

### { 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 †