses: American, Cheddar, Provolone, Gruyere

Bacon + 1.5

**CHICKEN & DUMPLINGS \* §**

*Slow Poached Chicken, Carrot, Celery, Onion, Sweet Pea,  
Velute, Cheddar Chive Biscuits* | 22

**SHORT RIB PANINI**

*Muenster, Caramelized Onion, Horseradish Aioli* | 18

**CERTIFIED ANGUS BEEF \* §**

*Garlic Mashed Potatoes, Cipollini Onion, Shiitake Mushrooms, Demi  
NY Strip* | MP

† - 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.