

NORTH HOUSE



{ T O S T A R T }

FRENCH ONION SOUP §

veal stock, provolone, gruyere, crostini | 11

BLISTERED SHISHITO PEPPERS †

buttermilk sour cream, lemon, sea salt | 12

WHIPPED RICOTTA §

citrus macerated strawberry, toasted pistachio, basil,
pink peppercorn, grilled bread | 16

POINT JUDITH CALAMARI* §

fried cherry peppers, sriracha aioli | 14

PORK & BEANS * †

maple dijon glazed pork belly, baked beans, cured & smoked duck
yolk, scallion | 15

THE FULL SLATE | 32 §

MANCHEGO • GREAT HILL BLEU • ARETHUSA CAMEMBERT

PROSCIUTTO • BRESAOLA • SALAME PICANTE

NEW ENGLAND CLAM CHOWDER

chopped clams, potato, bacon
Cup | 6 • Bowl | 10

CRAB & LOBSTER CAKE*

tartar sauce, arugula | 15

BAKED OYSTERS* §

4 Rhode Island oysters, cajun butter, tomato jam,
buttered bread crumb | 15

NORTH HOUSE BUFFALO WINGS §

Buffalo • Korean BBQ
Garlic Parmesan • North House Hot Sauce
carrots, celery, bleu cheese dressing | 14

STREET CORN †

elote dressing, lime, cilantro, scallion, cotija cheese,
ancho chile flakes | 14

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

PROSCIUTTO & WATERMELON †

prosciutto di parma, arugula, kalamata olive, mint, lemon sunflower
kernel, goat cheese, roasted shallot & champagne vinaigrette | 15

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 • 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

HOISIN-HARISSA GLAZED DUCK BREAST* †

coriander tabouleh salad, moroccan barbeque,
toasted almond, sesame, scallion | 39

BEEF WELLINGTON*

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

PISTACHIO PESTO ORECCHIETTE ‡

basil, buttered bread crumb, arugula, grana padano | 24

12 OZ. NY STRIP* §

roasted duck fat potato, zucchini & summer squash, demi-glace | 39

SCALLOPS* †

risotto cooked in lobster broth, roasted fennel, calabrian chile crumb,
green onion, lemon | 38

SHORT RIB OF BEEF †

beer braised short rib, summer ratatouille,
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

BLACKENED SALMON* †

guacamole, pickled crab & corn salad, chimichurri,
chile & lime sour cream | 30

14OZ. BONE-IN PORK CHOP* †

clam & corn "chowdah" cake, smoked bacon, tomato nage, crispy pork
belly, candied jalapeno | 34

SIDES

Grilled Asparagus | 7 • Truffle Duck Fat Fingerling Potato | 7 • Grilled Zucchini & Summer Squash | 5
Roasted Garlic Mashed Potato | 5 • Summer Ratatouille | 6 • French Fries | 6 • Side House/Caesar Salad | 6

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.
§ - Item can be prepared Gluten Free ‡ - Item is Vegetarian

** These menu items are served raw or undercooked. † - Item is Gluten Free
Before placing your order, please inform your server of any food allergies, restrictions, or aversions.