



— THE —
NORTH HOUSE

{ TO START }

FRENCH ONION SOUP

Aged Provolone, Crouton | 8

POINT JUDITH CALAMARI

Fried Cherry Peppers, Tomato Coulis | 12

DUCK TENDERS

Smoked Tomato, Charred Scallion | 12

BEEF TARTARE **

Dijon, Sunny Egg, House Made Chips | 14

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Potato, Bacon | 6 cup | 9 bowl | 12 bread bowl

PEI MUSSELS

Fingerling Potatoes, Chorizo, Tomato Port Brodo | 12

NORTH HOUSE WINGS

House Made Buffalo / Asian BBQ / Garlic Parmesan | 12

WHIPPED RICOTTA

Grilled Bread, Toasted Seeds, Crispy Jamon, Roasted Tomato & Shallot Coulis | 12

RAW BAR **

OYSTERS | 3 ea | 30 dozen

LITTLE NECK CLAMS | 2 ea | 20 dozen

COLOSSAL SHRIMP | 4.5 ea

LOBSTER TAIL | MP

THE NORTH HOUSE TOWER

Oysters, Little Neck Clams, Colossal Shrimp, Lobster

For 2 | 34 • For 4 | 58 • For 6 | 98

CHEESE 5 | ea

TAPPING REEVE • BLACK LEDGE BLUE
CAMEMBERT • CLOTHBOUND CHEDDAR

CHARCUTERIE 5 | ea

HOUSE MADE DUCK TERRINE • PROSCIUTTO
SALAMI AMERICANO • FINOCCHIO SALAMI

THE FULL SLATE | 35

{ SALADS }

ARTISANAL BABY GREENS

Grape Tomatoes, Shallots, Fresh Herbs, Sherry Vinaigrette | 9

SPINACH

Goat Cheese Marcona Almond Crouton, Maple Pepper Bacon, Shallots, Raspberry Wine Vinaigrette | 9

SHAVED CUCUMBER

Asparagus, Fennel, Charred Radish, Pickled Haricot Verts, Pistachio Vinaigrette | 9

Add Chicken - 4 | NY Strip - 12 | Shrimp - 10 | Scallops - 12 | or Poached Lobster Tail - MP | to any salad

CAESAR

Gem Lettuce, Crostini, Parmesan, Garlic Caesar | 9

GRILLED WHITE PEACH PANZANELLA

Heirloom Tomatoes, Batard, Fresh Mozzarella, Basil, EVOO, Balsamic | 12

COBB

Chicken, Heirloom Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Black Ledge Blue, Red Wine Vinaigrette | 14

{ ENTREES }

BRAISED SHORT RIB DIP

Aged Cheddar, Pickled Onion, Au Jus, Fries | 12

OYSTER PO' BOY

Fried Oysters, Old Bay Remoulade, Tomato, Gem Lettuce, Fries | 16

PAN SEARED RAINBOW TROUT

Ancient Grains, Beurre Meuniere | 13

GNOCCHI BOLOGNESE

Ricotta Gnocchi, Beef & Pork Ragu, Ricotta, Cream, Parmesan | 14

CHICKEN SANDWICH

Grilled or Fried, Brioche, Ranch, Tomato, Lettuce, Onion, Fries | 12

VEGETABLE PANINI

Basil Mayo, Batard, Fries | 12

OPEN FACE PROSCIUTTO SANDWICH

Sunny Egg, Arugula, Black Peppercorn Lemon | 14

BUFFALO CHICKEN CAESAR WRAP

Crispy Buffalo Chicken, Gem Lettuce, Caesar Dressing, Aged Parmesan, Fries | 12

BIBB LETTUCE WRAPS

Slow Poached Chicken, Apricot Marmalade, Herbs, Shaved Carrot | 12

NY STRIP *

Gorgonzola, Mushroom Ragout, House Made Chips | 18

TURKEY CLUB

Avocado Aioli, Maple Pepper Bacon, Gem Lettuce, Tomato, Fries | 12

LOBSTER ROLL

Hot Butter, Arugula, Hot Dog Roll, Fries | MP

PORK CHOP PAILLARD *

Arugula, Tomatoes, Lemon-Caper Vinaigrette, Anchovy, Parmesan | 18

HAM & SWISS PANINI

Arugula, Spicy Honey Mustard, Rye | 12

REUBEN

Corned Beef, Swiss, Sauerkraut, Russian Dressing, Rye, Fries | 13

ANVIL BURGER *

*Black Angus, Leaf Lettuce, Tomato, Onion, Special Sauce, Fries | 14
Cheeses: American, Cheddar, Swiss, Provolone, Blue
Shrooms, Bacon, Fried Pickles, Sunny Egg, Caramelized Onions | 1.5a*

Fries May Be Substituted for House Made Chips, Side House Salad or Sweet Potato Fries (+1)

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!

Bristol's Farm - Canton, CT • Arethusa Farm - Litchfield, CT • J. Foster Ice Cream - Avon, CT • Hartford Baking Co. - Hartford, CT
Cato Corner Farm - Colchester, CT • Urban Valley Acres - Plantsville, CT • Seven Falls Mushroom Farm - Higganum, 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.