



— THE —
NORTH HOUSE

{ **APPETIZER** }

FRENCH ONION SOUP

Aged Provolone, Crouton | 8

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

CRAB CAKES

Curried Carrot Crème Fraiche, Pink Peppercorn, Blistered Shishitos | 13

BEEF TARTARE **

Dijon, Egg Yolk, House Made Chips | 14

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Potato, Bacon | 6 cup • 9 bowl • 12 bread bowl

PEI MUSSELS

Fingerling Potatoes, Chorizo, Tomato Port Brodo | 12

NORTH HOUSE WINGS

House Made Buffalo • Asian BBQ • Garlic Parmesan | 12

WHIPPED RICOTTA

Grilled Bread, Toasted Seeds, Crispy Jamon, Roasted Tomato & Shallot Coulis | 12

RAW BAR**

OYSTERS | 3 ea | 30 dozen

LITTLE NECK CLAMS | 2 ea | 20 dozen

COLOSSAL SHRIMP | 4.5 ea

LOBSTER TAIL | MP

THE NORTH HOUSE TOWER

Oysters, Little Neck Clams, Colossal Shrimp, Lobster Tail

For 2 | 34 • *For 4* | 58 • *For 6* | 98

CHEESE 5 | ea

TAPPING REEVE • BLACK LEDGE BLUE
CAMEMBERT • CLOTHBOUND CHEDDAR

CHARCUTERIE 5 | ea

HOUSE MADE DUCK TERRINE • PROSCIUTTO
BIELLESE COPA • FINOCCHIONA SALAMI

THE FULL SLATE | 35

{ **SALAD** }

ARTISINAL BABY GREENS

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette | 9

SPINACH

Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots, Raspberry Wine Vinaigrette | 9

SHAVED CUCUMBER

Asparagus, Fennel, Charred Radish, Pickled Haricot Verts, Pistachio Vinaigrette | 9

CAESAR

Gem Lettuce, Crostini, Parmesan, Garlic Caesar | 9

GRILLED WHITE PEACH PANZANELLA

Heirloom Tomatoes, Batard, Burrata, Basil, EVOO, Balsamic | 12

COBB

Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Black Ledge Blue, Red Wine Vinaigrette | 10

Add to any salad: Chicken | 4 • *NY Strip* | 12 • *Shrimp* | 10 • *Scallops* | 12 • *Poached Lobster Tail* | MP

{ **ENTREE** }

BRAISED SHORT RIB DIP

Aged Cheddar, Pickled Onions, Au Jus, Fries | 12

OYSTER PO' BOY

Fried Oysters, Old Bay Remoulade, Tomato, Lettuce, Pickles, Fries | 16

PAN SEARED RAINBOW TROUT

Oven Roasted Farro Pilaf, Asparagus, Figs, Beurre Rouge | 13

GNOCCHI BOLOGNESE

Ricotta Gnocchi, Veal & Pork Ragu, Ricotta, Cream, Parmesan | 14

CHICKEN SANDWICH

Grilled or Fried, Brioche, Ranch, Tomato, Lettuce, Onion, Fries | 12

VEGETABLE PANINI

Basil Mayo, Batard, Fries | 12

OPEN FACE PROSCIUTTO SANDWICH

Sunny Egg, Arugula, Black Peppercorn Lemon | 14

BUFFALO CHICKEN CAESAR WRAP

Crispy Buffalo Chicken, Gem Lettuce, Caesar Dressing, Aged Parmesan, Fries | 12

BIBB LETTUCE WRAPS

Slow Poached Chicken Salad, Apricot Marmalade, Shaved Carrot | 12

NY STRIP *

Gorgonzola, Mushroom Ragout, House Made Chips | 18

TURKEY CLUB

Avocado Aioli, Maple Pepper Bacon, Gem Lettuce, Tomato, Fries | 12

LOBSTER ROLL

Hot Butter, Arugula, Hot Dog Roll, Fries | MP

PORK CHOP PAILLARD *

Arugula, Tomatoes, Lemon-Caper Vinaigrette, Anchovy, Parmesan | 18

HAM & SWISS PANINI

Arugula, Spicy Honey Mustard, Rye | 12

REUBEN

Corned Beef, Swiss, Sauerkraut, Russian Dressing, Rye, Fries | 13

ANVIL BURGER *

Black Angus, Leaf Lettuce, Tomato, Onion, Special Sauce, Fries | 14
Cheeses: American, Cheddar, Swiss, Provolone, Blue
Mushrooms, Bacon, Fried Pickles, Sunny Egg, Caramelized Onions | 1.5ea

Fries May Be Substituted for House Made Chips, Side House Salad, or Sweet Potato Fries (+1)

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!

Bristol's Farm - Canton, CT • Arethusa Farm - Litchfield, CT • J. Foster Ice Cream - Avon, CT • Hartford Baking Co. - Hartford, CT
Cato Corner Farm - Colchester, CT • Urban Valley Acres - Plantsville, CT • Seven Falls Mushroom Farm - Higganum, CT

*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