— THE —

NORTH HOUSE

TAVERN • FINE DINING • EVENTS

Executive Chef: Michael Chandler
Executive Sous Chef: Matthew Backe
Executive Pastry Chef: Charlotte Grimm
Sous Chef: John Johnston
Sous Chef: Julio Palomino

SHAREABLES

CINNAMON ROLL FOR TWO | 14
vanilla bean cream cheese frosting

CRISPY DEVILED EGGS | 14
pickled ramp, chili, sesame

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

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

CRISPY TUNA SUSHI| 22**
smoked chili mayo, soy honey

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

SOUPS + SALADS

FRENCH ONION SOUP | 12
comte, sourdough crouton, thyme

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

LIGHTER FARE

SMOKED SALMON | 21
pumpernickel, crispy capers, pimento
chive creme fraiche, herb salad

AVOCADO TOAST | 18
french breakfast radish, cucumber, pickled shallot
dill, lemon aioli, grilled sourdough
+ poached or sunny side-up egg 3

ORGANIC OVERNIGHT OATS | 12
blueberry, chia, vegan coconut yogurt

TRIPLE CREAM GREEK YOGURT | 12
caramelized banana, maple-walnut granola

TROPICAL FRUIT | 12
coconut, lime, agave

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]
CLOTHBOUND CHEDDAR
cabot aged at jasper hill [cow, vt]

chef charlotte's jam, marcona almonds
honeycomb, house crackers

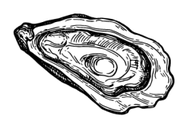
COUNTRY PÂTÉ
pork + chicken liver
DUCK RILLETTE
duck confit + herbs
SAUCISSON SEC
dry pork salami, black pepper, garlic
BAYONNE HAM
dry-cured french ham
CHICKEN LIVER MOUSSE
organic chicken liver + cognac

charred sourdough, violet mustard
pickled vegetables

7 | EACH 18 | CHOOSE THREE 24 | CHOOSE FOUR

RAW + CURED**

ISLAND CREEK OYSTERS | 4
LITTLENECK CLAMS | 3.5
COLOSSAL GULF SHRIMP | 4



SEAFOOD TOWER

island creek oysters
littleneck clams
gulf shrimp
tuna tartare
lobster tail

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

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

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.

BRUNCH FAVORITES

CROQUE MONSIEUR | 18
parisian ham, comte, gruyere, frites
+ make it a madame - add an egg 3

EGGS BENEDICT | 22
poached eggs, bayonne ham, english muffin, hollandaise
+ lobster 18

OMELETTE | 16
confit tomato, herbes, whipped goat cheese, crispy potatoes

STEAK + EGGS* | 24
prime flank steak, two eggs, bacon, mushroom + cipollini onion
grilled sourdough, bordelaise

BRUNCH BURGER* | XX
sunny side-up egg, grafton 2-year cheddar, maple-chili bacon, english muffin

BRIOCHE FRENCH TOAST 'ELVIS-STYLE' | XX
bacon jam, peanut butter mousse, banana, maple brown butter

bacon | 8 breakfast sausage | 8 breakfast potatoes | 6

LUNCH ENTREES

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

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

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

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

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

CRISPY CHICKEN | 18
spicy dill pickle mayo, shredded lettuce, brioche bun

served with fries or simple salad