

# 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 | 18 / 34 §**

GORGONZOLA • ARETHUSA CAMEMBERT • BURRATA  
PROSCIUTTO • BRESAOLA • SALAMI PICANTE  
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.**East Coast 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 / Bacon  
Blue Cheese Dressing / Crispy Shallot | 14***{ E N T R E E S }****RICOTTA GNOCCHI***House-made 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\* †***Roasted Garlic Mashed / Garlic Braised Spinach / Cipollini  
White Wine Pan-Sauce | 28***BRAISED SHORT RIB OF BEEF §***Roasted Garlic Mashed  
Honey Glazed Carrot / Crispy Shallot | 32***SHEPHERD'S PIE †***Beef / Lamb / Mirepoix / Pea  
Roasted Garlic Mashed | 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 Chop  
Herb Roasted Fingerling / Asparagus | 39***SIDES***Grilled Asparagus | 7 • Herb Roasted Potato | 6 • Truffle Mashed | 10 • Roasted Garlic Mashed | 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.*