

— THE —

# NORTH HOUSE



## { TO START }

### FRENCH ONION SOUP §

*Aged Provolone, Gruyere, Crouton* | 11

### POINT JUDITH CALAMARI §

*Fried Cherry Peppers, Old Bay Remoulade* | 12

### NORTH HOUSE BUFFALO WINGS

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

### BUTTERNUT & APPLE BISQUE †

*Spiced Crème Fraiche, Granola* | 8

### SHRIMP COCKTAIL §

| 4 Ea

### 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 †

*Bibb Lettuce, 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 Scented Ricotta Insalata, Caramelized Maple,  
Fennel Chips, Arugula, Roasted Hazelnut Gremolata* | 11

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

## { ENTREES }

### GNOCCHI\*

*Butternut Cream, Brown Butter Bread Crumbs,  
Prosciutto, Asparagus, Sage* | 25

### LAMB SHANK †

*Red Wine Braise, Risotto Milanese* | 36

### BRAISED SHORT RIB OF BEEF †

*6 Hour Braised Short Rib, Radish,  
Garlic Roasted Mashed Potatoes, Jus* | 26

### BEER BATTERED FISH & CHIPS

*Lionshead Pilsner Beer Battered Cod, Old Bay Remoulade,  
French Fries* | 15

### CERTIFIED ANGUS BEEF \* †

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

### 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

### HALF CHICKEN †

*Caramelized Mire Poix & Bacon Marsala,  
Grilled Mushrooms, Basmati Rice* | 25

### CAVATELLI

*Sausage Ala Vodka, Spinach, Parmigiano Reggiano* | 24

### STONINGTON SEA SCALLOPS †

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

### WILD CAUGHT SALMON

*Warm Fingerling Potato & Jerusalem Artichoke Salad,  
Creamy White Wine 7 mustard Vinaigrette* | 26

### CHICKEN & BISCUITS \*

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

### SHORT RIB GRILLED CHEESE

*Muenster, Caramelized Onion, Horseradish Aioli* | 18

† - 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.*