



— THE —
NORTH HOUSE

{ **First** }

Point Judith Calamari
Buttermilk Marinated Point Judith Calamari.
Fried Pickles. Garlic-Chili Aioli.
10

Cape Cod Mussels
Applewood Smoked Bacon. Sweet Garlic.
Plum Tomatoes. Spicy Yellow Pepper-sherry Broth.
12

Chicken Liver Mousse
Lavash. Mustard. Cornichons.
9

Beef Tartare**
Pickled Quail Egg. Sweet and Sour Red Beets.
Caper. Malt Vinegar Aioli. Lavash.
11

Rhode Island Steamers
Scallions. Smoked Pork Belly.
Narragansett Butter Broth. Grilled Crostini.
10

Gougeres
Locally Foraged Ramp-Cheddar Popovers.
Comte Fondue. Herbs.
10

Raw Bar**

Colossal White Shrimp
House Made Cocktail Sauce.
4 ea

Oysters
Daily Selection.
3 ea

Littleneck Clams
Ginger Mignonette.
2 ea

Local Cheese & Charcuterie

Local Cheese **5 each**
Dairyere, Cato Corner Farm - Colchester, CT
Eidolon, Gray Barn Farm - Martha's Vineyard, MA
Cabot Clothbound Cheddar, Jasper Hill Farms - Greensboro, VT
Black Ledge Blue, Cato Corner Farm - Colchester, CT

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

Served with Honeycomb. Fig Mostarda. Crostini.

Soup & Salad

Lobster Bisque **6 cup / 9 bowl**
Maine Lobster Meat. Cream. Sherry.

Artisinal Baby Greens **8**
House Lettuce Blend. Grape Tomatoes. Shallots. Fresh Herbs. Sherry Vinaigrette.

Asparagus **9**
English Cucumbers. Shaved Fennel. Charred Radishes. Asparagus.
Pickled Georgia Corn. Pistachio-Sherry Vinaigrette.

French Onion Soup **8**
Cato Corner Dairyere. Aged Provolone. Beer Bread Crouton.

Baby Romaine Caesar **9**
Baby Romaine Hearts. Croutons. Grana Padano. Roasted Garlic Caesar Dressing.

Arugula **10**
Baby Arugula. English Peas. Griffin Farmstead Feta. Teardrop Tomatoes. Parisian Gherkins. Red Onions. Kalamata Olives.
Oregano Vinaigrette.

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

{ **Second** }

Chili-Honey Glazed Salmon* **25**
Cara Cara Oranges. Fennel Fronds. Beets. Pistachio Pistou. Citrus Pressed Olive Oil.

Beef Short Rib Pot Roast **24**
Potato Puree. Grilled Hen of the Woods Mushrooms. Fava Beans. Chianti Jus.

Stonington Sea Scallops **28**
Truffle Cauliflower Puree. Local Apples. Baby Beet Greens. King Oyster Mushroom "Bacon".

Gnocchetti **21**
House Made Ricotta Gnocchi. Asparagus. English Peas. Young Pecorino.

Double Rib Berkshire Pork Chop* **25**
Lemon Dressed Baby Arugula. Fennel. Haricot Vert. Buttermilk Dressed Fingerling Potatoes. Chive Vinaigrette.

Dry Rubbed Duck Breast* **26**
Roasted Mission Figs. Sunchokes. Pea Greens. Zebra Lemon-Hazelnut Jam.

Roasted Boneless Half Chicken **23**
Buttermilk Biscuit Puree. Smashed Garlic. Broccolini. Chicken Demi-Glace.

Swordfish* **28**
Grilled Georges Bank Swordfish. Fresh Garbanzo Beans. Castelvetrano Olives. Smoked Beets. Bearnaise Butter.

STEAKS

Dry Aged Certified Black Angus. Served with Clothbound Cheddar Croquette. Asparagus. Ramp Butter. Cabernet Jus.

New York Strip* **34** | **Ribeye*** **36** | **Center Cut Filet Mignon*** **37**

*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 ON REAR