

— THE —

NORTH HOUSE



{ TO START }

FRENCH ONION SOUP §

Aged Provolone, Gruyere, Crouton | 11

POINT JUDITH CALAMARI §

Fried Cherry Peppers, Old Bay Remoulade | 12

BEEF WHIPPED RICOTTA

*Beef Tartare, Hazelnut Gremolata, Caramelized Maple,
Apple Bacon Bourbon Jam, Grilled Bread* | 12

CRAB CAKES

Black Garlic Aioli, Gooseberry & Fennel Micro Salad | 14

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

PROSCIUTTO • BIELLESE COPPA
FINOCCHIONA SALAMI

{ SALADS }

HOUSE †

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

SPINACH †

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

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

NORTH HOUSE CAESAR †

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

{ ENTREES }

CAVATELLI

Sausage Alla Vodka, Spinach, Parmigiano Reggiano | 26

HALF CHICKEN †

*Caramelized Mire Poix & Bacon Marsala,
Grilled Mushrooms, Basmati Rice* | 26

BRAISED SHORT RIB OF BEEF * †

*6 Hour Braised Short Rib, Radish,
Pommes Aligot, Jus* | 26

CHICKEN & BISCUITS *

*Slow Poached Chicken, Carrot, Celery, Onion, Sweet Pea,
Velouté, Cheddar Chive Biscuits* | 24

LOBSTER RISOTTO

Risotto Milanese, Poached Lobster Tail | 34

LAMB SHANK * †

Red Wine Braise, Risotto Milanese | 36

CIOPPINO * †

*Salmon, Mussels, Clams, Calamari,
Burgundy Tomato Sauce, Grilled Bread* | 28

SURF & TURF * †

*Garlic Mashed Potatoes, Cipollini Onion, Shiitake Mushrooms,
Demi, Pan Seared Scallops, Lobster Bearnaise* | 56

BEEF WELLINGTON

*Puff Pastry, Mushroom Duxelles, Chicken Liver,
Grilled Asparagus, Garlic Mashed Potatoes, Demi* | MP

DUCK BREAST *

Lemon & Porcini Mushroom Cous Cous, Red Courant Jus | 32

† - 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. **These menu items are served raw or undercooked.

Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illness.