

To Start

FRENCH ONION SOUP | 12

Veal Stock | Provolone | Gruyere | Crostini

CLAM CHOWDER

Clams | Potatoes | Bacon

Cup | 8 Bowl | 12

POINT JUDITH CALAMARI* | 17

Cherry Peppers | Marinara | Sambal Aioli

BAKED OYSTERS* | 18

East Coast Oysters | Maryland Crab Stuffing | Charred Lemon

WHIPPED RICOTTA | 16

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

BRUSSELS SPROUTS | 16

Black Truffle Oil | Parmesan Cheese | Roasted Garlic Aioli

SPANISH OCTOPUS * | 18

Fingerling Potato | Aji Amarillo | Shishito Pepper | Vera Cruz Relish

RED PEPPER HUMMUS | 15

Chili Infused Oil | Goat Cheese | Grilled Pita

LITTLENECK CLAMS | 18

White Wine Garlic Butter | Tarragon | Lemon

CRAB CAKE* | 18

Roasted Red Pepper Sauce

FILET OF BEEF TARTARE | 19**

Shallot | Marinated Mushroom | Pickled Mustard Seed | Fried Caper

Dijonnaise | Cured Egg Yolk | Crostini

SMOKED WINGS | 16

Buffalo | Korean BBQ | Garlic Parmesan

Bleu Cheese or Ranch

Salads

BURRATA | 15

Pickled Red Onion | Luxardo Cherries | Cherry Tomato | Parmesan Crisp

Cherry Balsamic

CAESAR | 14

Romaine | Parmesan | Croutons | Caesar

HOUSE | 14

Cucumber | Red Onion | Kalamata | Cherry Tomato | Feta

White Balsamic

WINTER CITRUS | 14

Marcona Almond | Grapefruit | Orange | Shallot | Bruleed Beets

Fennel | Sherry Vinaigrette

Additions: Chicken * | 9 | Tenderloin Tips * | 20 | Scallops * | 20 | Salmon * |

16 | Shrimp * | 16 |

For The Table

CHEESE & CHARCUTERIE SLATE | 18 HALF / 34 FULL



Gorgonzola | Arethusa Camembert | Burrata

Prosciutto | Bresaola | Salami Picante

Crostini | Fig Jam

RAW BAR**

Ask Your Server For Today's Oyster Selections

Colossal Shrimp | 4 ea.

East Coast Oyster | 3.5 ea.

Littleneck Clam | 3 ea.



SEAFOOD TOWER**

Clams | Oysters | Colossal Shrimp | Salmon Tartare

Crab Meat | Calamari Salad | Wakame Salad

Single Tier: For Two | 55

Double Tier: For Four | 99

Triple Tier: For Six or More | 150

Sides

Grilled Asparagus | 9

French Fries | 9

Roasted Fingerling Potato | 9

Cajun Fries | 9

Garlic Mashed Potato | 9

Sweet Potato Fries | 10

Truffle Mashed Potato | 12

Parmesan Truffle Fries | 10

Fried Brussel Sprouts | 8

Broccoli Rabe Cacio e Pepe | 9

Honey Glazed Carrot | 8

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

Entrees

RICOTTA GNOCCHI | 28

House-made Gnocchi | Pork - Veal - Beef Bolognese | Parmesan

JURGIELEWICZ FARMS DUCK BREAST* | 42

Okinawa Mashed Potato | Fuji Apple | Toasted Farro | Duck Confit | Rainbow Chard

Sunchoke | Lingonberry Demi Glace

CAULIFLOWER STEAK | 22

Chickpea | Almond | Cranberry | Cherry Tomato | Arugula Pesto

KETTLE CHIP CRUSTED HADDOCK* | 32

Broccoli Rabe | Bacon Vinaigrette | Fingerling Potato | Cipollini Onion | Parsnip Puree

FAROE ISLAND SALMON* | 32

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

NORTH HOUSE BURGER | 20

8 oz Certified Angus Beef | Bibb Lettuce | Tomato | Vermont Cheddar | Black Garlic Aioli

Crispy Shallot

HALF CHICKEN* | 30

Roasted Garlic Mashed Potato | Garlic Braised Spinach | Cipollini Onion | White Wine Pan Sauce

BEEF WELLINGTON* | 59

8-ounce Center-Cut Filet | Mushroom Duxelles | Chicken Liver Mousse | Puff Pastry

Pommes Pave | Grilled Asparagus | Demi-glace

BOURBON BRAISED SHORT RIB | 37

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

SCALLOPS* | 42

Butternut Squash Risotto | Cranberry | Shaved Brussels | Crushed Pistachio | Barrel Aged Saba

FISH & CHIPS | 26

Cod | French Fries | Coleslaw | Tartar Sauce

FROM OUR BUTCHER

8 OZ. STEAK FRITES | 30

New York Strip | Chimichurri | Fries

8 OZ. FILET MIGNON* | 50

Roasted Garlic Mashed Potato | Broccoli Rabe Cacio e Pepe | Red Wine Demi

Herb Compound Butter

12 OZ. NEW YORK STRIP* | 48

Roasted Garlic Mashed Potato | Broccoli Rabe Cacio e Pepe | Red Wine Demi

Herb Compound Butter

32 OZ. BONE-IN PORK* | 42

Triple Cut 8-Hour Pecan Smoked Chop | Garlic Mashed Potato | Asparagus

