



— THE —  
**NORTH HOUSE**  
**Tavern Menu**

{ **First** }

**Bar Snacks**

*Fried olives. Marcona almonds. Pickled vegetables. Buttermilk sauce*  
**5**

<p><b>Ham and Eggs*</b> <b>9</b>  <i>House cured ham. Flamig Farm 6 minute egg. Rouille. Soft pretzel.</i></p> <p><b>Tater Tot Poutine</b> <b>10</b>  <i>House made tater tots. Local cheese curds. Applewood smoked bacon gravy.</i></p>	<p><b>Smoked Bluefish Pâté</b> <b>9</b>  <i>Pickled shallots. House made lavash crackers.</i></p> <p><b>Rhode Island Steamers</b> <b>10</b>  <i>Scallions. Smoked pork belly. Naragansett butter broth. Grilled crostini.</i></p>	<p><b>Smoked Wings*</b> <b>11</b>  <i>Crispy fried smoked chicken wings. Coca-Cola chili glaze. Pickled vegetables. Buttermilk sauce.</i></p> <p><b>Point Judith Calamari</b> <b>10</b>  <i>Buttermilk marinated Point Judith calamari. Fried pickles. Garlic-chili aioli.</i></p>
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**RAW BAR\*\***

**Colossal White Shrimp**  
*House made cocktail sauce.*  
**4 ea**

**Selection of Oysters**  
*Briar Patch - CT / Wellfleet - MA*  
**3 ea**

**Littleneck Clams**  
*Ginger Mignonette*  
**2 ea**

**LOCAL CHEESE & CHARCUTERIE**

**Local Cheese** **5 each**  
*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*

**Charcuterie** **5 each**  
*House Made Duck Terrine - Avon, CT  
 Jamon Serrano - Jabugo, Spain  
 Biellese Coppa - New York, NY  
 Salami Americano - Norwalk, IA*

**Served with Jones Apiary Honeycomb. Cranberry Mostarda. Crostini.**

**SOUP & SALAD**

<p><b>Tableside New England Clam Chowder</b> <b>9</b>  <i>Cherrystone Clams. Maine Russet potatoes. Hot cream broth.</i></p> <p><b>Broccoleaf Caesar</b> <b>9</b>  <i>Broccoleaf greens. Garlic croutons. Shaved Parmigiano Reggiano. Classic Caesar dressing.</i></p> <p><b>Boston Lettuce</b> <b>10</b>  <i>Bibb lettuce. Radicchio. Merlot poached pear. Griffin Farmstead goat cheese. Walnuts. Honey vinaigrette.</i></p>	<p><b>French Onion Soup</b> <b>8</b>  <i>Cato Corner Dairyere. Aged provolone. Beer bread crouton.</i></p> <p><b>Artisinal Baby Greens</b> <b>8</b>  <i>House lettuce blend Grape tomatoes. Shallots. Fresh herbs. Sherry vinaigrette</i></p> <p><b>Root Vegetable</b> <b>9</b>  <i>Matchstick winter vegetables. Brussels sprout leaves. Dried cranberries. Blue cheese. Brown bread crumbs. Buttermilk dressing.</i></p>
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**Add Protein to any Salad - Chicken\* - 4, Prime Hanger Steak\* - 11, Shrimp\* - 9, Salmon\* - 8**

{ **Second** }

<p><b>Tempura Cod*</b> <b>19</b>  <i>Lightly battered Georges Bank cod. Hand cut fries. Marie Rose sauce.</i></p> <p><b>Pork Belly Grilled Cheese</b> <b>17</b>  <i>Citrus braised pork belly. Comte cheese. Slow roasted tomatoes. Tomato bisque.</i></p> <p><b>Wild Boar Sloppy Joe</b> <b>16</b>  <i>House made potato roll. Crispy onions. Hand Cut Fries.</i></p> <p><b>Grilled Baby Gem Hanger*</b> <b>27</b>  <i>Flash grilled baby romaine. Prime hanger steak. Warm croutons. Gorgonzola aioli.</i></p>	<p><b>Chicken and Waffles*</b> <b>16</b>  <i>Buttermilk fried chicken. Rye waffle. Maple candy crumbs. Honey butter.</i></p> <p><b>Franks and Beans*</b> <b>15</b>  <i>Wagyu beef hot dog. Maple baked gigante beans. Brown bread. Spicy mustard.</i></p> <p><b>Prime Flat Iron*</b> <b>26</b>  <i>Char-Grilled marinated prime flat iron steak. Hand Cut Fries. Sweet Garlic Butter. Cabernet Jus. Aioli.</i></p>
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**Anvil Burger\***

*All natural black angus beef. Leaf lettuce. Special sauce. Tomato. Potato roll. Hand cut fries.*  
**14**

— Sautéed shrooms. Applewood bacon. House cured ham. Fried pickles. Sunny egg. Caramelized onions. House made relish. Root vegetable slaw. Add 1.5 ea American. Gorgonzola. Goat Cheese. Brie. Swiss. Aged Provolone. Monterey Jack. Black Truffle Cheddar. —

**SIDES**

<p><b>Fried Pickles</b> <b>6</b></p> <p><b>House Made Tater Tots</b> <b>7</b></p> <p><b>Potato Puree</b> <b>6</b></p>	<p><b>Hand Cut Fries</b> <b>6</b></p> <p><b>Young Farm Aged Cheddar Grits</b> <b>6</b></p> <p><b>Fried Shishito Peppers</b> <b>7</b></p>	<p><b>Baked Beans</b> <b>6</b></p> <p><b>Creamed Brussel Sprout Leaves</b> <b>7</b></p>
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*\*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*