



— THE —  
NORTH HOUSE  
TAVERN • FINE DINING • EVENTS

# EASTER BRUNCH

\$55/person | 11AM - 2PM  
TO SHARE

BREAKFAST PASTRIES 5/person  
*assorted breakfast pastries*

FULL SLATE 32

*beef bresaola, prosciutto, salame picante, manchego, camembert, great hills bleu, honeycomb, crostini*

RHODE ISLAND OYSTERS 3 ea

*ninigret nectar oyster, strawberry champagne foam, lemon*

## STARTERS

FRENCH ONION SOUP

*veal stock, caramelized onion, gruyere, provolone, crostini*

SHRIMP COCKTAIL

*3 jumbo shrimp, classic cocktail sauce, horseradish, lemon*

SPINACH SALAD

*goat cheese, smoked bacon, pickled rutabaga, boiled egg, onion, maple bacon vinaigrette*

DEVEILED EGGS

*dijon, paprika, calabrian prosciutto crumb, scallion*

SEARED TENDERLOIN TIPS

*tomato jam, toasted bread crumb, demi glace*

MAPLE CANDIED BACON CUP

*maple & brown sugar glazed bacon*

## ENTRÉES

NUTELLA STUFFED FRENCH TOAST

*macerated strawberry, honey butter, maple syrup, choice of bacon or sausage*

EGGS BENEDICT

*2 poached eggs, smoked bacon, lump crab, spinach, english muffin, hollandaise, breakfast potatoes*

HONEY BAKED HAM

*balsamic onion jam, 2 eggs your way, breakfast potato*

PRIME RIB & EGGS +10

*10 oz herb crusted prime rib, buttered lobster, 2 eggs your way, asparagus, bernaise, breakfast potato*

SHAKSHOUKA

*2 eggs cooked in stewed spiced tomato sauce, onion, bell pepper, mint, grilled baguette*

LOBSTER POACHED SALMON

*lobster broth, duck fat fingerling potato, asparagus, cippolini onion*

ORECCHIETTE & CHORIZO

*caramelized onion cream, blistered tomato, arugula, buttered bread crumb, manchego*

## DESSERTS

FLAN

*bruleed banana, yogurt tuile*

CARROT CAKE

*tamarind gelee, toasted walnuts*

ANGEL FOOD

*mixed berries, diplomat crème, red berry coulis*

MALTED CAKE

*chocolate malt cake, whipped chocolate ganache, smoked mascarpone anglaise*

