

SHAREABLES

- CINNAMON ROLL FOR TWO | 14**
vanilla bean cream cheese frosting
- CRISPY DEVEILED EGGS + MAPLE CHILI-GLAZED BACON | 17**
sweet, spicy, salty and yummm!
- MAPLE + BOURBON WINGS | 18**
crushed peanuts, scallion, buttermilk ranch
- STEAK TARTARE** | 20**
quail egg, marrow, salsa verde
- CRISPY SUSHI** | 22**
king salmon, 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]

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

FOIE GRAS PARFAIT | +3
hudson valley foie gras + brandy

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

charred sourdough, violet mustard, asian pear mostarda
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* | 26**
sunny side-up egg, grafton 2-year cheddar, maple-chili bacon, english muffin
- BRIOCHE FRENCH TOAST ‘ELVIS-STYLE’ | 20**
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