



— THE —
NORTH HOUSE

{ TO START }

FRENCH ONION SOUP

Aged Provolone, Gruyere, Crouton | 8

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

JUMBO LUMP CRAB CAKE

Garlic Lemon Aioli, Spring Pea & Asparagus Salad | 16

NANTUCKET BAY SCALLOP CEVICHE **

Citrus, Mango, Shishito Peppers | 14

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Potato, Bacon | 6 cup | 9 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
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 COPPA • FINOCCHIONA SALAMI

THE FULL SLATE | 35

{ 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

CITRUS

Cara Cara, Blood & Navel Oranges, Grapefruit, Fennel, Asparagus, Honey Crème Fraiche, Pignoli Nut Crumble | 12

Add Chicken - 6 | NY Strip - 16 | Shrimp - 10 | Scallops - 14 | Salmon - 8 | Poached Lobster Tail - MP | to any salad

NORTH HOUSE "CAESAR"

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

BEET

Salt Roasted Beets, Honey Whipped Goat Cheese, Roasted Strawberries, Arugula, Candied Walnuts, Blueberry Balsamic | 11

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

THAI CHICKEN WRAP

Grilled Chicken, Jicama Slaw, House Peanut Sauce, Fries | 13

WHOLE ROASTED RAINBOW TROUT

Black Rice, Sundried Tomato Vinaigrette | 13

GNOCCHI BOLOGNESE

Ricotta Gnocchi, Beef & 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

VEGGIE WRAP

Zucchini, Squash, Red Pepper, Red Onion, Balsamic, Feta, Fries | 12

FRITATTA

Chorizo, Spinach & Potato, House Salad | 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

LOBSTER GRILLED CHEESE

Fresh Picked Lobster, Camembert, Fries | MP

TURKEY CLUB

Avocado Aioli, Maple Pepper Bacon, Gem Lettuce, Tomato, Fries | 12

LOBSTER ROLL

Hot Butter, Arugula, Hot Dog Roll, Fries | MP

ARGENTINIAN STEAK SANDWICH

Shaved Prime Rib, Chimichurri, Caramelized Onions & Peppers, Fries | 14

FISH & CHIPS

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

CUBANO

Pulled Pork Belly, Ham, Spicy Brown Mustard, Pickles, Swiss, Fries | 13

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 Shrooms, Bacon, Fried Pickles, Sunny Egg, Caramelized Onions | 1.5a

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.