AS OF 1/15/2026

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

— THE — NORTH HOUSE

{ TO START }

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

NEW ENGLAND CLAM CHOWDER
Chopped Clam / Potato/ Bacon
Cup | 8 • Bowl | 12

CRAB CAKE*
Roasted Red Pepper Sauce | 16

CITRUS BRAISED OCTOPUS*
Green Tobiko/ Cucumber / Radish / Yuzu Vinaigrette
Furikake Crusted Sushi Rice | 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

THE FULL SLATE | 18 / 34

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

RAW BAR**

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

{ SALADS }

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

NORTH HOUSE CAESAR
Romaine Lettuce/ Parmesan / Crouton
Caesar Dressing | 14

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

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

{ ENTREES }

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

JURGIELEWICZ FARMS DUCK BREAST*
Okinawa Mashed Potato / Fuji Apple / Toasted Farro
Confit / Rainbow Chard / Sunchoke / Lingonberry Demi | 42

KETTLE CHIP CRUSTED HADDOCK*
Broccoli Rabe / Bacon Vinaigrette / Fingerling Potato
Cipollini Onion / Parsnip Puree | 32

SCALLOPS*
Butternut Squash Risotto / Cranberry / Shaved Brussel
Crushed Pistachio / Barrel Aged Saba | 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-glace | 59

BUTCHER'S BLOCK*
Roasted Garlic Mashed / Broccoli Rabe Cacio e Pepe
Red Wine Demi / Herb Compound Butter
12 oz New York Strip | 42 8 oz Filet | 50

NORTH HOUSE BURGER
8 oz Certified Angus Beef / Bibb Lettuce / Tomato
Vermont Cheddar / 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 | 29

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.