



STARTERS

Soup du Jour Cup 6 Bowl 8

New England Clam Chowder Cup 7 Bowl 9

North Hero House Garden Salad 8
Local Mesclun, Seasonal Accoutrements,
House-Made Vinaigrette

Iceberg Salad 9
House-Made Bleu Cheese OR Bacon-Ranch Dressing,
Eric's Sweet Toasted Pecans, Shaved Radish,
Roasted Beets, Bacon

Caesar Salad 8
Fresh Cut Romaine, House-Made Caesar
Dressing, Garlic Croutons, Parmesan Crisp
Anchovies 2
Misty Knoll Chicken Breast 9
Pan-Seared Faroe Island Salmon 12
North Hero House Crab Cake 10

Flash-Fried Rhode Island Calamari 11
Cornmeal Crusted, Chipotle Aioli, Ajvar,
Cider Balsamic Reduction

Pan-Seared Sea Scallops 14
Hoisin Glazed, Coconut Rice, Wasabi Aioli

North Hero House Crab Cake 12
House Greens, Sriracha Aioli

PUB FARE

North Hero House Grilled Chicken Wings 10
Choice of: Hot, BBQ, Honey Garlic, Maple Sriracha,
The VT Maple Farm's Wicked Maple Pepper Dry Rub
Choice of House Bacon Ranch or Bleu Cheese

North Hero House Loaded Fries 8/12
Pork Belly, Pickled Veggies, Sriracha Aioli

North Hero House Nachos Du Jour 9/13
Smoked Gouda Queso, House Pickled Vegetables

Warm Spinach & Artichoke Dip 8
Served with Pita Chips

North Hero House Beer Battered Fish Bites 8
Deep Fried Battered Haddock, House-Made Tartar

ENTREES

Pasta Bolognese 18
Vermont Farm Raised Beef & Pork Ragu,
Campanelle Pasta OR Spiraled Zucchini,
Parmesan Reggiano, Grilled Garlic Bread

Chicken Piccata 24
Pan-Seared Misty Knoll Chicken Breast,
Lemon White Wine Sauce with Capers,
Seasonal Vegetables, Artichoke Hearts,
Campanelle Pasta OR Spiraled Zucchini

North Hero House Burger 18
Vermont Raised Beef, Cabot Cheddar, House-Made
Thousand Island Sauce, Eric's Spicy Pickles,
Lettuce, Tomato, Onion, Brioche Bun, Frites

Grilled Pork Tenderloin 24
Boucher Bleu Cheese Crust, Whipped Sweet
Potatoes, Honey Glazed Roasted Beets

Grilled 8 Oz. Flank Steak 22
Grilled 9 Oz. Filet Mignon 33
Choice of Smashed Potatoes OR Frites,
Bacon Roasted Brussels Sprouts, Demi Glace

Fish & Chips 18
"North Hero House Ale" Battered Haddock,
House-Made Coleslaw, Tartar Sauce, Old Bay Frites

Pan-Seared Faroe Island Salmon 24
Coconut Rice, Orange Braised Fennel,
Ginger Reduction

Pan-Seared Sea Scallops 28
Creamy Lobster & Saffron Risotto

NHH Crab Cake Trio 26
Seasonal North Hero House Salad,
House-Made Chips

VEGETARIAN

Pesto Pasta 22
Malt Braised Assorted Mushrooms, Spinach,
Pesto Cream Sauce

Vegetarian Bolognese 18
Malt Braised Assorted Mushrooms,
TVP, Parmesan Cheese, Gilled Garlic Bread,
Campanelle Pasta or Spiraled Zucchini

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.