

# NORTH HOUSE



## { TO START }

### FRENCH ONION SOUP §

*Aged Provolone, Gruyere, Crouton* | 11

### PORK BELLY †

*Rutabaga Hash, Apple Butter* | 12

### POINT JUDITH CALAMARI \* §

*Fried Cherry Peppers, Sracha 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 HONEYNUT 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 Honeynut, Goat Cheese, Pumpkin Seed Vinaigrette* | 13

### NORTH HOUSE CAESAR §

*Crisp Romaine Lettuce, Parmesan, House Caesar Dressing* | 12

### WEDGE †

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

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

## { 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 Ragù, 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 §

*Prosciutto, Sage, Muenster, Sweet Potato Puree, Bacon Fig Jam, Chestnut Gremolata* | 30

### 14 OZ. NY STRIP \* §

*Roasted Red Potatoes, Blistered Carrots, Demi Glace* | MP

### SCALLOPS

*Sweet Potato Puree, Pickled Asparagus, Charred Pearl Onions, Bacon, Brown Butter Powder* | 32

### VEGETARIAN RISOTTO †

*Roasted Honeynut 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 & Cremini Gravy, Fried Leeks* | 24

### SALMON \* §

*Creamy Polenta, Roasted Cauliflower & Brussels, Romesco Sauce* | 26

### FISH 'EN PAPIOTE' §

*Catch of the Day - Ask Your Server* | MP

### DUCK BREAST \* §

*Mushroom Cappelletti, Charred Pearl Onion, Crimini Mushroom, Sherry Cream Sauce, Arugula* | 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