

— THE —

NORTH HOUSE



{ TO START }

FRENCH ONION SOUP

Aged Provolone, Gruyere, Crouton | 9

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

MUSHROOM TOAST

Cremini, Garlic Broth, Parmesan | 11

WHIPPED RICOTTA

Roasted Tomato Coulis, Crispy Prosciutto, Pumpkin & Sesame Seeds, Grilled Sourdough | 12

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

OVEN ROASTED BRUSSELS SPROUTS

Bacon Vinaigrette, Granola, Grilled Lemon Crème Fraiche | 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, Herbs, White Balsamic & Ginger Dressing | 9

SPINACH

Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots, Raspberry Wine Vinaigrette | 10

NORTH HOUSE "CAESAR"

Romaine, Brussels Sprouts, Dried Cranberries, Candied Almonds | 10

COBB

Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Black Ledge Blue, Avocado, Honey red Wine Vinaigrette | 12

BEET

Golden Beets, Prosciutto, Stracciatella, Truffled Arugula | 12

Add Chicken - 6 | NY Strip - 16 | Shrimp - 12 | Scallops - 14 | Salmon - 8 | Poached Lobster Tail - MP | to any salad

{ ENTREES }

BRAISED SHORT RIB DIP

Aged Cheddar, Pickled Onion, Au Jus, Fries | 12

CHICKEN PUTTANESCA

Grilled, Served over Herbed Couscous | 13

CRAB STUFFED RAINBOW TROUT

Served Whole, White Beans with Garlic, Spinach, Tomato Butter | 18

GNOCCHI BOLOGNESE

Ricotta Gnocchi, Beef & Pork Ragù, Ricotta, Cream, Parmesan | 14

BOURBON GLAZED HAM SANDWICH

On Baguette, Honey Whipped Goat Cheese, Arugula, 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

Crispy Skin, Quinoa, Local Vegetable Medley, Lemon Beurre Blanc | 18

ROASTED TURKEY SANDWICH

Honey Oat Bread, Camembert, Sweet Onion Jam, Fries | 12

LOBSTER ROLL

Hot Butter, Arugula, Brioche, Fries | MP

BAKED MAC N' CHEESE

Gruyere, Clothbound Cheddar, Bechamel, Garlic Panko | 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

STEAK AU POIVRE

Cast Iron Seared 8 oz. NY Strip, Leeks, Mushrooms, Roasted Potatoes | 18

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