

{ TO START }

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

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

{ ENTREES }

SWORDFISH* †

cannellini beans, escarole, braised fennel, chimichurri | 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* +

risotto milanese | 34

HALF CHICKEN* †

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

SALMON* †

wild rice, grilled squash, lemon beurre blanc | 26

ACORN SQUASH ‡ †

vegetable stuffed, tomato vinaigrette | 20

BEEF WELLINGTON*

8-ounce center-cut filet, mushroom duxelles, chicken liver mousse, puff pastry, au gratin potatoes, broccoli, 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

LOBSTER AGNOLOTTI

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

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

*Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illness. ** These menu items are served raw or undercooked. +-§ - Item can be prepared Gluten Free ‡ - Item is Vegetarian Before placing your order, please inform your server of any food allergies, restrictions, or avers † - Item is Gluten Free

romaine lettuce, parmesan, crouton, caesar dressing | 12

NORTH HOUSE CAESAR §

CRAB & LOBSTER CAKE*

remoulade, mixed greens | 15

BEEF TARTARE** §

Crisp Caper, Shallot, Pickled Mustard Seed, Dijonaise,

Marinated Mushrooms, Truffled Toast Points | 16

OVEN ROASTED BRUSSELS SPROUTS §

smoked ham & maple vinaigrette, sweet & salty granola | 14

NORTH HOUSE BUFFALO WINGS §

Buffalo • Korean BBQ • Garlic Parmesan

carrots, celery, blue cheese dressing | 14

RAW BAR** §

Shrimp Cocktail |4ea. East Coast Oyster/3.5ea.

West Coast Oyster | 5ea

Served with Mignonette, Cocktail Sauce, Lemon

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

WEDGE †