



— THE —
NORTH HOUSE

{ First }

<p>Point Judith Calamari 10 <i>Buttermilk marinated Point Judith calamari. Fried pickles. Garlic-chili aioli.</i></p> <p>Cape Cod Mussels 12 <i>Applewood smoked bacon. Sweet garlic. Plum tomatoes. Spicy yellow pepper-sherry broth.</i></p>	<p>Smoked Bluefish Pâté 9 <i>Pickled shallots. House made lavash crackers.</i></p> <p>Coffee Braised Pork Belly 10 <i>Local Apple gelee. Soft Pretzel. Spicy mustard.</i></p>	<p>Rhode Island Steamers 10 <i>Scallions. Smoked pork belly. Naragansett butter broth. Grilled crostini.</i></p> <p>Bison Tartare** 11 <i>Sweet and sour red beets. Caper. Malt vinegar aioli. Anadama bread crostini.</i></p>
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Raw Bar**

<p>Colossal White Shrimp <i>House made cocktail sauce.</i> 4 ea</p>	<p>Selection of Oysters <i>Briar Patch - CT / Wellfleet - MA</i> 3 ea</p>	<p>Littleneck Clams <i>Ginger Mignonette</i> 2 ea</p>
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Local Cheese & Charcuterie

<p>Local Cheese 5 each <i>Ewe's Blue, Old Chatham Shepherders - Old Chatham, NY Dairyere, Cato Corner Farm - Colchester, CT Coupole, Vermont Creamery - Randolph, VT Cabot Clothbound Cheddar, Jasper Hill Farms - Greensboro, VT</i></p>	<p>Charcuterie 5 each <i>House Made Duck Terrine - Avon, CT Jamon Serrano - Jabugo, Spain Biellese Coppa - New York, NY Salami Americano - Norwalk, IA</i></p>
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Served with Jones Apiary Honeycomb. Cranberry Mostarda. Crostini.

Soup

<p>Tableside New England Clam Chowder <i>Cherrystone Clams. Maine Russet potatoes. Hot cream broth.</i> 9</p>	<p>French Onion Soup <i>Cato Corner Dairyere. Aged provolone. Beer bread crouton.</i> 8</p>
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Salad

<p>Artisinal Baby Greens 8 <i>House lettuce blend Grape tomatoes. Shallots. Fresh herbs. Sherry vinaigrette</i></p> <p>Boston Lettuce 10 <i>Bibb lettuce. Radicchio. Merlot poached pear. Griffin Farmstead goat cheese. Walnuts. Honey vinaigrette</i></p>	<p>Broccoleaf Caesar 9 <i>Broccoleaf greens. Garlic croutons. Shaved Parmigiano Reggiano. Classic Caesar dressing.</i></p> <p>Root Vegetable 9 <i>Matchstick winter vegetables. Brussels sprout leaves. Dried cranberries. Blue cheese. Brown bread crumbs. Buttermilk dressing.</i></p>
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{ Second }

<p>Chili Honey Glazed Salmon* 26 <i>Peanut potatoes. Swiss chard. Mustard seed caviar. Herb salad.</i></p> <p>Beef Short Rib Pot Roast 25 <i>Potato puree. Baby carrots. Pearl onions. Button mushrooms.</i></p> <p>Stonington Sea Scallops 28 <i>Truffle cauliflower puree. Local apples. Baby beet greens. King oyster mushroom "bacon".</i></p> <p>House Made Egg Noodles 21 <i>Wild mushroom stroganoff. Pearl onions. Crème fraiche. Sage.</i></p>	<p>Double Rib Berkshire Pork Chop 25 <i>Baked gigante beans. Escarole. Apple butter. Aged cheddar.</i></p> <p>Dry Rubbed Duck Breast 27 <i>Duck confit grits. Leeks. Preserved blood orange-duck glaze.</i></p> <p>Roasted Boneless Half Chicken 23 <i>Corn bread-celery root stuffing. Applewood smoked bacon. Brussel sprouts. Chicken demi-glace.</i></p> <p>Georges Bank Cod* 28 <i>Lobster bisque. Root vegetable hash. Crispy kale. Cape cod mussel vinaigrette.</i></p>
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Grilled Cauliflower "Steak"
Cranberry beans. Crispy onions. Porcini mushroom ragu.
21

STEAKS

<i>Dry aged certified Black Angus. Served with creamed brussels sprout leaves. Fingerling potato gratin. Cabernet jus.</i>		
<p>New York Strip* 34</p>	<p>Ribeye* 36</p>	<p>Center Cut Filet Mignon* 37</p>

*These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness

**These menu items are served raw or undercooked

Executive Chef - David Stickney General Manager - Jeremy Jackson Sous Chef - Samuel Purrier Sous Chef - Nicholas Indino
Owners - The Chabot Family

TAVERN MENU AVAILABLE UPON REQUEST