

NORTH HOUSE



{ TO START }

FRENCH ONION SOUP §

Aged Provolone, Gruyere, Crouton | 11

PORK BELLY †

Roasted broccoli salad, warm bacon foam | 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

LUMP CRAB CAKES

Grilled Corn Salsa, Cajun Remoulade | 12

RHUBARB GLAZED DUCK CONFIT †

Fennel Slaw, Sous Vide Rhubarb Compote, Hazelnut Crumble | 11

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

FILET OF BEEF TARTARE §

Crisp Caper, Shallot, Pickled Mustard Seed, Dijonaise, Marinated Mushrooms, Truffled Toast Points | 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 | 9

PEACH & BURRATA †

Watercress, Arugula, Mint, Pistachio & a Strawberry Vinaigrette | 11

NORTH HOUSE CAESAR §

Crisp Romaine Lettuce, Parmesan, House Caesar Dressing | 10

WEDGE †

Pork Belly Lardons, Shaved Grape, Radish, Blue Cheese Dressing, Crispy Shallot | 12

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

{ ENTREES }

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 §

Stuffed with Spinach, Roasted Shallot and Gruyere Cheese. Served over a Mushroom Farrotto and Pan Jus. | 27

14 OZ. NY STRIP & FRITES * †

Chimichurri, Shallot Butter, Asparagus, Duck Fat Fried Potatoes | MP

BUCATINI & SCALLOPS

Pan Seared Scallops, Everything Seasoning, Crisp Prosciutto, Lemon Butter Sauce | 32

VEGETARIAN RISOTTO †

Roasted Romanesco, Broccoli, Radish, Blistered Tomato, Artichoke & Watercress Pesto | 22

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

MEATLOAF

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

SALMON * §

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

BLACK SEA BASS †

Israeli Couscous, Kalamata Olive, Cherry Tomato, Basil, Sugo | 24

DUCK BREAST * §

Mushroom Duxelles Cappelletti, Arugula, Smoked Raspberry, Charred Pearl Onion, Roasted Duck Jus | 34

SHEPHERD'S PIE §

Blend of Beef & Lamb, Mirepoix, Sweet Pea, Roasted Garlic Mashed, Demi -Glace | 26

BEER BATTERED FISH & CHIPS

Stella Artois Beer Battered Cod, House made Tartar Sauce, French Fries | 20

CHAR GRILLED 14OZ PORK CHOP †

White Peach Chutney, Crispy Pommes Pave, Roasted Broccoli Salad | 30

BEEF WELLINGTON

8-ounce Center Cut Filet Mignon, Mushroom Duxelles, Chicken Liver Mousse, Puff Pastry, Mashed Potatoes, Asparagus, Demi-Glace | MP

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