

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 | 17

WHIPPED RICOTTA

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

POINT JUDITH CALAMARI\*

Cherry Peppers / Marinara / Sambal Aioli | 16

FILET OF BEEF TARTARE\*\*

Shallot / Marinated Mushroom / Pickled Mustard Seed  
Fried Caper / Dijonaise / Cured Egg Yolk / Toast Points | 19

ROASTED RED PEPPER HUMMUS

Chili Infused Oil / Goat Cheese / Pita Bread | 15

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 16

CHARRED OCTOPUS\*

Papas Bravas / Lemon Scented Greens / Black Garlic Aioli | 18

BAKED OYSTERS\*

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

BRUSSELS SPROUTS

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

NORTH HOUSE WINGS

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

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 | 14

BURRATA

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

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

NORTH HOUSE CAESAR

Romaine Lettuce / Parmesan / Crouton  
Caesar Dressing | 14

QUINOA BRUSSEL

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

{ E N T R E E S }

RICOTTA GNOCCHI

House-made Gnocchi / North House Bolognese  
Parmesan / Ricotta | 28

JURGIELEWICZ FARMS DUCK BREAST\*

Toasted Farro / Duck Confit / Brussel Sprouts  
Butternut Squash Soubise / Lingonberry Demi | 42

KETTLE CHIP CRUSTED HADDOCK\*

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

SCALLOPS\*

Parmesan Risotto / Porcini / Crispy Leeks  
Sage Brown Butter | 42

HALF CHICKEN\*

Roasted Garlic Mashed / Garlic Braised Spinach / Cipollini Onion  
White Wine Pan-Sauce | 30

BOURBON BRAISED SHORT RIB

Garlic Mashed Potato / Baby Carrots  
Crispy Shallot / Rosemary Au Jus | 36

FISH & CHIPS

Pacific Cod / French Fries / Coleslaw / Tartar Sauce | 26

GRILLED CAULIFLOWER STEAK

Chick Peas / 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

BUTCHER'S BLOCK\*

Roasted Garlic Mashed / Broccolini Cacio e Pepe  
Red Wine Demi / Herb Compound Butter  
12 oz New York Strip | 42      8 oz Filet | 48

NORTH HOUSE BURGER

8 oz Certified Angus Beef / Bibb Lettuce / Tomato  
Cheddar Cheese / Black Garlic Aioli / Crispy Shallot | 20

FAROE ISLAND SALMON\*

Romanesco Cauliflower / Butternut / Crispy Root Vegetable  
Hot Honey Glaze / Sage Puree | 32

BONE-IN PORK CHOP\*

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

STEAK FRITES

8 oz New York Strip / Chimichurri / Fries | 26

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.  
Before placing your order, please inform your server of any food allergies, restrictions, or aversions.*