



— THE —
NORTH HOUSE
{ TO START }

FRENCH ONION SOUP
Aged Provolone, Gruyere, Crouton | 9
POINT JUDITH CALAMARI
Fried Cherry Peppers, Tomato Coulis | 12
CRAB & RICOTTA TRIANGOLI
Lemon Beurre Blanc, Cured Egg Yolk, Pistachio Crumble | 15
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
TOMATO & MOZZARELLA PANZANELLA
*Brioche Crouton, Roasted Garlic, Hand Torn Basil,
 Honey Red Wine 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
RAINBOW TROUT
Served Whole, Grilled, Chilled Couscous, Roasted Garlic, Parmesan, Tomatoes, Green Goddess Vinaigrette | 13
GNOCCHI BOLOGNESE
Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan | 14
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, Quinoa, Local Vegetable Medley, Lemon Beurre Blanc | 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.