



## STARTERS/PUB FARE

**Soup du Jour** Cup 6 Bowl 8

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

**Garden Salad (GF)** 8

Local Mesclun, Asparagus, Snow Peas,  
Pickled Red Onions, Chevre, House Maple Balsamic  
Dressing

**Caesar Salad** 10

Fresh Cut Romaine, North Hero House Caesar  
Dressing, Garlic Croutons, Parmesan Crisp  
**Add Anchovies 2, Add Chicken 6**

**Baked Ricotta Dip** 9

Garlic and Herb, Toasted Pita Crackers

**Flash-Fried Rhode Island Calamari** 13

Flour & Cornmeal-Crusted, Chipotle Aioli, Ajvar,  
Balsamic Reduction

**North Hero House Loaded Fries (GF)** 8/12

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

**Grilled Jumbo Chicken Wings (GF)** 15

Choice of: Hot, BBQ, Honey Garlic, Maple  
Sriracha, Vermont Maple Farm's Maple Wicked  
Peppa' Dry Rub  
**Choice of House Bacon Ranch or Bleu Cheese  
Dressings**

**Steak Tartare** 12

Beef Tenderloin, Dijonnaise, Arugula, Pickled Red  
Onions, Scallions, Citrus Vinaigrette

## SANDWICHES & BURGERS

**Served with House Coleslaw & Fries**  
**Onion Rings 3, Gluten Free Bun 2**

**North Hero House Classic Burger** 16

8 Oz Vermont Raised Beef, Toasted Bun,  
Lettuce, Tomato, Onion

**Add Bacon 2**

**Add American, Cheddar, Swiss or Bleu Cheese 2**

**Grilled Chicken Gyro** 15

Grilled Pita, Lettuce, Tomato, Pickled Red Onion,  
Chevre, House Tzatziki

## NORTH HERO HOUSE SIGNATURE DISHES

**North Hero House Lobster Roll** **MKT**

Butter Poached Maine Lobster, Grilled Roll,  
Sundried Tomato Aioli, Fries, House Coleslaw  
**Onion Rings 3**

**Fish & Chips** 17

Beer Battered Haddock, House Tartar Sauce,  
Fries, House Coleslaw  
**Onion Rings 3**

**Pasta Bolognese** 17

Vermont Farm Raised Beef & Pork Ragu, Penne Pasta,  
Parmigiano Reggiano, Grilled Garlic Bread

## ENTREES

**Spring Vegetable Pasta** 18

VT Fresh Sweet Red Bell Pepper Pasta, Spring Peas,  
Asparagus, Artichokes, Lemon Pepper Butter Sauce,  
Parmesan

**Seafood Risotto (GF)** 26

Creamy Lobster, Shrimp & Saffron Risotto

**Faroe Island Salmon (GF)** 26

Pan Seared Faroe Island Salmon, Roasted Asparagus,  
Rice Pilaf, Dill Crema

**Fried Chicken Dinner** 16

Smashed Red Potatoes, Seasonal Vegetable, House Gravy,  
Cornbread

**Pan Roasted Duck Breast** 28

Wild Rice Pilaf, Sauteed Broccoli, Star Anise Gastrique

**Pan Roasted Half Rack of Lamb** 32

Pistachio Crusted, Bleu Cheese Polenta, Caramelized Figs,  
Wilted Spinach, Fig Demi Glace

**Grilled 9 Oz. Filet Mignon** 35

Smashed Red Potatoes, Chef's Choice Seasonal Vegetable,  
Red Wine & Rosemary Demi-Glace

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