

SHAREABLES

- ONION DIP | 16

warm potato chips
- CRISPY DEVEILED EGGS | 14

pickled ramp, chili, sesame
- HEIRLOOM PUMPKIN TOAST | 14

whipped buttermilk ricotta, smoked cinnamon maple, mint, pumpkin seeds
- MAPLE + BOURBON WINGS | 18

crushed peanuts, scallion, buttermilk ranch
- DRY-AGED BEEF MEATBALLS | 20

ricotta, san marzano tomato sauce, basil, pecorino romano
- DATE + BLACK GARLIC-GLAZED LAMB RIBS | 22

pomegranate, pistachio dukkah, preserved lemon yogurt
- ROASTED BONE MARROW | 22

lemon, shallot, parsley + caper salad, charred sourdough
- 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

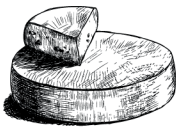
brioche croutons, parmigiano reggiano, lemon
+ white anchovy 3
- ROASTED HONEYCRISP APPLE | 16

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]
- 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

half lobster tail
- CRISPY SUSHI | 22

king salmon, smoked chili mayo
soy honey, crispy rice

TUNA TARTARE | 24

togarashi, white soy, avocado, cucumber

STEAK TARTARE TOAST | 20

quail egg, watercress, breakfast radish
marrow aioli, salsa verde

TINNED SPANISH SEAFOOD | 21

CHILI GARLIC RAZOR CLAMS

house saltine crackers, lime, maldon salt

or

OCTOPUS A LA GALLEGA

charred bread, spanish paprika, olive oil, lemon
- 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.

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 , house or caesar salad

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

*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.