

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
- SALT + PEPPER CALAMARI | 18

pickled sweet peppers, coco key lime, togarashi
- CRISPY SUSHI** | 22

yellowfin tuna, smoked chili mayo, soy honey
crispy rice
- 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

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

7 | EACH

18 | CHOOSE THREE

24 | CHOOSE FOUR

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

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
- 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