

— THE —
NORTH HOUSE

\$55 Price Fixed
(Includes Dessert)

{ FIRST }

NORTH HOUSE CAESAR §

*Romaine Lettuce, Parmesan,
Crostoni, House Caesar Dressing*

HOUSE SALAD †

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

FRENCH ONION SOUP §

Aged Provolone, Gruyere, Crouton

SMOKED SALMON FLATBREAD

Goat Cheese, Pickled Shallot, Fried Capers, Pea Shoots

PEACH & WATERCRESS SALAD †

*Burrata, Blood Orange, Strawberry Vinaigrette,
Candied Pecans*

SHRIMP COCKTAIL †

*Two(2) Colossal Shrimp, House Cocktail Sauce,
Lemon*

CLASSIC DEVEILED EGGS †

Whipped Egg Yolks

GAZPACHO

Cucumber, Avocado

{ SECOND }

EGGS BENEDICT

*2 Poached Eggs, Hollandaise, Potato Hash,
House-made English Muffins*

••Classic Ham or Surf 'n' Turf +5••

DUCK HASH †

*2 Sunny Side Eggs, Duck Leg Confit, Potato Hash,
Truffle Mushroom Vinaigrette*

LEMON RICOTTA BLUEBERRY PANCAKES

Macerated Berries

SHRIMP & GRITS †

*Pan Seared Shrimp, White Cheddar Grits, Red Peppers,
Onions, Bacon-Sherry Cream*

SPINACH & MUSHROOM STRATA

Savory Bread Pudding, Breakfast Potatoes, Hollandaise

PRIME RIB †* +\$10

Roasted Potatoes, Creamed Spinach, Au Jus

BREAKFAST BOWL

*Scrambled Eggs, Avocado, Tomato, Pea Shoots,
Grilled Sourdough Toast Points with Ramp Butter*

1/2 RACK OF LAMB

*Creamy Polenta, Grilled Vegetable Ratatouille,
Minted Demiglaze*

GRILLED SALMON †

Tomato Couscous, Grilled Asparagus, Beurre Blanc

The North House is committed to serving exceptional modern American cuisine
inspired and sourced from the ingredients of New England.

* 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