— THE —
NORTH HOUSE
TAVERN • FINE DINING • EVENTS

Executive Chef: Michael Chandler
Executive Sous Chef: Matthew Backe
Sous Chef: Allen Escobar
Executive Pastry Chef: Charlotte Grimm

SHAREABLES

ONION DIP | 16
warm potato chips

CRISPY DEVILED EGGS | 14
scallion, 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

TINNED SPANISH SEAFOOD | 21
chili garlic razor clams
house saltine crackers, lime, maldon salt
- or -
baby octopus
charred bread, spanish paprika, olive oil, lemon

SOUPS + SALADS

NEW ENGLAND CLAM CHOWDER 8 | 14
littleneck clams, double-smoked bacon, fingerling potatoes, chive

FRENCH ONION SOUP | 12
comté, sourdough crouton, thyme-scented broth

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.

RAW BAR**



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

ROASTED OYSTERS | 36
A5 japanese wagyu
pickled shimeji mushroom
soy-truffle mignonette

CRISPY SUSHI | 22
king salmon, smoked chili mayo
soy honey, crispy rice

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

TUNA TARTARE | 24
togarashi, white soy, avocado, cucumber, lime

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

charred sourdough, violet mustard, asian pear mostarda
pickled vegetables

7 | EACH 18 | CHOOSE THREE 24 | CHOOSE FOUR

TAVERN FARE

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

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

AMERICAN WAGYU SMASH BURGER*| 22
cooper american, b+b pickles, shredded lettuce, secret sauce, house potato bun

MAINE MUSSELS DIJONNAISE 14 | 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

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

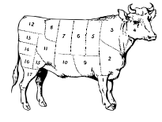
JURGIELEWICZ FARM CIDER-GLAZED DUCK BREAST | 42
compressed green apple, brussels sprouts, green apple gastrique

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

SHORT RIB BOURGUIGNON | 40
wild mushroom, double-smoked bacon, pearl onions, thumbelina carrots, pommes purée

FROM OUR BUTCHER*

8 OZ. FILET MIGNON | 50
10 OZ. AMERICAN WAGYU SKIRT STEAK | 68
12 OZ. PRIME NEW YORK STRIP | 55
14 OZ. PRIME DELMONICO RIBEYE | 60
22 OZ. BONE-IN SMOKED PORK CHOP | 32
10 OZ. AUSTRALIAN RACK OF LAMB | 52



béarnaise | au poivre | bordelaise | salsa verde | hot honey mustard
crispy pommes pavé + maple-glazed fall root vegetables

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, chili, white soy, ginger, lime, miso

TRUFFLE FRIES | 10
herbs, parmigiano reggiano, garlic aioli

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