

— THE —

# NORTH HOUSE



## { TO START }

**FRENCH ONION SOUP §**  
*Aged Provolone, Gruyere, Crouton* | 11

**BUTTERNUT & APPLE BISQUE †**  
*Spiced Crème Fraiche, Granola* | 8

**NORTH HOUSE BUFFALO WINGS**  
*Carrots, Celery, House Blue Cheese Dressing* | 12

**SHRIMP COCKTAIL §**  
| 4 Ea

## THE FULL SLATE | 32

TAPPING REEVE • ARETHUSA • BLUE CAMEMBERT •  
PROSCIUTTO • BIELLESE COPPA • FINOCCHIONA SALAMI

## { SALADS }

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

**NORTH HOUSE "CAESAR" §**  
*Crisp Romaine Lettuce, Parmesan, Croutons,  
House Caesar Dressing* | 10

**SPINACH †**  
*Roasted Delicata Squash, Granny Smith, Candied Pecans,  
Goat Cheese, Sweet Maple Vinaigrette* | 10

**ROASTED BEET SALAD †**  
*Orange Scented Ricotta Insalata, Caramelized Maple,  
Fennel Chips, Arugula, Roasted Hazelnut Gremolata* | 11

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

## { ENTREES }

**GNOCCHI**  
*Butternut Cream, Brown Butter Bread Crumbs,  
Prosciutto, Sage, Asparagus* | 25

**SHORT RIB GRILLED CHEESE\***  
*Muenster, Caramelized Onion, Horseradish Aioli* | 18

**CAVATELLI**  
*Sausage Ala Vodka, Spinach, Parnigiano Reggiano* | 24

**CERTIFIED ANGUS BEEF \* †**  
*Pommes Aligot, Cipollini Onion, Shiitake Mushrooms, Demi  
NY Strip* | MP

**BEER BATTERED FISH & CHIPS\***  
*Stella Artois Beer Battered Cod, Old Bay Remoulade,  
French Fries* | 15

**WILD CAUGHT SALMON\* †**  
*Warm fingerling Potato & Jerusalem Artichoke Salad,  
Creamy White Wine & Mustard Vinaigrette* | 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

**CHICKEN & BISCUITS \***  
*Pulled Chicken, Carrot, Celery, Onion, Sweet Pea,  
Velouté, Cheddar Chive Biscuits* | 18

† - 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.*