

**The North Hero House**



INN & RESTAURANT

**APPETIZERS**

**SOUP DU JOUR**  
CUP 4 BOWL 6

**CLASSIC SHRIMP COCKTAIL 9 OR 12**  
3 OR 4 LARGE SHRIMP WITH  
TRADITIONAL COCKTAIL SAUCE

**CRISPY RHODE ISLAND CALAMARI 9**  
PICKLED CHERRY PEPPERS, SPICY  
AIOLI

**TRIO OF ARTISAN CHEESES 11**  
CHEF'S CHOICES, FRESH FRUIT  
TRUFFLE HONEY, GARY'S FENNEL  
CRACKERS

**PARIS STYLE ESCARGOT 10**  
ABSINTHE, GARLIC &  
HERB BUTTER GRILLED TOAST

**AHI TUNA NAPOLEON 13**  
RED CHILI CRÈME FRAÎCHE, TAMARI  
SCALLIONS, SESAME  
JAPANESE SEAWEED, PICKLED GINGER  
WASABI AND CRISPY GYOZA

**CONFIT OF QUEBEC MUSCOVY  
DUCK LEG 12**  
BRAISED SWISS CHARD, DICED  
BUTTERNUT SQUASH  
BLUEBERRY GASTRIQUE

**STEAMED PRINCE EDWARD ISLAND MUSSELS 10**  
WHITE WINE, GARLIC, TOMATO  
SHALLOTS AND TOAST POINTS

**SALADS**

**NORTH HERO HOUSE SALAD 6**  
MAPLE & SOY VINAIGRETTE, RADISHES, VERMONT GOAT CHEESE

**CAESAR SALAD 8**  
PARMESAN CRISP, OLIVE OIL CROUTONS, NORTH HERO HOUSE  
CAESAR DRESSING

**CAPRESE SALAD 8**  
FRESH SLICED LOCAL TOMATOES WITH MOZZARELLA

**SPINACH SALAD 8**  
BABY SPINACH, POACHED PEAR, BLUE CHEESE, CANDIED WALNUTS  
ICED RED ONIONS, RED WINE VINAIGRETTE

**ADD SALMON 8 , MISTY KNOLL FARM CHICKEN 7 OR DUCK LEG CONFIT 7**

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**MAIN COURSE**

**SUMMER VEGETABLE FETTUCCHINE 18**

DANISH BRIE, FRESH DICED LOCAL TOMATOES AND ASPARAGUS MARINATED IN  
BASIL, GARLIC AND OLIVE OIL

**BRICK PRESSED MISTY KNOLL FARMS CHICKEN BREAST 20**

PANCETTA SAGE PAN SAUCE, MASHED POTATOES,  
HARICOTS VERTS & BABY CARROTS

**PAN SEARED QUEBEC MUSCOVY DUCK BREAST 24**

ROASTED PEACHES, FINGERLING POTATOES, HARICOTS VERTS  
PORT DEMI GLACE AND PEACH GASTRIQUE

**GREAT LAKES FISH & CHIPS 18**

NORTH HERO HOUSE ALE BATTERED WALLEYE  
PICKLED VEGETABLE REMOULADE, HAND-CUT FRIES  
FRESH LEMON, ARUGULA SALAD

**GRILLED HERB CRUSTED SHETLAND SALMON 24**

SUGAR SNAP PEAS, DILL BASMATI RICE, CITRUS SALSA

**PAN ROASTED U-10 SEA SCALLOPS 25**

BLOOD ORANGE BUTTER, GREEN PEA RISOTTO, TOASTED MARCONA ALMONDS

**PORK TENDERLOIN SOUS-VIDE 22**

PARSNIP PUREE, HARICOTS VERTS, APPLE CIDER DEMI GLACE  
AND BLUEBERRY GASTRIQUE

**GRILLED 10 OZ. FRENCHED PORK CHOP 22**

BRAISED RED CABBAGE, HARICOTS VERTS, POTATO PANCAKE  
CARAMELIZED APPLES AND CIDER REDUCTION

**NORTH HERO HOUSE BURGER 14**

VT RAISED BEEF, BLACK TRUFFLE MAYO, BACON-BRAISED ONIONS, CABOT  
CHEDDAR, GARY'S HOUSE-MADE BUN, HAND-CUT FRIES, ARUGULA

**STEAK FRITES 19**

10 OZ. FLAT IRON STEAK, MAITRE D'HÔTEL BUTTER  
HAND CUT FRIES, BÉARNAISE SAUCE, ARUGULA SALAD

**SURF & TURF SOUS-VIDE 32**

6 OZ. FILET MIGNON AND 5 OZ. MAINE LOBSTER TAIL, HOLLANDAISE DRIZZLE  
MASHED POTATOES, ASPARAGUS, VEAL DEMI GLACE

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD OR EGGS REDUCES RISK OF FOOD-BORNE ILLNESS"

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE