



— THE —
NORTH HOUSE

Lunch

{ First }

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

Smoked Wings*
*Crispy Fried Smoked Chicken Wings.
Aji Amarillo Buffalo Sauce. Green Goddess.*
11

Colossal White Shrimp
House Made Cocktail Sauce.
4 ea

Deviled Eggs
*Deviled Ham. Deviled Crab. Deviled Egg.
Pimenton. Rouille.*
8

Poutine
*Hand Cut French Fries. Local Cheese Curds.
Applewood Smoked Bacon. Gravy.*
10

RAW BAR**

Oysters
Daily Selection.
3 ea

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

Chicken Liver Mousse
Lavash. Mustard. Cornichons.
9

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

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

Grilled Colossal Shrimp
*Marinated Colossal Shrimp. English Cucumbers. Shaved Fennel. Charred
Radishes. Asparagus. Pickled Georgia Corn. Pistachio-Sherry Vinaigrette.*
19

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

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

Wedge Hanger
*Grilled Prime Hanger. Iceberg Lettuce. Clothbound Cheddar.
Applewood Smoked Bacon. Red Grape Tomatoes. Gorgonzola Aioli.*
26

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

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

{ Second }

Corned Beef Bahn Mi **12**
*Pickled Carrots & Cabbage. Cilantro. Green Chiles. Cucumber
Noodles. Hoisin.*

Chicken Caesar Wrap **13**
*Baby Romaine. Mustard Grilled Chicken Breast. Caesar Aioli.
Grana Padano. Hand Cut Fries.*

Steak Frites* **26**
Prime Grilled Hanger Steak. Hand Cut Fries.

Moules et Frites **14**
Aji Panca Steamed Cape Cod Mussels. Hand Cut Fries. Aioli.

Chili Honey Glazed Salmon* **18**
*Cara Cara Oranges. Fennel Fronds. Beets. Pistachio Pistou. Citrus
Pressed Olive Oil.*

Muffaletta **12**
*Serrano Ham. Sweet Coppa. Salami Americano. Giardiniera. Aged
Provolone. Shaved Iceberg.*

Wild Ramp Spaghetti **12**
*Locally Foraged Ramps. Shaved Garlic. Young Pecorino. Seasoned
Bread Crumbs.*

Pork Belly Grilled Cheese **14**
*Dry Rubbed Pork Belly. Comte Cheese. Slow Roasted Tomatoes.
Tomato Bisque.*

Ahi Tuna Poke Wrap** **13**
*Hawaiian Ahi Tuna. Ginger. Soy. Crispy Wonton. Ginger Aioli.
Napa Cabbage. Scallions.*

Anvil Burger*
All Natural Black Angus Beef. Leaf Lettuce. Special Sauce. Tomato. Challah. Hand Cut Fries.
14

— Sautéed mushrooms. Applewood bacon. House cured ham. Fried pickles. Sunny egg. Caramelized onions. House made relish. 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 served raw or undercooked.

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