

NORTH HOUSE



{ T O S T A R T }

FRENCH ONION SOUP §

veal stock, provolone, gruyere, crostini | 11

BEET CARPACCIO † ‡

arugula salad, goat cheese, apple, fennel, toasted walnut, orange champagne vinaigrette | 13

WHIPPED RICOTTA § ‡

maple roasted apple, roasted garlic, toasted pistachio, grilled bread | 16

POINT JUDITH CALAMARI* §

fried cherry peppers, sriracha aioli | 14

FILET OF BEEF TARTARE** §

shallot, marinated mushroom, pickled mustard seed, fried caper, dijonnaise, cured egg yolk, toast points | 18

NEW ENGLAND CLAM CHOWDER

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

CRAB CAKE*

tartar sauce, arugula salad | 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 | 15

ROASTED BRUSSEL SPROUTS †

granola, crème fraiche, bacon truffle vinaigrette | 14

THE FULL SLATE | 32 §

MANCHEGO • GREAT HILL BLEU • BRIE
PROSCIUTTO • BRESAOLA • SOPRESATA
JARDINIÈRE • HONEYCOMB • CROSTINI

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

BABY SPINACH † †

roasted butternut squash, red onion, dried cranberry, candied walnut, goat cheese, balsamic vinaigrette | 13

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

NORTH HOUSE CAESAR §

romaine lettuce, parmesan, crouton, caesar dressing | 12

WEDGE †

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

{ E N T R E E S }

RICOTTA GNOCCHI

house-made ricotta gnocchi, North House bolognese, parmesan, ricotta | 26

SHEPHERD'S PIE †

beef, lamb, mirepoix, pea, roasted garlic mashed potato | 28

DUCK BREAST* §

sweet potato puree, fennel, scallion, apple cider reduction | 39

BEEF WELLINGTON*

8-ounce center-cut filet, mushroom duxelles, chicken liver mousse, puff pastry, pommes pave, asparagus, demi-glace | 55

BUTTERNUT SQUASH RISOTTO ‡ §

asparagus, tomato, mushroom, calabrian chili crumb | 24

12 OZ. NY STRIP* †

herb roasted potato, grilled mushroom, cippolini onion, demi-glace | 39

SCALLOPS* †

fennel salad, beet beurre rouge | 38

SPECIAL CATCH*

chef's selection, rotating set | MP

HALF CHICKEN* §

spaetzle, caramelized onion, carrot, pea, pan sauce | 30

SALMON* §

wild rice, cauliflower puree, fried caper, tarragon beurre blanc | 30

BRAISED SHORT RIB OF BEEF §

roasted garlic mashed potato, honey glazed carrot, crispy leek | 32

14OZ. BONE-IN PORK CHOP*

herb & parmesan crust, mushroom risotto, grilled peach chutney, parmesan foam | 34

SIDES

Grilled Asparagus | 7 • Herb Roasted Potato | 6 • Pommes Pave | 8 • Roasted Garlic Mashed Potato | 5
Roasted Brussel Sprout | 6 • Honey Glazed Carrot | 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.