

— THE —

NORTH HOUSE



{ TO START }

FRENCH ONION SOUP §

Aged Provolone, Gruyere, Crouton | 11

DUCK CONFIT ARANCINI

Veracruz Tomato Sauce | 9

NORTH HOUSE BUFFALO WINGS §

Carrots, Celery, House Blue Cheese Dressing | 12

SHRIMP COCKTAIL §

House Cocktail Sauce | 4 Ea

BEET WHIPPED RICOTTA §

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

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 • 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

*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

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 *

*Stella Artois Beer Battered Cod, Old Bay Remoulade,
French Fries* | 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.