

To Start

FRENCH ONION SOUP | 12

Veal Stock | Provolone | Gruyere | Crostini

CLAM CHOWDER

Clams | Potatoes | Bacon

Cup | 8 Bowl | 14

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

CHARRED OCTOPUS * | 18

Roasted Red Pepper Hummus | Heirloom Tomato | Olives | Feta | Cilantro Lime Vinaigrette

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 | 16

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

SPRING PANZANELLA | 15

Asparagus | Cucumber | Red Onion | Grilled Ciabatta Crouton | Pecorino

Soft Boiled Egg | Oil & Vinegar

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 | 29

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

GREMOLATA CRUSTED HADDOCK* | 32

Herb Roasted Potato | Broccoli Floret | Cipollini Onion | Romesco

FAROE ISLAND SALMON* | 32

Baby Carrot | Roma Artichoke | Asparagus | Basil Pesto | Citrus Gastrique

NORTH HOUSE BURGER | 22

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

PRIMAVERA SCALLOPS* | 42

Risotto | Zucchini | Summer Squash | Bell Pepper | Balsamic Marinated Tomato

FISH & CHIPS | 26

Cod | French Fries | Coleslaw | Tartar Sauce

FROM OUR BUTCHER

8 OZ. STEAK FRITES | 32

New York Strip | Chimichurri | Fries

8 OZ. FILET MIGNON* | 50

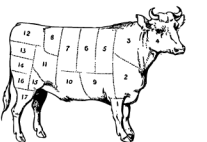
Roasted Garlic Mashed Potato | Broccoli Cacio e Pepe | Red Wine Demi
 Herb Compound Butter

12 OZ. NEW YORK STRIP* | 48

Roasted Garlic Mashed Potato | Broccoli Cacio e Pepe | Red Wine Demi
 Herb Compound Butter

32 OZ. BONE-IN PORK* | 43

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



Cocktails

NO FIGS GIVEN | 16

Figenza Vodka | Fig Liqueur | Cranberry | Lemon | Aquafaba

THE WOODSMAN | 15

Bourbon | Allspice Dram | Fernet Branca | Maple | Lemon

BUBBA'S OLD FASHIONED | 14

Bubba's Burnt Sugar Bourbon | Redwood Empire Rye | Maple | Molasses & Angostura Bitters

PURPLE RAIN | 16

Empress Gin | Crème De Violet | Elderflower Liqueur | Lemon | Lavender Syrup
 Lavender Sugar Rim

MIDNIGHT FIZZ | 14

Licor 43 | Pama Pomegranate Liqueur | Chocolate Bitters | Prosecco | Club Soda

EMBERED POIRE | 16

Grey Goose La Poire | St. George Spiced Pear Liqueur | Elderflower Liqueur | Lemon
 Cinnamon Syrup

CHERRY BLOSSOM SOUR | 15

Bourbon | Luxardo Sangue Morlacco | Orgeat | Lemon | Luxardo Cherry

RED SANGRIA | 13

Rocky's Botanical | R&W Apricot | Brandy | Maple Syrup | Red Wine

THE SMOKE SHOW | 15

Animas Mezcal | Aperol | Cynar | Lime | Agave



Classics

LEMON DROP | 16

Grey Goose Citron | Limoncello | Lemon | Sugar Rim

PENICILLIN | 16

Blended Scotch | Ginger Liqueur | Honey Syrup | Lemon | Islay Scotch

BEE'S KNEES | 14

Gin | Honey Syrup | Lemon

MANHATTAN | 16

Elijah Craig Straight Rye | Sweet Vermouth | Angostura Bitters | Luxardo Cherry

Mocktails

RUBY REFRESHER | 10

Hibiscus Tea | Honey Syrup | Lemon | Ginger Ale | Club Soda

ITALIAN SPRITZ | 12

Mionetto Non-Alcoholic Aperitivo | Mionetto Alcohol Removed Sparkling Wine | Club Soda

FIRESIDE FIZZ | 10

Strawberry Puree | Ginger Beer | Lime | Mint | Club Soda



**HOST YOUR NEXT EVENT AT THE NORTH HOUSE!
 ASK TO SPEAK WITH OUR EVENT COORDINATOR
 PRIVATE ROOMS FOR 6 TO 200 GUESTS**

Wines

Sparkling:

	<u>Glass</u>	<u>Bottle</u>
La Gioiosa Prosecco Treviso, Italy	11	40
Lucien Albrecht Brut Rosé Alsace, France	13	48
Nicolas Feuillatte Brut Champagne, France	23	88

Rosé:

2025 Manon Rosé Côtes de Provence, France	13	48
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White:

2023 Clos Henri Sauvignon Blanc Marlborough, New Zealand	16	60
2024 Patient Cottat Sauvignon Blanc Loire Valley, France	13	48
2025 Michele Chiarlo Arneis Piedmont, Italy	15	56
2024 Marco Felluga 'Collio' Pinot Grigio Friuli-Venezia Giulia, Italy	12	44
2023 Joseph Drouhin 'Macon-Villages' Chardonnay Burgundy, France	16	60
2023 Calera Chardonnay Central Coast, California	16	60
2025 Dr. Hans VonMüller Riesling Mosel, Germany	11	40

Red:

2024 Au Bon Climat Pinot Noir Santa Barbara, California	17	64
2023 Benton-Lane Pinot Noir Willamette Valley, Oregon	17	64
2020 Sur de Los Andes Malbec Reserva Mendoza, Argentina	14	52
2017 E. Guigal 'Côtes du Rhône' Syrah & Grenache Rhône, France	12	44
2023 Margaret's Vineyard Merlot California	13	48
2023 Protos 9 Meses Tempranillo Ribera del Duero, Spain	16	60
2023 Le Volte dell'Ornellaia Bordeaux Blend Tuscany, Italy	19	72
2023 Greenwing Cabernet Sauvignon Columbia Valley, Washington	14	52
2023 Routestock Cabernet Sauvignon Napa Valley, California	17.	64

