

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

WHIPPED RICOTTA | 16

Orange Scented Olive Oil | Candied Beets | Roasted Garlic | Toasted Pistachio
Grilled Bread

CHARRED OCTOPUS * | 18

Tonnato Sauce | Chickpeas | Artichoke | Frisee | Shaved Fennel | Tomato Vinaigrette

CRAB CAKE* | 19

Super Lump Crab | Panko | Whole Grain Mustard | Celery Salad | Arugula | Remoulade

BEEF CARPACCIO ** | 16

Pounded Tenderloin | Pickled Garden Vegetable | Oxbow Farms Tender Greens
Garlic Croutons | Herb Aioli | Pistachio

SMOKED WINGS | 16

Buffalo | Korean BBQ | Garlic Parmesan
Bleu Cheese or Ranch

Salads

STRAWBERRY SHORTCAKE | 16

Baby Spinach | Fresh Strawberries | Toasted Sunflower Seeds | Pickled Onion | Radish |
Cucumber | Goat Cheese | Shortcake Croutons | Strawberry Mint Vinaigrette

LITTLE GEM CAESAR | 14

Brioche Croutons | Parmagiano Reggiano | Lemon
Add White Anchovy +3

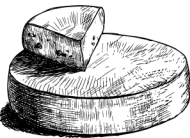
HOUSE | 14

Cucumber | Red Onion | Kalamata | Cherry Tomato | Feta | White Balsamic

Additions: Chicken * | 9 | Tenderloin Tips * | 20 |
Salmon * | 16 | Shrimp * | 16 |

For The Table

CHEESE & CHARCUTERIE



JASPER HILL BAYLEY HAZEN BLUE [cow, vt]
BARN FIRST CREAMERY QUINBY [goat, vt]
ARETHUSA CAMEMBERT [cow, ct]
VERMONT SHEPHERD VERANO [sheep, vt]
NETTLE MEADOW KUNIK [cow + goat, ny]

COUNTRY PÂTÉ | DUCK RILLETTE
SAUCISSON SEC | BAYONNE HAM
CHICKEN LIVER MOUSSE

7 | EACH 18 | CHOOSE 3 24 | CHOOSE 2 MEAT + 2 CHEESE

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
Spiced Carrots | 8 Parmesan Truffle Fries | 10
Broccolini | 9 House Salad | 8
Lemon Garlic Haricot Verts | 9 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

CAVATELLI | 29

San Marzano Tomato | White Wine Braised Pork Shoulder | Charred Broccoli Rabe Pesto | Ricotta

CHICKEN MILANESE | 30

Pan Fried Chicken Cutlet | Roasted Tomatoes | Pickled Onions | Arugula Salad | Sherry Vinaigrette

LAVENDER HONEY GLAZED DUCK BREAST | 42

Pickled Blueberry | Vidalia Puree | Chanterelle | Swiss Chard | Citrus Jus

GEORGES BANK SCALLOPS | 44

Sweet Corn | Heirloom Tomato | Confit Peewee Potato

FAROE ISLAND SALMON* | 32

Toasted Orzo | Kalamata Olives | Crispy Chickpeas | Blistered Tomatoes | Feta | Cucumber Cream

NORTH HOUSE SMASH BURGER | 22

Double Patty | Cooper American | B+B Pickles | Shredded Lettuce | Not Quite A Secret Sauce
House Potato Bun

HALF CHICKEN* | 30

Roasted Garlic Mashed Potato | Wild Mushroom | Haricot Verts | White Wine Pan Sauce

BEEF WELLINGTON* | 59

8-ounce Center-Cut Filet | Mushroom Duxelles | Chicken Liver Mousse | Puff Pastry
Pommes Pave | Grilled Asparagus | Demi-glaze

MARROW CRUSTED SHORT RIB | 40

Caramelized Onion | Swiss Chard | Pommes Pave | Tarragon Emulsion

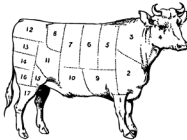
STREET CORN RISOTTO* | 32

Pan Roasted Tequila Shrimp | Peppers | Sweet Corn | Red Onion | Cotija | Chili Powder

FISH & CHIPS | 26

Beer Battered Cod | French Fries | Coleslaw | Tartar Sauce

FROM OUR BUTCHER



8 OZ. STEAK FRITES | 32

New York Strip | Chimichurri | Fries

8 OZ. FILET MIGNON* | 50

Mashed Potatoes | Asparagus | Bearnaise

12 OZ. NEW YORK STRIP* | 48

Smashed Garlic Potatoes | Grilled Broccolini | Demi-Glace

22 OZ. BONE-IN PORK* | 34

Double Cut Smoked Chop | Garlic Mashed Potatoes | Asparagus | Hot Honey Mustard