

— THE —

# NORTH HOUSE



## { TO START }

### FRENCH ONION SOUP §

*Aged Provolone, Gruyere, Crouton* | 11

### POINT JUDITH CALAMARI \* §

*Fried Cherry Peppers, Old Bay Remoulade* | 12

### BEET WHIPPED RICOTTA §

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

### NORTH HOUSE BUFFALO WINGS §

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

### PASTA FAGIOLI §

*Vegetable & Tomato Based Broth, Beans, Ditalini Pasta* | 6

### SHRIMP COCKTAIL †

*House Cocktail Sauce* | 4 Ea

### OVEN ROASTED BRUSSELS SPROUTS †

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

### DUCK CONFIT ARANCINI

*Veracruz Tomato Sauce* | 11

## THE FULL SLATE | 32

*Grafton Cheddar • Great Hill Bleu • Arethusa 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 }

### HALF CHICKEN \* †

*Caramelized Mire Poix & Bacon Marsala, Grilled Mushrooms, Basmati Rice* | 29

### BRAISED SHORT RIB OF BEEF †

*6 Hour Braised Short Rib, Garlic Mashed Potato, Jus* | 26

### GNOCCHI

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

### CAVATELLI

*Sausage Alla Vodka, Spinach, Parmigiano Reggiano* | 26

### MEATLOAF

*Garlic Mashed Potato, Sherry & Porcini Gravy, Fried Leeks* | 24

### 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

† - Item is Gluten Free

§ - Item can be prepared Gluten Free

### SALMON \* †

*Pan-Seared Salmon, Risotto, Arugula Pesto, Braised Fennel, Apricot, Golden Raisin* | 26

### NY STRIP \* †

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

### SCALLOPS \* †

*White Cheddar Grits, Porcini Mushroom Vinaigrette, Citrus Beurre Blanc* | 30

### DUCK BREAST \* §

*Lemon & Porcini Mushroom Cous Cous, Red Currant Jus* | 32

### CHICKEN & BISCUITS

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

### BEER BATTERED FISH & CHIPS\*

*Stella Artois Beer Battered Cod, Old Bay Remoulade, French Fries* | 15

*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.*