

— THE —  
**NORTH HOUSE**

{ FIRST }

**FRENCH ONION SOUP**

*Aged Provolone, Gruyere, Crouton | 8*

**CAESAR**

*Crisp Romaine Lettuce, Parmesan, Garlic Crostini,  
House Caesar Dressing | 9*

**WEDGE**

*Baby Iceberg Lettuce, Tomatoes, Crumbed Bacon,  
House Blue Cheese Dressing | 12*

**SUMMER VEGETABLE**

*Delicate Bibb Lettuce, Grilled Corn, Pickled Goose Berries, Cucumber,  
Radish, Polenta Croutons, Granola, Red Wine Vinaigrette | 10*

*Add to any salad: Grilled Chicken | 7 • Salmon(7oz) | 14 • Scallops | 14 • N.Y. Strip(8oz) | 24*

**NORTH HOUSE BUFFALO WINGS**

*Carrots, Celery, House Blue Cheese Dressing | 14*

**SHRIMP COCKTAIL | 4 ea**

{ SECOND }

**CHICKEN WALDORF WRAPS**

*Apples, Celery, Grapes, Dried Fruit, Pecans & Walnuts, Poached Chicken, Bibb Lettuce Cups | 14*

**STEAK FRITES \***

*8oz N.Y. Strip, Demi Glace, Crispy French Fries | MP*

**BBQ CHICKEN WRAP**

*Red Onion, Bacon, Cheddar, Ranch, French Fries | 16*

**SPICY PULLED PORK SANDWICH**

*Apple Cabbage Slaw, Brioche Bun | 15*

**FISH & CHIPS**

*Beer Battered Cod, Tartar Sauce, French Fries | 15*

**TOMATO & MOZZARELLA CAPRESE**

*Pesto Genevese, Pressed, French Fries | 14*

**ANVIL BURGER \***

*8oz Certified Black Angus, Leaf Lettuce, Tomato, Black Pepper & Truffle Aioli, French Fries | 14  
Cheeses: American, Cheddar, Provolone, Gruyere  
Bacon +1.5*



*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 • Areithusa 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*