



### STARTERS/PUB FARE

**Soup du Jour** Cup 7 Bowl 9 Bread Bowl 9

**North Hero House Seasonal Garden Salad 8**

Local Mesclun, Seasonal Vegetables, Vermont Cheese, House Apple Cider Vinaigrette

**Caesar Salad 8**

Fresh Cut Romaine, North Hero House Caesar Dressing, Garlic Croutons, Parmesan Crisp  
**Add Chicken 6**

**Flash-Fried Rhode Island Calamari 11**

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

**North Hero House Loaded Fries 8/12**

Hand Cut Fries, Smoked Pork Belly, Sweet Chili Aioli, House-Pickled Vegetables, Dijonnaise

**Smoked Salmon Plate 12**

Salmon Gravlox, Salmon Mousse, Dill Crema, House-Pickled Vegetables, Crostini

**Shrimp Cocktail 12**

Jumbo Shrimp served with Cocktail Sauce

**Tuna Poke 16**

Sushi Grade Ahi Tuna, Asian Style Slaw, Sesame Toast Points, Wasabi Mayo

### NORTH HERO HOUSE SIGNATURE DISHES

**North Hero House Lobster Roll 24**

Butter Poached Maine Lobster, Grilled Roll, Sundried Tomato Aioli, Frites, House-Made Coleslaw  
**Onion Rings 2**

**Fish & Chips 15**

"North Hero House Ale" Battered Haddock, House-Made Coleslaw, Tartar Sauce, Old Bay Frites  
**Onion Rings 2**

### SANDWICHES & BURGERS

*Served with House-Made Coleslaw & Fries  
Onion Rings Available for Additional Charge*

**North Hero House Burger 15**

8 Oz Vermont Raised Beef, Cheddar Cheese, House-Made Pickles, Brioche Bun, Lettuce, Tomato, Onion, House-Made Thousand Island Dressing  
**Add Bacon 2**

**Ahi Tuna Steak Burger 16**

Grilled 6 Oz Ahi Tuna Steak, Brioche Bun, Wasabi Aioli, Ginger, Napa Cabbage, Miso Vinaigrette

**Black Bean Veggie Burger 14**

Spicy Black Bean Veggie Burger, Brioche Bun, Lettuce, Tomato, Onion, Thai Sweet Chili Aioli

### ENTREES

**Pasta Bolognese 15**

Vermont Farm Raised Beef & Pork Ragù, Rigatoni Pasta, Reggiano, Grilled Garlic Bread

**Garlic Shrimp 25**

Sautéed Shrimp in Olive Oil, White Wine, Lemon & Roasted Garlic, Heirloom Tomatoes, Angel Hair Pasta

**Misty Knoll Chicken 24**

Misty Knoll Chicken Breast, Wild Rice Pilaf with NHH Garden Vegetables, Sautéed Swiss Chard & Mushrooms, Balsamic Tomato Reduction

**Faroe Island Salmon 28**

Pan Seared Faroe Island Salmon, Herb Roasted Red Potatoes, Wilted Swiss Chard with Dill Crema

**Lobster Mac & Cheese 26**

Smoked Gouda, Cheddar, Chevre

**Grilled 9 Oz. Filet Mignon 33**

Smashed Red Potatoes, Chef's Choice Seasonal Vegetable, Bayley Hazen Bleu Cheese, Mushroom Demi Glace  
**Add Crab or Lobster with Béarnaise 10**

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