



— THE —  
**NORTH HOUSE**  
**{ TO START }**

**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 CARPACCIO \*\***

*Mushroom Vinaigrette, Spicy Pickled Haricot Verts | 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**

**{ SALADS }**

**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*

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

**CAESAR**

*Gem Lettuce, Crostini, Parmesan, Garlic Caesar | 9*

**ROASTED DELICATA SQUASH**

*Arugula, Burrata, Sour Cherries, Toasted Pine Nuts, Polenta Croutons, Pumpkin Sherry Vinaigrette | 12*

**COBB**

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

**{ ENTREES }**

**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*

**SHEPHERD'S PIE**

*Ground Beef, House Made Creamed Corn, Mashed Potatoes | 14*

**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*

**STEAK & CHEESE**

*Shaved Prime Rib, Mushrooms, Peppers, Onions, Swiss, Fries | 14*

**FISH & CHIPS**

*Light & Flaky Beer Battered Cod, Malt Vinegar Aioli, Fries | 14*

**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