

NORTH HOUSE



{ T O S T A R T }

FRENCH ONION SOUP §
provolone, gruyere, crouton | 11

NEW ENGLAND CLAM CHOWDER
chopped clams, potato, bacon
Cup | 6 • Bowl | 10

BAKED OYSTERS* §
4 Rhode Island oysters, cajun butter, tomato jam, buttered bread crumb | 15

CRAB & LOBSTER CAKE*
remoulade, mixed greens | 15

WHIPPED RICOTTA §
maple roasted apples, pistachio, roasted garlic, grilled bread | 14

OVEN ROASTED BRUSSELS SPROUTS †
tasso ham, smoked bacon vinaigrette, pickled red onion | 14

POINT JUDITH CALAMARI* §
fried cherry peppers, sriracha aioli | 14

NORTH HOUSE BUFFALO WINGS §
Buffalo • Korean BBQ
Garlic Parmesan • North House Hot Sauce
carrots, celery, bleu cheese dressing | 14

SWEET & SOUR PORK BELLY* †
soy cabbage, crispy rice cake, sesame, green onion mushroom dashi | 15

BEEF TARTARE** §
tomato jam, pickled mustard seed, shallot, shaved lettuce, sesame seeds, sea salt & pepper kettle chips | 18

THE FULL SLATE | 32 §

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

RAW BAR** §

Shrimp Cocktail / 4ea.
Rhode Island Oyster / 3.5ea.
Served with Mignonette, Cocktail Sauce, Lemon

{ S A L A D S }

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

NORTH HOUSE CAESAR §
romaine lettuce, parmesan, crouton, caesar dressing | 12

BABY SPINACH † †
boiled egg, smoked bacon, radish, goat cheese, sunflower kernels, country french dressing | 15

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

Add to any Salad: Chicken | 9 • Tenderloin Tips* | 20 • Scallops* | 18 • Salmon* | 16 • Shrimp* | 16*

{ E N T R E E S }

RICOTTA GNOCCHI
North House bolognese, horseradish ricotta, calabrian bread crumb, green onion | 25

PASTRAMI SPICED DUCK BREAST* †
duck fat roasted radish, brussel sprout, fingerling potato, dijon buttermilk crème fraiche | 38

BEEF WELLINGTON*
8-ounce center-cut filet, mushroom duxelles, chicken liver mousse, puff pastry, au gratin potato, broccoli, demi-glace | 55

PISTACHIO PESTO ORECCHIETTE †
basil, buttered bread crumb, arugula, grana padano | 24

12 OZ. NY STRIP* §
roasted duck fat potato, asparagus, demi | 39

SCALLOPS* †
cacio e pepe risotto | 36

SHORT RIB OF BEEF †
beer braised short rib, carrot, cipollini onion, roasted garlic mashed potato, crispy leek | 32

HALF CHICKEN* †
roasted garlic mashed potato, grilled asparagus, saffron/golden raisin/caper pan sauce | 30

SPECIAL CATCH* †
chef's selection, rotating set | MP

SALMON* †
minted tabbouleh salad, spiced honey glazed carrot, harissa sunflower kernel, lemon-cucumber yogurt | 28

14OZ. BONE-IN PORK CHOP* †
cheddar grits, grilled green onion, sriracha honey glaze, pico de gallo | 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 is Gluten Free § - Item can be prepared Gluten Free ‡ - Item is Vegetarian Before placing your order, please inform your server of any food allergies, restrictions, or aversions.