

SHAREABLES

ONION DIP | 16
warm potato chips
+ island creek white sturgeon caviar 15

CRISPY DEVEILED EGGS | 14
pickled ramp, chili, sesame

MAPLE + BOURBON WINGS | 18
crushed peanuts, scallion, buttermilk ranch

BLACK GARLIC-GLAZED LAMB RIBS | 22
pomegranate, pistachio dukkah, preserved lemon yogurt

STEAK TARTARE TOAST **| 20
quail egg, marrow aioli, salsa verde

BACON-WRAPPED SHRIMP | 24
crab, jalapeno cream cheese, passion fruit mustard

SALT + PEPPER CALAMARI | 18
pickled sweet peppers, coco key lime, togarashi

SOUPS + SALADS

FRENCH ONION SOUP | 12
comté, sourdough crouton, thyme-scented broth

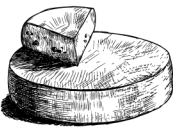
NEW ENGLAND CLAM CHOWDER 8 | 14
littleneck clams, double-smoked bacon, fingerling potatoes, chive

LITTLE GEM CAESAR | 14
brioche croutons, parmigiano reggiano, lemon
+ white anchovy 3

BIBB LETTUCE | 15
grapefruit, watermelon radish, avocado, pistachio, green goddess

additions: organic chicken breast 9 | petite tenderloin * 20
king salmon * 16 | gulf shrimp 16

CHEESE & CHARCUTERIE



BAYLEY HAZEN BLUE
jasper hill [cow, vt]
QUINBY
barn first creamery [goat, vt]
CAMEMBERT
arethusa [cow, ct]

VERANO
vermont shepherd [sheep, vt]
KUNIK
nettle meadow [cow + goat, ny]
chef charlotte's jam, marcona almonds
honeycomb, house crackers

7 | EACH 18 | CHOOSE THREE 24 | CHOOSE FOUR

COUNTRY PÂTÉ
pork + chicken liver
DUCK RILLETTE
duck confit + herbs
SAUCISSON SEC
dry pork salami, black pepper, garlic
BAYONNE HAM
dry-cured french ham
CHICKEN LIVER MOUSSE
organic chicken liver + cognac
charred sourdough, violet mustard
pickled vegetables

RAW + CURED**



NEW ENGLAND OYSTERS | 4
LITTLENECK CLAMS | 3.5
COLOSSAL GULF SHRIMP | 4

SEAFOOD TOWER

new england oysters
littleneck clams
gulf shrimp
tuna tartare
lobster tail

single tier [2] 60
double tier [4] 120
triple tier [6] 180

CRISPY SUSHI | 22
yellowfin tuna, smoked chili mayo
soy honey, crispy rice

**LIGHTLY-CURED
SCALLOP CRUDO | 24**
crispy ginger, jalapeno, cilantro
coconut vinaigrette

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.

FISHED + FARMED

FISH + CHIPS | 26
market cod, preserved lemon tartar sauce, cole slaw

ROASTED KING SALMON* | 34
heirloom apple, baby turnips, bacon dashi

MAINE MUSSELS DIJONNAISE | 28
dijon, white wine, shallot, garlic, crème fraîche, herbs, charred bread
+ frites 6

BLACK TRUFFLE + BURRATA CAMELLE | 32
sherry roasted mushrooms, parmigiano reggiano, pine nuts

GRILLED CHICKEN PAILLARD | 26
wild arugula, confit tomatoes, parmigiano reggiano, aged balsamic

STEAK FRITES* | 30
prime flank steak, red wine-shallot butter, herb salad, truffle fries

HANDHELDS

NORTH HOUSE SMASH BURGER* | 22
american wagyu double patties, cooper american, b+b pickles, shredded
lettuce, not quite a secret sauce, house potato bun

SHORT RIB GRILLED CHEESE | 20
cheddar, muenster, caramelized onions, horseradish aioli, sourdough

BLACKENED HALIBUT SANDWICH | 24
napa slaw, green chili remoulade, brioche bun

THE CLUB | 20
roasted turkey, double-smoked bacon, heirloom tomato, bibb lettuce, green goddess, sourdough

served with fries or simple salad

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