

SHAREABLES

ONION DIP | 16

warm potato chips
+ a bump of island creek white sturgeon caviar 10

CRISPY DEVEILED 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

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

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

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

BUTTERNUT SQUASH CAPPELLACI | 32

amaretto brown butter, parmigiano reggiano, butternut squash seed oil, sage

GRILLED CHICKEN PAILLARD| 26

wild arugula, confit tomatoes, parmigiano reggiano, aged balsamic

STEAK FRITES*| 32

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

CRISPY CHICKEN | 18

spicy dill pickle mayo, shredded lettuce, brioche

BLACKENED HALIBUT SANDWICH | 24

napa slaw, green chili remoulade, brioche

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

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