



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

**FRENCH ONION SOUP***Aged Provolone, Gruyere, Crouton | 9***POINT JUDITH CALAMARI***Fried Cherry Peppers, Tomato Coulis | 12***JUMBO LUMP CRAB CAKE***Curried Sweet Potato Puree | 16***NEW ENGLAND CLAM CHOWDER***Chopped Clams, Potato, Bacon | 6 cup | 9 bowl***PEI MUSSELS***Leeks, White Wine Garlic Butter | 12***NORTH HOUSE WINGS***House Made Buffalo / Asian BBQ / Garlic Parmesan | 12***WHIPPED RICOTTA***Grilled Mushrooms, Truffle Oil, Arugula, Grilled Sourdough | 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**For 2 | 34 • For 4 | 58 • For 6 | 98***CHEESE 6 | ea**

TAPPING REEVE • ARETHUSA BLUE

CAMEMBERT • CLOTHBOUND CHEDDAR

**CHARCUTERIE 6 | ea**

HOUSE MADE DUCK TERRINE • PROSCIUTTO

BIELLESE COPPA • FINOCCHIONA SALAMI

**THE FULL SLATE | 40****{ SALADS }****ARTISANAL BABY GREENS***Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette | 9***SPINACH***Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots,**Raspberry Wine Vinaigrette | 10***BEEF***Salt Roasted Beets, Honey Whipped Goat Cheese, Roasted Strawberries,**Arugula, Candied Walnuts, Blueberry Balsamic | 11**Add Chicken - 6 | NY Strip - 16 | Shrimp - 12 | Scallops - 14 | Salmon - 8 | Poached Lobster Tail - MP | to any salad***NORTH HOUSE "CAESAR"***Romaine, Brussels Sprouts, Dried Cranberries, Candied Almonds | 10***PEAR & ENDIVE***Sorrel, Pea Shoots, Assorted Micro Greens, Feta, Pine Nuts,**Grape & White Balsamic Vinaigrette | 12***COBB***Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado,**Black Ledge Blue, Red Wine Vinaigrette | 11***{ ENTREES }****BRAISED SHORT RIB DIP***Aged Cheddar, Pickled Onion, Au Jus, Fries | 12***HUMMUS***House Made Hummus, Marinated Vegetables, Pita | 12***RAINBOW TROUT***Pistachio Crusted, Roasted Pumpkin & Feta Arugula Salad,**Bourbon Cider Vinaigrette | 13***GNOCCHI BOLOGNESE***Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan | 14***BLACKENED CHICKEN CLUB***Lettuce, Tomato, Bacon, Red Pepper Aioli, Fries | 13***SHEPHERD'S PIE***Ground Beef, House Made Creamed Corn, Mashed Potatoes | 14***ARGENTINIAN STEAK SANDWICH***Shaved Prime Rib, Chimichurri, Caramelized Onions & Peppers, Fries | 14***QUINOA BOWL***Jumbo Lump Crab, Tomatoes, Cucumber, Avocado, Pickled Egg,**Lemon Poppy Seed Vinaigrette | 16***BIBB LETTUCE WRAPS***Slow Poached Chicken Salad, Apricot Marmalade, Shaved Carrot | 12***WILD CAUGHT SALMON***Cherry Glazed Salmon, Bacon Braised Bok Choy, Basmati Rice | 18***ROASTED TURKEY SANDWICH***Thick Cut Rye, Cranberry Shallot Chutney, Arugula,**Arethusa Farms Camembert, Fries | 12***LOBSTER ROLL***Hot Butter, Arugula, Brioche, Fries | MP***CROQUE MONSIEUR***House Smoked Ham, Gruyere, Béchamel, Fries | 14***FISH & CHIPS***Light & Flaky Beer Battered Cod, Malt Vinegar Aioli, Fries | 14***BUFFALO CHICKEN CAESAR WRAP***Crispy Buffalo Chicken, Gem Lettuce, Caesar Dressing, Fries | 12***PULLED PORK BAHN MI***Slow Braised Pork, Spicy Asian Tomato Sauce,**Pickled Carrots & Daikon, Fries | 13***ANVIL BURGER \****Black Angus, Leaf Lettuce, Tomato, Onion, Special Sauce, Fries | 14**Cheeses: American, Cheddar, Swiss, Provolone, Blue | 1**Sautéed Mushrooms, Bacon, Fried Pickles, Sunny Egg, Caramelized Onions | 1.5 ea**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

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 &amp; eggs reduces the risk of food-borne illness. \*\*These menu items are served raw or undercooked.

## WINES BY THE GLASS

### *Sparkling*

Mionetto Prosecco NV - Veneto, IT | 10

La Marca Prosecco NV 187mL "Split" - Italy | 12

Veuve Clicquot "Yellow Label" NV - Champagne, FR | 18

### *White*

Grove Ridge Chardonnay 2014 - Napa Valley, CA | 7

Tormaresca Chardonnay 2014 - Puglia, IT | 8

La Crema Chardonnay 2015 - Monterey, CA | 12

Paul Hobbs "Crossbarn" Chardonnay 2016 - Napa Valley, CA | 15

Jordan Chardonnay 2013 - Napa Valley, CA | 20 †

A. Diehl Riesling 2015 - Pfalz, DE | 8

Ravines Riesling 2015 - Finger Lakes, NY | 12

C.K. Mondavi Pinot Grigio 2015 - California | 7

Kris Pinot Grigio 2015 - Veneto, IT | 9

Acrobat Pinot Gris 2014 - Oregon | 9

Giesen Sauvignon Blanc 2016 - Marlborough, NZ | 8

Justin Sauvignon Blanc 2016 - Paso Robles, CA | 9

Frog's Leap Sauvignon Blanc 2015 - Napa Valley, CA | 15

### *Rosé*

Crios (Malbec) 2016 - Mendoza, AR | 9

Saladini Pilastris Consenso (Sangiovese) 2017 - Marche, IT | 7

Edna Valley Vineyards 2017 - California | 9

La Crema (Pinot Noir) 2016 - Russian River Valley, CA | 15

Miraval 2015 - Provence, FR | 11

Fleur de Mer 2017 - Provence, FR | 13

### *Red*

Terra d'Oro Petite Sirah 2013 - Amador County, CA | 10

Parker Station Pinot Noir 2016 - California | 9

Cambria Pinot Noir 2014 - Santa Maria Valley, CA | 15

Kistler Pinot Noir 2015 - Russian River, CA | 27 †

Decoy Zinfandel 2014 - Sonoma County, CA | 14

Primus "The Blend" 2013 - Colchagua Valley, CH | 13

The Prisoner 2014 - Napa Valley, CA | 25 †

Château Tour de Gilet Bordeaux 2015 - Bordeaux, FR | 10

C.K. Mondavi Cabernet Sauvignon 2015 - CA | 7

Oberon Cabernet Sauvignon 2014 - Napa, CA | 15

Justin Cabernet Sauvignon 2016 - Paso Robles, CA | 17

Jordan Cabernet Sauvignon 2013 - Napa Valley, CA | 27 †

Tangley Oaks Merlot 2013 - Napa Valley, CA | 11

Bodegas Ateca Garnacha 2015 - Aragon, SP | 8

Caparzo Sangiovese 2014 - Tuscany, IT | 8

Bodega Septima Malbec 2015 - Mendoza, AR | 9

### *End of Bin Wine by the Bottle Closeouts*

Miraval 2015 Rosé - Provence, FR | 55 44

Aubert "Ritchie Vineyard" 2013 Chardonnay - Sonoma Coast, CA | 165 129

Jermann "Dreams" 2011 Chardonnay 375ml Bottle - Friuli, IT | 44 29

Mt. Eden 2011 Cabernet Sauvignon - Santa Cruz Mountains, CA | 117 91

Shafer Merlot 2013 - Napa Valley, CA | 115 93

Terra d'Oro 2013 Barbera - Sierra Foothills, CA | 32 25

Gnarly Head "Old Vine Zin" 2013 Zinfandel - Lodi, CA | 28 25

Il Fauno di Arcanum 2011 Red Blend - Tuscany, IT | 59 44

## CRAFT COCKTAILS

### **Paloma**

*Dulce Vida Grapefruit Tequila,  
Lime Juice, Lemon-Lime Soda, Lime* | 10

### **Pearis Bueller's Day Off**

*Waypoint Wintonbury Gin, Pear Nectar,  
Lime Juice, Soda, Rosemary* | 10

### **The Blacksmith**

*Johnnie Walker Black, Averna Amaro,  
Black Walnut Bitters* | 14

### **The Woodsman**

*Four Roses Small Batch, Maple Syrup,  
Allspice Dram, Fernet Branca,  
Lemon Juice, Rosemary, Nutmeg* | 13

### **The North Star**

*New York Distilling Rock & Rye,  
Gran Marnier, Orange Bitters,  
Orange Peel* | 14

### **French 77**

*St. Germain, Lemon Juice,  
Mionetto Prosecco* | 12

### **Glowing Ember**

*El Buho Mezcal, Cointreau, Lime Juice,  
Habanero Bitters, Lime* | 13

### **King of The North**

*Tito's Vodka, Lemon Juice,  
Simple Syrup, Blue Curacao,  
Bordeaux Red Wine, Luxardo Cherry* | 13

### **Cider Mill Mimosa**

*Litchfield Distillery Cinnamon Bourbon,  
Apple Cider, Mionetto Prosecco* | 12

### **Old Farms Spritz**

*Mionetto Prosecco, Crème de Cassis,  
Club Soda, Black Berries* | 12

### **Talcott Mountain Lemonade**

*Sky Blueberry Vodka, Lemonade,  
Muddled St. Germain Soaked Blueberries* | 10

### **High Fashioned**

*High West 'American Prairie Bourbon',  
Orange, Luxardo Cherries, Simple Syrup,  
Soda, Aromatic Bitters* | 12

### **Going to The Country**

*Eagle Rare 10 Year Bourbon, Peach Purée,  
Lemon Juice, Grapefruit Bitters* | 12

### **Apple Mule**

*Crown Royal Apple, Lemon Juice,  
Gosling's Ginger Beer, Apple Chip* | 12

### **Jack's Rocking Chair**

*Gentleman Jack Whiskey, Pear Nectar,  
Honey Syrup, Lemon Juice, Ginger Ale,  
Domaine de Canton Ginger Liqueur* | 12

Join us at The North House Weekly!

Happy Hour Daily from 3pm - 6pm in the Tavern & Patio

Monday - Buck a Shuck - \$1 Clams & Oysters

Tuesday - Half Priced Draft Beers

Wednesday - Whiskey Wednesday. Half Priced all Whisk(e)y Drinks

Thursday - Half Priced Wine - All Bottles of Wine Half Off

Friday & Saturday - Slow Roasted Prime Rib

Sunday - Bottomless Mimosas, Build Your Own Bloody Mary's & Half Priced Bottles of Champagne

Looking to Host a Party? The North House has Private Dining Rooms that can accommodate 2 to 200 guests.

Please ask for a manager should you have any questions regarding a private party or room!