



**SOUPS & GREENS**

**Soup du Jour** Cup 6 Bowl 8

**New England Clam Chowder** Cup 7 Bowl 9

**NHH Seasonal Garden Salad 8**

Local Mesclun, Shaved Asparagus, Carrots, Fennel, Chevre, Herbed Citrus Vinaigrette

**Iceberg Salad 9**

House-Made Bleu Cheese OR Bacon-Ranch Dressing, Toasted Pecans, Shaved Radish, Roasted Beets

**Caesar Salad 8**

Fresh Cut Romaine, North Hero House Caesar Dressing, Garlic Croutons, Parmesan Crisp

*Anchovies 2*

*Misty Knoll Chicken Breast 9*

*Pan-Seared Faroe Island Salmon 12*

**Squash & Beet Salad 9**

Shaved NHH Garden Butternut Squash, Pickled Beets, Citrus, Vermont Creamery Chevre, Chili Lime Vinaigrette

**STARTERS**

**North Hero House Mushroom Gravy Fries 7**

*Add Bleu Cheese Crumbles 2*

*Add Cabot Clothbound Aged Cheddar 2*

**Flash-Fried Rhode Island Calamari 11**

Cornmeal-Crusted, Chipotle Aioli, Ajvar, House-Made Cider Balsamic Reduction

**Maple Ginger Steamed P.E.I. Mussels 13**

Cider Braised Pork Belly, Pickled Honey-Crisp Apples, Granny Smith Apple Aioli, Grilled Garlic Bread

**Pan-Seared Sea Scallops 14**

Sweet Potato & Tamarind Purée, Maple Bacon Roasted Brussels Sprouts, Candied Pecan & Orange Gremolata

**North Hero House Beer-Battered Fish Bites 8**

Deep-Fried Battered Haddock, House-Made Tartar, House Greens

**North Hero House Crab Cakes 12**

Sriracha Aioli, House Greens

**CHEF PLATES**

**Pasta Bolognese 18**

Vermont Farm Raised Beef & Pork Ragu, Campanelle Pasta, Parmesan Reggiano, Grilled Garlic Bread

**Chicken Piccata 24**

Pan-Seared Misty Knoll Chicken Breast, Lemon White Wine Sauce with Capers, Fingerling Potatoes, Green Beans, Artichoke Hearts

**VEGETARIAN**

**Mushroom Pasta 22**

Malt Braised Assorted Mushrooms, Pan Roasted Garden Delicata Squash, Hand Cut Pasta, VT Creamery Chevre, Rustic Butter & Garlic Sauce

**FROM THE GRILL**

**North Hero House Burger 18**

Vermont Raised Beef, Boucher Bleu Cheese, Brioche Bun, Grilled Bacon, Frites

**(Basic: Lettuce, Tomato & Onion 14, Add Cheese 2)**

**Grilled Pork Tenderloin 24**

Cider Brined, Roasted Garlic Mashed Potatoes, Maple Glazed Carrots, Pepita-Rosemary Relish

**Grilled 8 Oz. Flank Steak 22**

**Grilled 9 Oz. Filet Mignon 33**

Smashed Red Potatoes, Seasonal Vegetable, Choice of Demi-Glace or Mojo Verde

**FROM THE SEA**

**Fish & Chips 18**

“North Hero House Ale” Battered Haddock, House-Made Coleslaw, Tartar Sauce, Old Bay Frites

**Pan-Seared Faroe Island Salmon 24**

Maple Pepper-Crusted, Orange & Rosemary Buckle, Ginger, Brown Sugar & Butter Glazed Carrots & Parsnips, Preserved Berries

**Pan-Seared Sea Scallops 26**

Sweet Potato & Tamarind Purée, Spiced & Smoked Fingerling Potatoes, Maple & Bacon Roasted Brussels Sprouts, Candied Pecan & Orange Gremolata

**Maple Ginger Steamed P.E.I. Mussels 25**

**(Limit 2 Per Table)**

More Mussels, More Pork Belly, Pickled Honey-Crisp Apples, Granny Smith Apple Aioli, Caramelized Fennel, Sausage & Corn Bread Stuffing

**SUBSTITUTE GLUTEN FREE BREAD OR ROLLS 2**

18% Gratuity Added for Parties 6 or More

No Split Checks for Parties of 6 or More

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.\*