



— THE —
NORTH HOUSE
 Tavern Fare
 { First }

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

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

Chicken Liver Mousse
 Lavash. Mustard. Cornichons.
9

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

Croquettes
 Clothbound Cheddar Croquettes.
 Mustard Aioli.
9

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

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

Colossal White Shrimp
 House Made Cocktail Sauce.
4 ea

RAW BAR**
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.
Baby Romaine Caesar **9**
 Baby Romaine Hearts. Croutons. Grana Padano. Roasted Garlic
 Caesar Dressing.
Wedge **9**
 Iceberg Lettuce. Clothbound Cheddar. Grape Tomatoes. Applewood
 Smoked Bacon. Gorgonzola Aioli.

French Onion Soup **8**
 Cato Corner Dairyere. Aged Provolone. Beer Bread Crouton.
Artisinal Baby Greens **8**
 House Lettuce Blend. Grape Tomatoes. Shallots. Fresh Herbs. Sherry
 Vinaigrette.
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 }

Tempura Cod* **19**
 Lightly Battered Georges Bank Cod. Hand Cut fries. Marie Rose
 Sauce.
Pork Belly Grilled Cheese **14**
 Dry Rubbed 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.

Chicken and Waffles* **16**
 Buttermilk Fried Chicken. Rye Waffle. Maple Candy Crumbs.
 Honey Butter.
Prime Beef Chili Dog **12**
 Steak Chili. Aged Vermont Cheddar. Crispy Onions. Hand Cut
 Fries.
Steamed Pork Buns **12**
 Crispy Pork Belly. Cucumber Noodles. Cilantro. Sambal-Agave
 Glaze. Lime.

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