

— THE —

# NORTH HOUSE



## { TO START }

### FRENCH ONION SOUP §

*Aged Provolone, Gruyere, Crouton* | 11

### NORTH HOUSE WINGS §

Buffalo • Sticky BBQ • Garlic Parmesan  
*Carrots, Celery, House Blue Cheese Dressing* | 13

### WHIPPED RICOTTA §

*Honey, Lemon, Truffle Oil, Roasted Grapes,  
Roasted Garlic, EVOO, Pistachio, Grilled Bread* | 12

### THE FULL SLATE | 32 §

MANCHEGO • GREAT HILL BLEU • ARETHUSA CAMEMBERT  
PROSCIUTTO • BRESAOLA • SALAME PICANTE

### POTATO CROQUETTES

*Cheddar Chive, Roasted Garlic, Pub Mustard* | 12

### SHRIMP COCKTAIL §

*House Cocktail Sauce* | 4 Ea

### NEW ENGLAND CLAM CHOWDER §

*Potatoes, Bacon, Fresh Clams*  
Cup | 6 • Bowl | 9

### DELICATA SQUASH §

*Oven Roasted Delicata Squash, Maple Ricotta,  
Candied Bacon, Crushed Pistachio* | 12

## { SALADS }

### HOUSE †

*Bibb Lettuce, Cucumber, Tomato, Radish,  
Red Wine Vinaigrette* | 9

### WINTER HARVEST †

*Shaved Apple, Goat Cheese, Candied Pecans,  
Roasted Delicata Squash, Dried Cranberry  
Maple Dijon Vinaigrette* | 10

### NORTH HOUSE "CAESAR" §

*Crisp Romaine Lettuce, Parmesan, Croutons,  
House Caesar Dressing* | 10

### WEDGE†

*Pork Belly Lardons, Shaved Grape, Radish,  
Blue Cheese Dressing, Crispy Shallot* | 12

*Add to any Salad: Chicken \* | 7 • NY Strip \* | 24 • Scallops \* | 14 • Salmon \* | 14*

## { ENTREES }

### GRILLED CHICKEN SANDWICH

*Tomato Basil Bruschetta Mix, Fresh Mozzarella,  
Balsamic Glaze, Baguette* | 16

### GNOCCHI

*Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream,  
Parmesan* | 26

### CHICKEN WALDORF WRAPS †

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

### PENNE ALFREDO

*Blackened Chicken, Spinach, House made Alfredo* | 25

### BEER BATTERED FISH & CHIPS \*

*Stella Artois Beer Battered Cod,  
House made Tartar Sauce, French Fries* | 15

### ANVIL BURGER \* §

*8 oz. Black Angus Beef, Leaf Lettuce, Tomato,  
Black Pepper & Truffle Aioli, French Fries* | 16  
Cheeses: American, Cheddar, Provolone, Gruyere  
• Bacon + 1.5

### TURKEY PANINI

*Sourdough, Brie, Arugula,  
Cranberry Mostarda, Candied Bacon* | 16

### SHORT RIB GRILLED CHEESE

*Sourdough, Muenster, Horseradish Aioli,  
Caramelized Onions* | 18

### SHEPHERD'S PIE †

*Blend of Beef & Lamb, Mirepoix, Sweet Pea,  
Roasted Garlic Mashed, Demi-glace* | 24

### STEAK FRITES \* †

*8 oz. Chargrilled New York Strip, Chimichurri  
Shallot Butter, Asparagus, Duck Fat Potatoes* | MP

### SALMON \* §

*Creamy Polenta, Roasted Cauliflower & Brussels,  
Romesco Sauce* | 26

### BRANZINO †

*Whole Roasted over Saffron, Almond & Basmati Pilaf,  
Lemon Thyme Butter* | MP

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!*

*Arethusa Farm - Litchfield, CT • J. Foster Ice Cream - Avon, CT • Urban Valley Acres - Plantsville, CT • Seven Falls Mushroom Farm - Higganum, CT Dzen Farms - Broad Brook, CT • Burnham Farms - East Hartford, CT • The Farm - Woodbury, CT • March Farms - Bethlehem, 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. † - Item is Gluten Free § - Item can be prepared Gluten Free