

NORTH

HOUSE

{ T O S T A R T }

FRENCH ONION SOUP §

Veal Stock / Provolone / Gruyere / Crostini | 12

LITTLENECK CLAMS †

White Wine Garlic Sauce / Tarragon / Lemon | 15

WHIPPED RICOTTA § ‡

Maple Roasted Apple / Roasted Garlic
Toasted Pistachio / Grilled Bread | 16

POINT JUDITH CALAMARI* §

Cherry Peppers / Marinara / Sambal Aioli | 15

FILET OF BEEF TARTARE** §

Shallot / Marinated Mushroom / Pickled Mustard Seed
Fried Caper / Dijonaise / Cured Egg Yolk / Toast Points | 18

NEW ENGLAND CLAM CHOWDER

Chopped Clam / Potato / Bacon
Cup | 8 • Bowl | 12

CRAB CAKE*

Roasted Red Pepper Sauce / Arugula Salad | 16

CHARRED OCTOPUS* †

Roasted Red Pepper Hummus / Herb Roasted Fingerling Potato
Feta Cheese / Kalamata Olive / Cilantro Lime Vinaigrette | 16

BAKED OYSTERS*

East Coast Oyster / Maryland Crab Stuffing / Charred Lemon | 18

BRUSSELS SPROUTS §

Black Truffle Oil / Parmesan Cheese / Roasted Garlic Aioli | 16

NORTH HOUSE BUFFALO WINGS §
Buffalo • Korean BBQ • Garlic Parmesan
Carrot / Celery / Bleu Cheese Dressing | 15

THE FULL SLATE | 18 / 34 §

GORGONZOLA • ARETHUSA CAMEMBERT • BURRATA
PROSCIUTTO • BRESAOLA • SALAMI PICANTE
BERRIES • CROSTINI

RAW BAR** §

Shrimp Cocktail / 4ea.
East Coast Oyster / 3.5ea.
Littleneck Clam / 3 ea.
Served with Mignonette, Cocktail Sauce, Lemon

{ S A L A D S }

THE NORTH HOUSE SALAD ‡ †

Cucumber / Red Onion / Kalamata Olives / Cherry Tomato
Feta Cheese / White Balsamic Dressing | 12

STRAWBERRY BURRATA ‡ §

Arugula / Marcona Almond / Basil Leaf
Crostini / Balsamic Vinaigrette | 14

NORTH HOUSE CAESAR §

Romaine Lettuce / Parmesan / Crouton
Caesar Dressing | 12

GRILLED ROMAINE ‡ †

Charred Summer Corn / Pickled Shallot / English Cucumber
Heirloom Cherry Tomato / Cotija / Avocado Crema | 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 Gnocchi / North House Bolognese
Parmesan / Ricotta | 26

GRILLED CAULIFLOWER STEAK ‡

Hazelnuts / Almonds / Cranberry
Cherry Tomato / Arugula Pesto | 22

BEEF WELLINGTON*

8-ounce Center-cut Filet / Mushroom Duxelles
Chicken Liver Mousse / Puff Pastry
Pommes Pave / Asparagus
Demi-glaze | 55

JURGIELEWICZ FARMS DUCK BREAST* †

Cauliflower Puree / Fingerling Potato / Roasted Tomato
Snap Pea / Cherry Reduction | 42

BUTCHER'S BLOCK* †

Roasted Garlic Mashed / Broccolini Cacio e Pepe
Red Wine Demi / Herb Compound Butter
New York Strip | 40 Filet | 48

KETTLE CHIP CRUSTED HADDOCK* †

Artichoke Puree / Asparagus Spear / Prosciutto
Cipollini Onion / Ricotta Gnocchi | 32

SCALLOPS* †

Parmesan Risotto / Local Summer Corn
Marinated Tomato / Aged Saba | 42

SPECIAL CATCH*

Chef's Selection, Rotating Set | MP

HALF CHICKEN* †

Roasted Garlic Mashed / Honey Glazed Carrot / Cipollini Onion
White Wine Pan-Sauce | 30

FAROE ISLAND SALMON* †

Marcona Almond Romesco / Summer Corn Succotash
Citrus Agave Glaze | 32

BOURBON BRAISED SHORT RIB OF BEEF §

Russian Fingerling Potato / Honey Glazed Carrot
Crispy Shallot / Rosemary Au Jus | 36

BONE-IN PORK CHOP* †

Triple Cut 8 Hour Pecan Smoked
Roasted Garlic Mashed Potato / Asparagus | 42

SIDES

Grilled Asparagus | 9 • Herb Roasted Potato | 9 • Truffle Mashed | 12 • Roasted Garlic Mashed | 8
Roasted Brussel Sprout | 8 • Honey Glazed Carrot | 8 • French Fries | 9 • Side House/Caesar Salad | 8

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.