



— THE —  
**NORTH HOUSE**  
 Brunch

{ First }

**Ham and Eggs\***  
 House cured ham. Flamig Farm 6 minute egg.  
 Rouille. Soft pretzel.  
 9

**Smoked Wings\***  
 Crispy fried smoked chicken wings. Coca-Cola  
 chili glaze. Pickled vegetables. Buttermilk  
 sauce.  
 11

**Tater Tot Poutine**  
 House made tater tots. Local cheese curds.  
 Applewood smoked bacon gravy.  
 10

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.

SALAD

**Artisinal Baby Greens**  
 House lettuce blend Grape tomatoes. Shallots.  
 Fresh herbs. Sherry vinaigrette  
 8

**Boston Lettuce**  
 Bibb lettuce. Radicchio. Merlot poached pear.  
 Griffin Farmstead goat cheese. Walnuts. Honey  
 vinaigrette.  
 10

**Broccoleaf Caesar**  
 Broccoleaf greens. Garlic croutons. Shaved  
 Parmigiano Reggiano. Classic Caesar dressing.  
 9

Add Protein to any Salad - Chicken\* - 4, Prime Hanger Steak\* - 11, Shrimp\* - 9, Salmon\* - 8

{ Second }

**Hangtown Fry Benedict** 16  
 Applewood smoked bacon. Fried oyster. Poached egg. House made  
 English muffin. Hollandaise

**North House Granola** 14  
 House made granola. Fresh fruit. Beltane farm yogurt. Local honey.  
 Butterscotch banana

**Biscuits and Gravy** 14  
 House made buttermilk biscuits. Sage-sausage gravy. Local farm  
 fresh eggs.

**Yankee Shrimp and Grits** 20  
 Stonington royal red shrimp. Young farm cheddar grits. Bacon-sherry  
 cream

**Duck Hash** 15  
 Duck confit. Red flannel hash. Sunny egg. Bacon-truffle vinaigrette.

**Ham Benedict** 15  
 House smoked ham. Poached eggs. House made English muffin.  
 Hollandaise

**Grilled Cheese French Toast** 14  
 Egg battered anadama bread. Sweet farmers cheese. Orange-honey  
 butter. Local syrup. Applewood smoked bacon

**Kentucky Hot Brown** 14  
 House roasted turkey breast. Applewood smoked bacon. Tomato.  
 Cheddar mornay sauce. Hand cut fries

**Pork Belly Grilled Cheese** 17  
 Citrus braised pork belly. Comte cheese. Slow roasted tomatoes.  
 Tomato bisque.

**Prime Flat Iron\*** 26  
 Char-Grilled marinated prime flat iron steak. Hand Cut Fries.  
 Sweet Garlic Butter. Cabernet Jus. Aioli.

**Chili Honey Glazed Salmon\*** 26  
 Peanut potatoes. Swiss chard. Mustard seed caviar. Herb salad.

**Grilled Baby Gem Hanger\*** 27  
 Flash grilled baby romaine. Prime hanger steak. Warm croutons.  
 Gorgonzola aioli.

**Chilled Red Shrimp Waldorf** 19  
 Stonington royal red shrimp. Pistachios. Local apples. Dried  
 cranberries. Boston lettuce.

**Monte Cristo** 15  
 Egg dipped. House made ham & gruyere cheese sandwich. Apple  
 jam. Hand cut fries.

**Chicken and Waffles\***

Buttermilk fried chicken. Rye waffle. Maple candy crumbs. Honey butter.  
 16

**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. —

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

\*\*These menu items are serve raw or undercooked

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