

FRENCH ONION SOUP §

provolone, gruyere, crouton | 11

GRILLED PORK BELLY* †

5 spice glaze, pineapple slaw | 15

POINT JUDITH CALAMARI* §

fried cherry peppers, sriracha aioli | 14

WHIPPED RICOTTA §

maple roasted apples, pistachio, roasted garlic, grilled bread | 12

NEW ENGLAND CLAM CHOWDER

chopped clams, potatoes, bacon Cup | 6 • Bowl | 9

THE FULL SLATE | 32 §

MANCHEGO • GREAT HILL BLEU • ARETHUSA CAMEMBERT PROSCIUTTO • BRESAOLA • SALAME PICANTE

{ SALADS }

HOUSE ‡ †

bibb lettuce, cucumber, tomato, radish, red wine vinaigrette | 11

BABY SPINACH ‡ †

red onion, apricot, hazelnuts, balsamic vinaigrette | 13

CRAB & LOBSTER CAKE*

remoulade, mixed greens | 15

BEEF TARTARE** §

diced tenderloin, caper, shallot, pickled onion egg yolk, dijon, potato chips | 16

OVEN ROASTED BRUSSELS SPROUTS †

smoked ham & maple vinaigrette, toasted almond | 14

NORTH HOUSE BUFFALO WINGS § Buffalo • Korean BBQ • Garlic Parmesan

carrots, celery, blue cheese dressing | 14

RAW BAR** §

Shrimp Cocktail | 4ea. Littleneck Clams | 3ea. East Coast Oyster | 3.5ea. West Coast Oyster | 5ea Served with Mignonette, Cocktail Sauce, Lemon

NORTH HOUSE CAESAR §

romaine lettuce, parmesan, crouton, caesar dressing | 12

WEDGE †

bacon, grape tomatoes, radish, blue cheese dressing | 14

Add to any Salad: Chicken* | 9 • NY Strip* | 24 • Scallops* | 18 • Salmon* | 16 • Shrimp* | 16

{ ENTREES }

SWORDFISH* †

cannallini beans, escarole, braised fennel, chimmichurri | 30

DUCK BREAST* †

twice baked sweet potato, celery root, creamsicle meringue, pomegranate, arugula oil | 36

RICOTTA GNOCCHI

butternut squash, brussels sprout leaves, spiced walnuts | 22

SCALLOPS* †

roast corn panisse, corn & crab succotash, prosciutto crumb | 34

HALF CHICKEN* †

duck fat fingerling potatoes, butternut squash, brussels sprouts, apple cider reduction | 30

SALMON* †

forbidden rice, grilled zucchini, tomato nage | 26

LOBSTER AGNOLOTTI

Roasted corn, corn velouté, charred tomato, sage salsa verde | 32

BUCKWHEAT FETTUCCINI

braised lamb, onion, fermented cabbage, calabrian chili crumb | 32

BEEF WELLINGTON*

8-ounce center-cut filet, mushroom duxelles, chicken liver mousse, puff pastry, au gratin potatoes, broccoli, truffle demi-glace | 49

12 OZ. NY STRIP* § bone marrow & fontina crust, roasted potato, shaved brussels sprouts, red onion jam, herb aioli | 38

BRAISED SHORT RIB OF BEEF †

fingerling potatoes, pearl onions, glazed carrots, flavors of root beer | 30

SPECIAL CATCH* †

sunchoke crusted, roast cauliflower "soup", mussel persillade | 32

14OZ. BONE-IN PORK CHOP* §

manchego grits, crispy pork belly, braised cabbage, smoked apple streusel | 32

ACORN SQUASH # †

vegetable stuffed, tomato vinaigrette | 20

CHEF'S 7 COURSE TASTING MENU WINE PAIRING

FOR TIMING PURPOSES WE KINDLY ASK THE ENTIRE TABLE PARTICIPATE IN THIS DINING EXPERIENCE.

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