



— THE —
NORTH HOUSE

{ FIRST }

Artisanal Baby Greens

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

Caesar

Gem Lettuce, Crostini, Parmesan, Garlic Caesar | 9

Beet Salad

Kale, Marinated Mushrooms, Figs, Goat Cheese, Sesame Honey Vinaigrette, Walnut Crumb | 10

Soup Of The Day

See your server for today's selection | 9

Point Judith Calamari

Fried Cherry Peppers, Tomato Coulis | 10

PEI Mussels

Fingerling Potatoes, Chorizo, Tomato Port Brodo | 12

North House Wings

House Made Buffalo Sauce, Buttermilk Ranch | 12

{ SECOND }

Ploughmans

2 Hard Boiled Eggs, Croissant, House made Pickles, Local Cheese, Choice of Ham or Turkey | 18

Duck Hash

Duck Confit, Red Flannel Hash, Sunny Egg, Bacon-Truffle Vinaigrette | 15

Biscuits and Gravy

House Made Biscuits, Sage-Sausage Gravy, Fried Eggs | 14

Hangtown Fry Benedict *

Applewood Smoked Bacon, Fried Oyster, Poached Egg, English Muffin, Hollandaise | 16

Ham Benedict *

Ham, Poached Eggs, English Muffin, Hollandaise | 15

Stuffed French Toast

Spiced Cream Cheese, Berry Compote, Applewood Smoked Bacon | 12

Lox Sandwich

Croissant, Smoked Lox, Herb Creme Fraiche, Pickled Shallot, Side Salad | 16

3 Egg Omelette

See your Server for Daily Selection, Fruit | 12

Pan Seared Rainbow Trout

Smoked Farro, Watercress, Brown Butter | 13

Steak & Eggs *

8 oz NY Strip, Herb Butter, Demi, Potato Hash | 20

Reuben

Corned Beef, Swiss, Sauerkraut, Russian Dressing, Rye, Hand Cut Fries | 14

Turkey Melt

Roasted Tomatoes, Smoked Aioli, Arugula, Swiss & Clothbound Cheddar, Hand Cut Fries | 12

Anvil Burger *

All Natural Black Angus, Leaf Lettuce, Special Sauce, Tomato, Brioche, Hand Cut Fries | 14
— Sautéed Mushrooms. Applewood Bacon. Fried Pickles. Sunny Egg. Caramelized Onions. Add 1.5 ea American. Cheddar. Swiss. Provolone. Blue Cheese.

CHARCUTERIE

5 | Each

House Made Duck Terrine

Avon, CT

Jamon Serrano

Jabugo, Spain

Biellese Coppa

New York, NY

Salami Americano

Norwalk, IA

CHEESE

5 | each

Tapping Reeve

Arethusa Farms - Litchfield, CT

Cabot Clothbound Cheddar

Jasper Hill Farm - Greensboro, VT

Black Ledge Blue

Cato Corner Farm - Colchester, CT

Camembert

Arethusa Farms - Litchfield, CT

The Full Slate

One of Each Meat & Cheese | 35

RAW BAR **

Oysters

Daily Selection, Ginger Mignonette | 3 ea

Littleneck Clams

House Made Cocktail Sauce | 2 ea

Colossal Shrimp Cocktail

House Made Cocktail Sauce | 4 ea

The North House Seafood Tower

6 Oysters, 6 Littleneck Clams, 6 Colossal Shrimp | 49

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

Executive Chef - Nicholas Indino

Owners - The Chabot Family

**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.*