

# The North Hero House



INN & RESTAURANT

## STARTERS/PUB FARE

**Soup du Jour** Cup 6 Bowl 8

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

**Garden Salad (GF)** 8

Local Mesclun, Seasonal Vegetables, 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

**Fried Goat Cheese** 8

Sundried Tomato, Basil, Bruschetta, Arugula and Sorrel Salad, Red Grape Vinaigrette

**Flash-Fried Calamari** 13

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

**Escargot** 12

Garlic Butter Breadcrumbs

**Open Faced Duck Rangoon Wontons** 10

Duck Confit, Scallion, Chevre, Sweet Chili Aioli, Served Chilled

**Salmon Pagodas** 14

Salmon Ceviche, Crispy Wontons

**Pork Katsu** 9

Lightly Seasoned & Breaded Fried Pork Loin on a bed of Mixed Greens with Green & Red Peppers, House Made Japanese Style Pork Katsu Dipping Sauce

**Smoked Eggplant** 12

Garlic Ginger Smoked Eggplant, Ajvar, Toasted Chickpeas, Capers, House Made Chimichurri

**Steak Tartare** 12

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

**Spicy Da Kine Tuna Poke** 17

Classic Hawaiian Tuna Poke with Scallions, Cucumbers, Onion, Spicy Chili Dressing

**Oysters on the Half Shell**

**Each 4, Three 10, Half Dozen 18, Dozen 32**

Ask Your Server for Current Selection

## ENTREES

**Pasta Bolognese** 19

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

**Garden Carbonara Pasta** 18

Pappardelle Pasta, Roasted Garlic, Caramelized Onions, Sundried Tomatoes, Heirloom Tomatoes, Fresh Egg Yolk Carbonara Sauce, Balsamic Glaze

**Summer Grilled Chicken** 22

Lemon Mushroom White Wine Butter Sauce, Spinach, Roasted Fingerling Potatoes

**Shrimp & Grits (GF)** 18

Spicy Adobo Sauce, Roasted Red Pepper Polenta

**Fish & Chips** 19

Beer Battered Haddock, House Tartar Sauce, Fries, House Coleslaw

**Onion Rings** 3

**Faroe Island Salmon (GF)** 26

Pan Seared Faroe Island Salmon, Spinach, Duck Fat Fried Fingerling Potatoes, Dill Cream Sauce

**North Hero House Classic Burger** 16

8 Oz Vermont Raised Beef, Toasted Bun, Lettuce, Tomato, Onion, House Coleslaw, Fries  
**Add Bacon 2, Onion Rings 3, Gluten Free Bun 2**  
**Add American, Cheddar, Swiss or Bleu Cheese 2**

**Five Spiced Brined Pork (GF)** 22

Grilled Boneless Pork Chop, Habanero Apple Butter, Smashed Red Potatoes, Seasonal Vegetable

**Pan Roasted Duck Breast (GF)** 28

Whipped Vanilla Sweet Potato, Blistered Green Onions, Smoked Rhubarb Gastrique

**Grilled Half Rack of Lamb (GF)** 32

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

**Grilled 9 Oz. Filet Mignon (GF)** 37

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.\***

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**Bee's Knees 12**

Barr Hill Gin or Vodka, Lemon,  
Honey Infused Simple Syrup

**Pama Lemonade 11**

Pomegranate Liqueur, Lemonade,  
Cane Sugar, Rum

**Elderflower Lemonade 10**

Elderflower Liqueur, Lemonade, Simple Syrup

**Paloma 13**

Silver Tequila, Fresh Lime Juice, Simple Syrup,  
Grapefruit Soda , Salted Rim, Tajin

**North Hero House Margarita 12**

Classic, Watermelon or Raspberry

**Toasted Rumchata 10**

Rumchata, Fireball

**Whites**

**GL/BTL**

House White \$7 GL

'18 Stemmari, Pinot Grigio, IT .....	\$8/\$30
'17 Snoqualmie Riesling, WA .....	\$8/\$32
'20 Kungfu Girl Riesling, WA .....	\$9/\$36
'17 Villa Rosa, Moscato D'asti, IT .....	\$9/\$36
'19 Rutherford Ranch, Sauvignon Blanc, CA.....	\$10/\$38
'20 Little Sheep, Sauvignon Blanc, NZ .....	\$10/\$40
'19 Kim Crawford, Sauvignon Blanc, NZ .....	\$11/\$40
'18 Cakebread Cellars, Sauvignon Blanc, CA .....	/\$42
'17 La Cote Blanch, Chardonnay, FR .....	/\$32
'17 Kendall Jackson, Vintner's Reserve Chardonnay, CA.....	\$9/\$34
'16 Cakebread Cellars, Chardonnay, CA .....	/\$75
'17 Louis Jadot, Pouilly Fuisse, Maconnais, FR .....	/\$39
'18 Prophecy, Rose, FR .....	\$8/\$36

**Reds**

**GL/BTL**

House Red \$7 GL

'17 Alamos, Malbec, AR .....	\$8/\$34
Bonanza, Cabernet Sauvignon, CA .....	\$10/\$40
'17 Mount Veeder, Cabernet Sauvignon, CA .....	/\$88
'17 Cakebread Cellars, Cabernet Sauvignon, CA .....	/\$95
'18 Chateau Souverain, Pinot Noir, CA .....	\$9/\$36
'19 Kim Crawford, Pinot Noir, NZ .....	\$10/\$38
'16 Fess Parker, Pinot Noir, CA .....	/\$45
'16 Louis Jadot, Pinot Noir, FR .....	/\$45
'16 Iapetus Subduction, Marquette, VT .....	/\$60
'15 Chateau Larose Trintaudon, Haut- Medoc, FR .....	/\$38
'18 Chateau Blouin, Bordeaux, FR .....	\$9/\$36
'14 Chateau Lilian Ladouys, Bordeaux, FR .....	/\$69