

To Start

FRENCH ONION SOUP | 12
Veal Stock | Provolone | Gruyere | Crostini

CLAM CHOWDER
Clams | Potatoes | Bacon
Cup | 8 Bowl | 14

POINT JUDITH CALAMARI* | 16
Cherry Peppers | Marinara | Sambal Aioli

WHIPPED RICOTTA | 16
Orange Scented Oil | Candied Beets | Roasted Garlic | Toasted Pistachio
Grilled Bread

SMOKED WINGS | 16
Buffalo | Korean BBQ | Garlic Parmesan
Bleu Cheese or Ranch

Salads

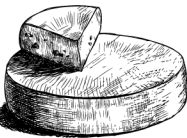
STRAWBERRY SHORTCAKE | 16
Baby Spinach | Fresh Strawberries | Toasted Sunflower Seeds | Pickled Onion | Radish | Cucumber | Goat Cheese | Shortcake Croutons | Strawberry Mint Vinaigrette

LITTLE GEM CAESAR | 14
Brioche Croutons | Parmigiano 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 Sweet Potato Fries | 10
Roasted Fingerling Potato | 9 Parmesan Truffle Fries | 10
French Fries | 9 House Salad | 8
Cajun Fries | 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

FAROE ISLAND SALMON * | 26
Toasted Orzo | Kalamata Olives | Crispy Chickpeas | Blistered Tomatoes | Feta | Cucumber | Cucumber Cream

HERB ROASTED TURKEY PANINI | 18
Spinach | Roasted Red Pepper | Cranberry Sauce | Cheddar

STREET CORN RISOTTO* | 32
Pan Roasted Tequila Shrimp | Sweet Corn | Peppers | Red Onion | Cotija | Chili Powder

ARGENTINIAN STEAK SANDWICH* | 18
Shaved Ribeye | Lettuce | Tomato | Chimichurri | Garlic Aioli | Baguette

CUBANO | 16
Ham | Pork | Pickles | Dijon | Provolone | Ciabatta | Cajun Fries

NORTH HOUSE SMASH BURGER | 22
Double Patty | Cooper American | B+B Pickles | Shredded Lettuce | Not Quite A Secret Sauce
House Potato Bun

GRILLED CHICKEN SANDWICH* | 18
Lettuce | Tomato | Pickles | Garlic Aioli | Vermont Cheddar | Fries

BUFFALO CHICKEN CAESAR WRAP* | 16
Crispy Chicken | Buffalo Sauce | Romaine Lettuce | Parmesan | Croutons | Caesar Dressing
Fries

SHORT RIB GRILLED CHEESE | 18
Sourdough | Provolone | Horseradish Aioli | Caramelized Onions | Fries

FRIED SHRIMP BASKET* | 21
Buttermilk Marinated Shrimp | French Fries | Coleslaw | Tartar Sauce

FISH & CHIPS | 26
Cod | French Fries | Coleslaw | Tartar Sauce

CAVATELLI | 29
San Marzano Tomato | White Wine Braised Pork Shoulder | Charred Broccoli Rabe Pesto
Ricotta

8 OZ. STEAK FRITES | 32
New York Strip | Chimichurri | Fries