



**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, Peas, Asparagus, Chevre, Pickled Red Onion
- Iceberg Salad** 9  
House-Made Bleu Cheese OR Bacon-Ranch Dressing, Toasted Pecans, Shaved Radish, Roasted Beets, Bacon
- Caesar Salad** 8  
Fresh Cut Romaine, North Hero House Caesar Dressing, Garlic Croutons, Parmesan Crisp  
*Add Anchovies (2)*  
*Add Misty Knoll Chicken Breast (9)*  
*Add 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 & Pork Belly Hash, Spring Peas, Asparagus, Toasted Pistachios, Asian Style Pork Jus
- North Hero House Crab Cake** 12  
House Greens, Sriracha Aioli
- Pan-Seared Frog Legs** 13  
Spring Pea Puree, Garlic & Lemon Butter Sauce, Pea Shoots

**PUB FARE**

- North Hero House Grilled Chicken Wings** 10  
Choice of: Hot, BBQ, Honey Garlic, Maple Sriracha, The Vermont Maple Farm's Wicked Maple Peppa 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 Butter Sauce with Capers, Seasonal Vegetables, Artichoke Hearts, Campanelle Pasta or Spiraled Zucchini
- 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 Loin** 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  
Choice of Crispy Potato Parmesan Rosti, Baked Potato, or Smashed Potatoes, Seasonal Vegetables, 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  
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

**VEGETARIAN**

- Mushroom Pasta** 22  
Malt Braised Assorted Mushrooms, Spring Peas, Hand Cut Pasta or Spiraled Zucchini, VT Creamery Chevre, Rustic Butter & Garlic Sauce
- Chickpea Stew** 18  
Tomato & Mango Stewed Chickpeas, Asparagus, Mint & Lime Yogurt, Grilled Bread

**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.\*