

— THE —

**NORTH**  **HOUSE**

{ T O S T A R T }

General Manager - Dylan Reis  
Executive Chef - Chris Hebbe  
Sous Chef - Raquel Castellanos

**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

**WINTER CITRUS**  
Marcona Almond / Grapefruit / Orange / Shallot  
Bruleed Beets / Fennel / Sherr Vinaigrette | 14

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

{ E N T R E E S }

**AVOCADO TOAST**  
Radish / Tomato / Red Onion  
Breakfast Potato | 18

**EGGS BENEDICT\***  
Ham 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