

— THE —
NORTH HOUSE

Holiday 2022

{ Appetizers }

French Onion Soup §
Aged Provolone, Gruyere, Crouton

House Salad †
*Bibb Lettuce, Tomato, Radish, Cucumber,
Red Wine Vinaigrette*

Mussels §
Dijon Cream, Garlic Crouton, Herb Salad

**Mushroom & Ciopolini Onion Hand
Pie**
Gruyere Cheese

Shrimp Cocktail †
Colossal Shrimp(3), House Cocktail Sauce

North House Caesar §
*Crisp Romaine Lettuce, Parmesan, House
Caesar Dressing*

Truffle Whipped Ricotta §
Roasted Grapes, Roasted Garlic, Pistachio, Grilled French Baguette /12

{ Entrees }

Slow Roasted Prime Rib * †
*Pommes Aligot, Haricot Verts, Crispy Fried
Leeks*

Sweet Potato Agnolotti * †
*Lobster, Beurre Blanc, Ciopolini Onion,
Arugula*

Farroe Island Salmon †
*White Beans, Brussel Sprouts, Grapefruit,
Relish, Black Garlic Cream Sauce*

Veal Porter House †
*10 oz Veal Porter House, Au Gratin Potato,
Haricot Verts, Sauce Bordelaise*

Roasted Belle Evans §
*Roasted Chicken, Cranberry Apple Stuffing,
Pan Jus*

Prime Rib †
*14 oz Prime Rib of Beef, Duck Fat Roasted
Potato, Roasted Ciopolini Onions &
Mushrooms*

{ Desserts }

Crème Brulee §
Vanilla Custard, Cranberry Biscotti

J'Foster's Ice Cream
Chef's Seasonal Selection

Gingerbread Cake §
*Eggnog Cream, Browned Butter Buttercream,
Gingerbread Crumble*

Black Forest Torte
*Chocolate Cake, Chantilly Cream, Sweet
Cherry Compote, Chocolate Ganache*

The North House is committed to serving exceptional modern American cuisine inspired and sourced from the ingredients of New England.

† - Item is Gluten Free

§ - Item can be prepared Gluten Free

* 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.

WINES BY THE GLASS

Sparkling

Neirano Prosecco NV - *Veneto, IT* | 10
Pere Ventura 'Tresor' Brut Cava NV - *Spain* | 10

White/Rosé

Kris Pinot Grigio 2018 - *Veneto, IT* | 9
Justin Sauvignon Blanc 2018 - *Paso Robles, CA* | 9
Dr. L Riesling 2019 - *Germany* | 10
AIX Rosé 2018 - *Provence, FR* | 9
La Crema Chardonnay 2018 - *Monterey, CA* | 12

Red

Parker Station Pinot Noir 2018 - *California* | 9
Oberon Cabernet Sauvignon 2017 - *Napa, CA* | 15
Justin Cabernet Sauvignon 2017 - *Paso Robles, CA* | 17
Bodega Septima Malbec 2018 - *Mendoza, AR* | 9
Tangley Oaks Merlot 2015 - *Napa Valley, CA* | 11

CRAFT COCKTAILS

Caramel Apple Mule | 10

*Caramel Vodka, Apple Cider,
Lime, Ginger Beer*

The Long Winter | 12

*Mezcal, Solerno, Peach Puree,
Lime, Cranberry*

Late Harvest | 12

*Fig Vodka, Lemon, Honey,
Cranberry, Apple Butter*

Purple Rain | 12

*Gin, Crème De Violet, Lemon,
Lavender Simple, Elderflower,
Lavender Sugar Rim*

The Westfold | 13

*Tequila, Amaro, Apple cider,
Lemon, Maple,
Dark Chili Maple Rim*

Cider Mill | 10

*Stormalong Cider, Prosecco,
Cinnamon Simple,
Cinnamon Sugar Rim*

Paloma | 10

*Grapefruit Tequila, Lime, Club,
Lemon-Lime Soda*

Cherry Blossom Sour | 14

Bourbon, Orgeat, Lemon, Cherry

The Brandywine | 12

*Spiced Rum, Apple Cider,
Cinnamon Simple, Mulled Wine*

Pearis Bueller's Day Off | 10

Gin, Pear Nectar, Club, Lime

The Woodsman | 14

*Bourbon, Allspice, Fernet, Lemon,
Maple*

Chai Old Fashioned | 12

*Bourbon, Chai Spice, Simple
Syrup, Angostura Bitters*

BAR MANAGER
MICHAEL VISCONTI

HAPPY HOLIDAYS!!!