

— THE —

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, 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

POTATO CROQUETTES

Cheddar Chive, Roasted Garlic, Pub Mustard | 12

HONEY NUT SQUASH §

Oven Roasted Honey Nut 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

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

SPINACH †

Shaved Apple, Goat Cheese, Candied Pecans, 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

BRAISED SHORT RIB OF BEEF †

6 Hour Braised Short Rib, Sweet Potato Puree, Roasted Root Vegetable | 28

GNOCCHI

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

AGNOLOTTI & SCALLOPS

Potato & Gruyere Filling, Micro Salad of Bresaola, Crispy Garlic, Micro Greens, Saffron Beurre Blanc, Parmesan Foam | 28

NY STRIP * †

Garlic Mashed Potato, Cipollini Onion, Shiitake Mushrooms, Demi | MP

SHORT RIB GRILLED CHEESE

Sourdough, Muenster, Horseradish Aioli, Caramelized Onions | 18

DUCK BREAST * §

Lemon & Porcini Mushroom Cous Cous, Cherry Jus | 36

MEATLOAF

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

BRANZINO †

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

SALMON * §

Pretzel Mustard Crusted, Celery Root & Cauliflower Puree, Sweet Potato Apple Hash, Shaved Brussels | 26

SHEPHERD'S PIE §

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

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