

— 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

PORK BELLY †

Roasted Broccoli Salad, Warm Bacon Foam | 12

SHRIMP COCKTAIL §

House Cocktail Sauce | 4 Ea

NEW ENGLAND CLAM CHOWDER §

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

RHUBARB GLAZED DUCK CONFIT §

*Fennel Slaw, Sous Vide Rhubarb Compote,
Hazelnut Crumble* | 11

{ SALADS }

HOUSE †

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

PEACH & BURATTA †

*Watercress, Arugula, Mint,
Pistachio & Strawberry Vinaigrette* | 11

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 * | 9 • NY Strip * | 24 • Scallops * | 16 • Salmon * | 14*

{ ENTREES }

SHORT RIB GRILLED CHEESE

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

GNOCCHI

Ricotta Gnocchi, Beef & Pork Ragù, Ricotta, Parmesan | 26

BUCATINI & SCALLOPS

*Pan Seared Scallops, Everything Seasoning, Crisp Prosciutto,
Lemon Butter Sauce* | 26

VEGETARIAN RISOTTO

*Roasted Romanesco, Broccoli, Radish, Blistered Tomato,
Artichoke & Watercress Pesto* | 18

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 †

*Watercress Pesto, Smoked Gouda,
Roasted Tomato, Honey Wheat Bread* | 16

FRIED CHICKEN SANDWICH

Honey-Hot Sauce, Slaw, Pickled Shallot, Baguette | 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

BLACK SEA BASS †

*Truffled Soubise, Charred Cabbage Braised with Sambal,
Carrot & Bacon* | MP

The North House is committed to serving exceptional modern American cuisine inspired and sourced from the ingredients of New England.

* 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