

— 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 §***Beet Tartare, Hazelnut Gremolata, Caramelized Maple,
Apple Bacon Bourbon Jam, Grilled Bread | 12***DUCK CONFIT ARANCINI***Veracruz Tomato Sauce | 11***CREAMY POTATO & LEEK SOUP §***Garnished with Crispy Bacon & Fried Leeks
Cup | 6 • Bowl | 9***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 | 12***THE FULL SLATE | 32**

Grafton Cheddar • Great Hill Bleu • Arethusa Camembert

Prosciutto • Bresaola • Salame Picante

{ SALADS }**HOUSE †***Bibb Lettuce, Cucumber, Tomato, Radish,
Red Wine Vinaigrette | 9***SPINACH †***Shaved Fennel, Strawberries Candied Pecans,
Goat Cheese, Strawberry Vinaigrette | 10***NORTH HOUSE CAESAR §***Crisp Romaine Lettuce, Parmesan,
House Caesar Dressing | 10**Add to any Salad: Chicken | 9 • NY Strip * | 24 • Scallops | 18 • Salmon * | 16***{ 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***Ricotta Gnocchi, Beef & Pork Ragù, Ricotta,
Cream, Parmesan | 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.*