

— THE —



NORTH HOUSE

{ T O S T A R T }

FRENCH ONION SOUP §

Veal Stock / Provolone / Gruyere / Crostini | 12

POINT JUDITH CALAMARI

Fried Cherry Pepper / Marinara / Sambal Aioli | 14

NORTH HOUSE WINGS §

Buffalo • Korean BBQ • Garlic Parmesan
Carrot / Celery / Bleu Cheese Dressing | 15

SHRIMP COCKTAIL †

Cocktail Sauce / Lemon | 4 Ea

WHIPPED RICOTTA § ‡

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

NEW ENGLAND CLAM CHOWDER

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

THE FULL SLATE | 18 / 34 §

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

{ S A L A D S }

THE NORTH HOUSE SALAD

Cucumber / Red Onion / Kalamata Olive / Cherry Tomato
Feta Cheese / White Balsamic Dressing | 14

NORTH HOUSE “CAESAR”

Romaine Lettuce / Parmesan / Crouton
Caesar Dressing | 14

BURRATA

Pickled Red Onion / Luxardo Cherry / Cherry Tomato
Parmesan Crisp / Cherry Balsamic Dressing | 16

QUINOA BRUSSEL

Candied Walnuts / Cranberries / Red Onion
Butternut / Pecorino / Apple Cider Vinaigrette | 16

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

{ E N T R E E S }

AVOCADO TOAST

Radish / Tomato / Red Onion
Breakfast Potato | 18

EGGS BENEDICT*

Canadian Bacon or Vegetarian / 2 Poached Eggs
English Muffin / Hollandaise / Breakfast Potato | 22

FRENCH TOAST

Berry Compote / Mascarpone / Breakfast Potato
Bacon / Honey Butter / Maple Syrup | 18

SHORT RIB GRILLED CHEESE

Sourdough / Provolone / Horseradish Aioli
Caramelized Onion / Fries | 20

DUCK CONFIT HASH*

2 Sunny Side Eggs / Duck Leg Confit / Mushroom
Onion / Breakfast Potato | 20

EGG SANDWICH*

Scrambled Egg / Cheddar / Chive / Bacon
Breakfast Potato | 16

STEAK & EGGS*

8 oz New York Strip / 2 Eggs / Breakfast Potato
Chimichurri | 26

THE NORTH HOUSE BURGER*

8 oz. Certified Angus Beef / Bibb Lettuce / Tomato
Cheddar Cheese / French Onion Aioli / Crispy Shallot | 20
Bacon + 1.5

FISH & CHIPS*

Pacific Cod / French Fries / Coleslaw / Tartar Sauce | 24

SHRIMP & GRITS*

Blackened Shrimp / White Wine Pan Sauce / Chorizo
Red Bell Pepper / Spinach / Poached Eggs | 23

THE NORTH HOUSE IS COMMITTED TO SERVING EXCEPTIONAL MODERN AMERICAN CUISINE
INSPIRED AND SOURCED FROM INGREDIENTS OF NEW ENGLAND.

* These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illness.
** These menu items are served raw or undercooked