



— THE —
NORTH HOUSE
{ TO START }

FRENCH ONION SOUP*Aged Provolone, Gruyere, Crouton | 9***POINT JUDITH CALAMARI***Fried Cherry Peppers, Tomato Coulis | 12***CRAB & CORN VOL AU VENT***Puff Pastry Nest, Blue Crab, Sweet Corn, Leeks | 16***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***HEIRLOOM BEAN***Cucumber, Black Eye Pea, Great Northern, Fava & Cranberry Beans, Radish, Dijon Vinaigrette | 11***BEET & BURRATA***Salt Roasted Beets, Burrata, Creamy Candied Walnut Dressing | 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***HUMMUS***House Made Hummus, Marinated Vegetables, Pita | 12***GNOCCHI BOLOGNESE***Ricotta Gnocchi, Beef & Pork Ragù, Ricotta, Cream, Parmesan | 14***RAINBOW TROUT***Almond Crusted, Haricot Verts, Basmati Rice | 13***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***Crispy Skin, Heirloom Beans, Radish, Peach & Dill Butter | 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 & eggs reduces the risk of food-borne illness. **These menu items are served raw or undercooked.