

NORTH HOUSE

{ T O S T A R T }

FRENCH ONION SOUP §*Veal Stock / Provolone / Gruyere / Crostini | 12***1000 LAYER PAVE † ‡***Crème Fraiche / Tobiko / Scallion | 20***WHIPPED RICOTTA § ‡***Maple Roasted Apple / Roasted Garlic
Toasted Pistachio / Grilled Bread | 16***POINT JUDITH CALAMARI* §***Cherry Peppers / Marinara / Sambal Aioli | 14***FILET OF BEEF TARTARE** §***Shallot / Marinated Mushroom / Pickled Mustard Seed /
Fried Caper / Dijonaise / Cured Egg Yolk / Toast Points | 18***THE FULL SLATE | 34 / 18 §**

GORGONZOLA • ARETHUSA CAMEMBERT • BURRATA

PROSCIUTTO • BRESAOLA • SALAMI PICANTE

LOCAL BERRIES • CROSTINI

NEW ENGLAND CLAM CHOWDER*Chopped Clam / Potato / Bacon
Cup | 8 • Bowl | 12***CRAB CAKE****Roasted Red Pepper Sauce / Arugula Salad | 16***BAKED OYSTERS****East Coast Oyster / Maryland Crab Stuffing / Charred Lemon
Arugula Salad | 18***NORTH HOUSE BUFFALO WINGS §****Buffalo • Korean BBQ
Garlic Parmesan***Carrot / Celery / Bleu Cheese Dressing | 15***BRUSSELS SPROUTS †***Black Truffle Oil / Parmesan Cheese / Roasted Garlic Aioli | 16***RAW BAR** §***Shrimp Cocktail / 4ea.**Rhode Island Oyster / 3.5ea.**Served with Mignonette, Cocktail Sauce, Lemon***{ S A L A D S }****THE NORTH HOUSE SALAD † †***Cucumber / Strawberry / Radish / Cherry Tomato
Feta Cheese / White Balsamic Dressing | 12***WINTER CITRUS † †***Grapefruit / Naval Orange / Fennel / Shallot
Marcona Almond / Sherry Vinaigrette | 14**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 †***Gorgonzola Crumble / Cherry Tomato / Cucumber
Blue Cheese Dressing / Crispy Shallot | 14***{ E N T R E E S }****RICOTTA GNOCCHI***House-made Ricotta Gnocchi / North House Bolognese
Parmesan / Ricotta | 26***DUCK BREAST* †***Cauliflower & Leek Puree / Herb Roasted Fingerling / Frisee
Pickled Red Onion / Lingonberry Reduction | 39***HERB CRUSTED HADDOCK* §***Parsnip Puree / Prosciutto / Cipollini / Bacon Vinaigrette | 32***AGRODOLCE SCALLOPS* †***Parmesan Risotto / Asparagus / Marinated Tomato
Saba / Fried Basil | 40***HALF CHICKEN* †***Golden Yukon Mash / Garlic Braised Spinach / Cipollini
White Wine Pan-Sauce | 28***BRAISED SHORT RIB OF BEEF §***Roasted Garlic Mashed Potato
Honey Glazed Carrot / Crispy Shallot | 32***SHEPHERD'S PIE †***Beef / Lamb / Mirepoix / Pea
Roasted Garlic Mashed Potato | 28***BEEF WELLINGTON****8-ounce Center-cut Filet / Mushroom Duxelles
Chicken Liver Mousse / Puff Pastry
Pommes Pave / Asparagus
Demi-glace | 55***BUTCHER'S BLOCK* †***Roasted Garlic Mashed / Broccoli Rabe Cacio e Pepe
Red Wine Demi / Herb Compound Butter
New York Strip | 40 Filet | 48***SPECIAL CATCH****Chef's Selection, Rotating Set | MP***FAROE ISLAND SALMON* †***Bok Choy Fried Rice / Blistered Shishito Pepper
Aji Amarillo Cream Sauce | 32***BONE-IN PORK CHOP* †***Triple Cut / 8 Hour Slow Smoked
Herb Roasted Fingerling / Asparagus | 34***SIDES***Grilled Asparagus | 7 • Herb Roasted Potato | 6 • Truffle Mashed Potato | 10 • 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.