

— 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

POTATO CROQUETTES

Cheddar Chive, Roasted Garlic, Pub Mustard | 12

SHRIMP COCKTAIL §

House Cocktail Sauce | 4 Ea

NEW ENGLAND CLAM CHOWDER §

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

THE FULL SLATE | 32 §

MANCHEGO • GREAT HILL BLEU • ARETHUSA CAMEMBERT
PROSCIUTTO • BRESAOLA • SALAME PICANTE

HONEY NUT SQUASH §

*Oven Roasted Honey Nut Squash, Maple Ricotta,
Candied Bacon, Crushed Pistachio* | 12

{ SALADS }

HOUSE †

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

SPINACH †

*Shaved Apple, Goat Cheese, Candied Pecans,
Maple Dijon Vinaigrette* | 10

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 * | 7 • NY Strip * | 24 • Scallops * | 14 • Salmon * | 14*

{ ENTREES }

GRILLED CHICKEN SANDWICH

*Tomato Basil Bruschetta Mix, Fresh Mozzarella,
Balsamic Glaze, Baguette* | 16

GNOCCHI

*Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream,
Parmesan* | 26

CHICKEN WALDORF WRAPS †

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

PENNE ALFREDO

Blackened Chicken, Spinach, House made Alfredo | 25

BEER BATTERED FISH & CHIPS *

*Stella Artois Beer Battered Cod,
House made Tartar Sauce, French Fries* | 15

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

TURKEY PANINI

*Sourdough, Brie, Arugula,
Cranberry Mostarda, Candied Bacon* | 16

SHORT RIB GRILLED CHEESE

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

SHEPHERD'S PIE †

*Blend of Beef & Lamb, Mirepoix, Sweet Pea,
Roasted Garlic Mashed, Demi-glaze* | 24

STEAK FRITES * †

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

SALMON * §

*Pretzel Mustard Crusted, Celery Root & Cauliflower Puree,
Sweet Potato Apple Hash, Shaved Brussels* | 26

BRANZINO †

*Whole Roasted over Saffron, Almond & Basmati Pilaf,
Lemon Thyme Butter* | MP

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. † - Item is Gluten Free § - Item can be prepared Gluten Free