

— THE —

NORTH HOUSE



{ TO START }

FRENCH ONION SOUP §

Aged Provolone, Gruyere, Crouton | 11

POINT JUDITH CALAMARI * §

Fried Cherry Peppers, Old Bay Remoulade | 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

DUCK CONFIT ARANCINI §

Veracruz Tomato Sauce | 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

THE FULL SLATE | 32

Manchego • 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

BABY KALE †

Peach, Manchego, Candied Bacon, Toasted Almond 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 | 26

CAVATELLI

Sausage Alla Vodka, Spinach, Parmigiano Reggiano | 26

NY STRIP * †

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

SHORT RIB GRILLED CHEESE

Sourdough, Muenster, Horseradish Aioli, Caramelized Onions | 18

SALMON * †

Spinach, Tomato & Summer Vegetable Couscous, Beurre Blanc | 26

MEATLOAF

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

SCALLOPS †

Roasted Barley, Grapefruit Citrus Salad, Beurre Blanc, Grilled Fennel | 30

DUCK BREAST * §

Lemon & Porcini Mushroom Cous Cous, Red Currant Jus | 36

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

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

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.*