



STARTERS

- Soup du Jour** Cup 6 Bowl 8
- New England Clam Chowder** Cup 7 Bowl 9
- North Hero House Seasonal Garden Salad 8**
Local Mesclun, Shaved Parsnip, 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
Add Anchovies (2)
Misty Knoll Chicken Breast (9)
Pan-Seared Faroe Island Salmon (12)
- Flash-Fried Rhode Island Calamari 11**
Cornmeal-Crusted, Chipotle Aioli, Ajvar, 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 Crab Cakes 12**
House Greens, Sriracha Aioli

PUB FARE

- North Hero House Grilled Chicken Wings 9.5**
Substitute Fried Cauliflower for Vegetarian Option
Choice of: Hot, BBQ, Honey Garlic, Maple Sambal, Spicy Thai Peanut, The Vermont Maple Farm's Wicked Maple Peppa Dry Rub
Choice of: House Bacon Ranch OR Bleu Cheese
- North Hero House Loaded Fries 10**
Mushroom Gravy & Bleu Cheese Crumbles OR Pork Belly, Pickled Veggies, Sriracha Aioli
- Fried Cauliflower 8**
Sweet Chili Aioli, Dijonnaise
- Warm Spinach & Artichoke Dip 8**
Served with Pita Chips
- North Hero House Beer-Battered Fish Bites 8**
Substitute Perch Market Price
Deep-Fried Battered Haddock, House-Made Tartar

ENTREES

- 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, Roasted Root Vegetables, Artichoke Hearts, Smoked Fingerling Potatoes OR Campanelle Pasta
- 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 Salsa Verde
- Fish & Chips 18**
"North Hero House Ale" Battered Haddock, House-Made Coleslaw, Tartar Sauce, Old Bay Frites
- Pan-Seared Faroe Island Salmon 24**
Tomato & Mango Stewed Chickpeas, Curried Carrot & Sweet Potato Kraut, Asparagus, Spring Peas, Mint & Lime Yogurt
- Pan-Seared Sea Scallops 26**
Sweet Potato & Pork Belly Hash, Spring Peas, Asparagus, Toasted Pistachios, Asian Style Pork Jus
- 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

VEGETARIAN

- Mushroom Pasta 22**
Malt Braised Assorted Mushrooms, Pan-Roasted Garden Delicata Squash, Hand Cut Pasta, VT Creamery Chevre, Rustic Butter & Garlic Sauce

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.