

— 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* | 12

### BEET WHIPPED RICOTTA §

*Beet Tartare, Hazelnut Gremolata, Caramelized Maple,  
Apple Bacon Bourbon Jam, Grilled Bread* | 12

### DUCK CONFIT ARANCINI

*Veracruz Tomato Sauce* | 9

### SHRIMP COCKTAIL §

*House Cocktail Sauce* | 4 Ea

### CREAMY POTATO & LEEK SOUP §

*Garnished with Crispy Bacon & Fried Leeks*  
Cup | 6 • Bowl | 9

## THE FULL SLATE | 32 §

GRAFTON CHEDDAR • GREAT HILL BLEU • ARETHUSA CAMEMBERT  
PROSCIUTTO • BRESAOLA • SALAME PICANTE

## { SALADS }

### HOUSE †

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

### NORTH HOUSE “CAESAR” §

*Crisp Romaine Lettuce, Parmesan, Croutons,  
House Caesar Dressing* | 10

### SPINACH †

*Shaved Fennel, Strawberries, Candied Pecans,  
Goat Cheese, Strawberry Vinaigrette* | 10

*Add to any Salad: Chicken \* | 7 • NY Strip \* | 24 • Scallops \* | 14 • Salmon \* | 14*

## { ENTREES }

### GNOCCHI

*Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan* | 25

### CHICKEN WALDORF WRAPS †

*Apples, Celery, Grapes, Dried Fruit, Pecans & Walnuts,  
Poached Chicken, Bibb Lettuce Cups* | 14

### CHICKEN & BISCUITS \*

*Pulled Chicken, Carrot, Celery, Onion, Sweet Pea,  
Velouté, Cheddar Chive Biscuits* | 18

### CAVATELLI

*Sausage Alla Vodka, Spinach, Parmigiano Reggiano* | 24

### STEAK FRITES \* †

*8 oz Chargrilled New York Strip, Demi Glace, French Fries* | MP

### BEER BATTERED FISH & CHIPS \*

| 15

### SALMON \* †

*Pan-Seared Salmon, Risotto, Arugula Pesto,  
Braised Fennel, Apricots, Golden Raisins* | 26

### ANVIL BURGER \* §

*8 oz Certified Black Angus, leaf Lettuce, Tomato, Black Pepper & Truffle Aioli, French Fries* | 16  
Cheeses: American, Cheddar, Provolone, Gruyere  
Bacon + 1.5

† - Item is Gluten Free

§ - Item can be prepared Gluten Free

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!*

*Arethusa Farm - Litchfield, CT • J. Foster Ice Cream - Avon, CT • Urban Valley Acres - Plantsville, CT • Seven Falls Mushroom Farm - Higganum, CT Dzen Farms - Broad Brook, CT • Burnham Farms - East Hartford, CT • The Farm - Woodbury, CT • March Farms - Bethlehem, 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.

## WINES BY THE GLASS

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### *Sparkling*

Neirano Prosecco NV - *Veneto, IT* | 10  
Pere Ventura 'Tresor' Brut Cava NV - *Spain* | 10

### *White/Rosé*

Bodega Norton Chardonnay 2018 - *Argentina* | 11  
Kris Pinot Grigio 2018 - *Veneto, IT* | 9  
Justin Sauvignon Blanc 2018 - *Paso Robles, CA* | 9  
Dr. L Riesling 2018 - *Germany* | 10  
AIX Rosé 2018 - *Provence, FR* | 9  
La Crema Chardonnay 2018 - *Monterey, CA* | 12

### *Red*

Parker Station Pinot Noir 2018 - *California* | 9  
Oberon Cabernet Sauvignon 2017 - *Napa, CA* | 15  
Justin Cabernet Sauvignon 2017 - *Paso Robles, CA* | 17  
Bodega Septima Malbec 2018 - *Mendoza, AR* | 9  
Tangley Oaks Merlot 2015 - *Napa Valley, CA* | 11

## CRAFT COCKTAILS

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### **Paloma**

*Dulce Vida Grapefruit Tequila, Lime Juice, Club Soda, Lemon-Lime Soda, Lime* | 10

### **The Venetian**

*Neirano Prosecco, St. Germain, Lemon Juice, Lemon Twist* | 12

### **Farm Fashioned**

*Whistle Pig 'Piggy Back' 6 Year Rye, Orange, Luxardo Cherries, Simple Syrup, Angostura Bitters, Club Soda* | 12

### **Simple Sangria**

*Justin Sauvignon Blanc, Peach Purée, Brandy, Simple Syrup, Lemon, Lime, Orange, Luxardo Cherries* | 10

### **The Spice of Life**

*Tanteo Jalapeno Tequila, Lime Juice, Simple Syrup, Rose's Grenadine, Lime* | 12

### **Apple Mule**

*Crown Royal Apple Whiskey, Lemon Juice, Ginger Beer, Lemon* | 12

### **The Green Thumb**

*Ketel One Botanical Cucumber Mint Vodka, Fresh Mint, Cucumber, Club Soda* | 11

### **Moving to the Country**

*Makers Mark Bourbon, Peach Purée, Lemon Juice, Grapefruit Bitters, Lemon* | 12

### **Cherry Blossom Sour**

*Michters Bourbon, Luxardo Orgeat, Lemon Juice, Luxardo Cherry Liqueur, Luxardo Cherries* | 12