— 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

ONION DIP | 16
warm potato chips
+ a bump of island creek white sturgeon caviar 10

CRISPY DEVILED EGGS | 14
pickled ramp, chili, sesame

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

DRY-AGED BEEF MEATBALLS | 20
ricotta, marinara, basil, pecorino romano

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

TINNED CHILI-GARLIC RAZOR CLAMS | 21
house saltine crackers, lime, maldon salt [they're delicious!]

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

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

ROASTED HONEYCRISP APPLE | 16
frisée, radicchio + endive, heirloom squash, maple walnuts, goat cheese vinaigrette

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

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

*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.

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

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

LIGHTLY-CURED SCALLOP CRUDO | 24
crispy ginger, jalapeno, cilantro
pickled pink peppercorn
coconut vinaigrette

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

TAVERN FARE

HUDSON VALLEY FARMS ROASTED HALF CHICKEN | 30
heirloom squash, chestnut puree, brussels sprouts, rosemary-cider jus

STEAK FRITES* | 32
prime flank steak, red wine-shallot butter
herb salad, truffle fries

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

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

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

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

The North House is committed to serving exceptional modern American cuisine, inspired and sourced from the ingredients of New England.

FISHED + FARMED

NORTH ATLANTIC HALIBUT | 38
marcona almonds, concord grapes, cauliflower, verjus sauce

STONINGTON SCALLOPS | 44
pickled cranberry, charred endive, parsnip, scallop jus

SPICY LOBSTER + PACCHERI | 55
meyer lemon pangrattato, calabrian chili, green garlic soffritto

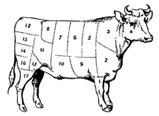
BUTTERNUT SQUASH CAPELLACCI | 32
amaretto brown butter, parmigiano reggiano, sage

LA BELLE FARM ROASTED DUCK BREAST* | 42
confit thigh, castelvetrano olive, radicchio, hazelnut, green apple gastrique

BEEF WELLINGTON* | 59
pommes aligot, confit carrots, bordelaise

MARROW-CRUSTED SHORT RIB | 40
caramelized onion, swiss chard, pommes pave, tarragon emulsion

FROM OUR BUTCHER*



8 OZ. FILET MIGNON | 50
12 OZ. PRIME NEW YORK STRIP| 55
14 OZ. DELMONICO RIBEYE | 60
22 OZ. BONE-IN SMOKED PORK CHOP | 32
10 OZ. GRILLED YELLOWFIN TUNA STEAK | 50

bearnaise | au poivre | bordelaise | salsa verde | miso mustard | hot honey mustard

includes sauce selection and two sides

SIDES

HEIRLOOM SQUASH | 12
pomegranate, vadouvan, mint

CRISPY BRUSSELS SPROUTS | 12
pickled apple, feta, walnuts, cider vinaigrette

MASHED POTATOES | 11
cultured butter

FRIES | 9

ROASTED MUSHROOMS | 12
sherry, shallot, crème fraîche, herbs

SWISS CHARD | 12
double-smoked bacon, aleppo, cider

SHISHITO PEPPERS | 12
sesame, white soy, miso, lime

TRUFFLE FRIES | 10