

# 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**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**

carrots, celery, bleu cheese dressing | 14

**STREET CORN †**elote dressing, lime, cilantro, scallion, cotija cheese,  
ancho chile flakes | 14**ROASTED BRUSSEL SPROUTS §**

granola, buttermilk sour cream, bacon vinaigrette | 14

**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**PROSCIUTTO & WATERMELON †**prosciutto di parma, arugula, 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**

house-made ricotta gnocchi, North House bolognese, ricotta | 25

**HOISIN-HARISSA GLAZED DUCK BREAST\* §**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**LINGUINE ‡ §**pesto-garlic cream sauce, blistered tomato, spinach,  
calabrian chile crumb | 24**12 OZ. NY STRIP\* §**

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

**SCALLOPS\* §**risotto cooked in lobster broth, roasted fennel,  
calabrian chile crumb, 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, pan sauce | 30

**SPECIAL CATCH\***

chef's selection, rotating set | MP

**SALMON\* †**

saffron polenta, zucchini &amp; summer squash, beurre blanc, pepita | 30

**14OZ. BONE-IN PORK CHOP\* §**corn bread souffle, brussel sprout, bacon foam,  
Luxardo cherry mostarda | 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. \*\* 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.