

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, 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

Caprese Salad 12

NHH Gardens Heirloom Tomatoes,
Fresh Mozzarella, Garden Basil, Balsamic Glaze

Watermelon Salad 12

NHH Gardens Heirloom Tomatoes,
Pomykala Sugarbaby Watermelons, Feta Cheese,
Roasted Red Onions, Peach Vinaigrette

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

Shrimp Cocktail 12

Escargot 12

Garlic Butter Breadcrumbs

Steak Tartare 12

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

ENTREES

Pasta Bolognese 19

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

Summer Corn Risotto 18

Local Sweet Corn Risotto, Fresh Garden Vegetables

Summer Grilled Chicken 22

Lemon Mushroom White Wine Butter Sauce, Seasonal
Vegetable, Roasted Fingerling Potatoes

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, Seasonal Vegetable,
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 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 32

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

Grilled 9 Oz. Filet Mignon 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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BEVERAGE SPECIALS

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

North Hero House Margarita 12

Classic, Raspberry or Jalapeño

Maquam Blueberry Wine 12/46

Blueberry Wine, made in Milton, VT
Smooth Body, Crisp, Served Chilled

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 Stella Rosa, Moscato D'asti, IT	\$9/\$36
'19 Rutherford Ranch, Sauvignon Blanc, CA.....	\$10/\$38
'20 Little Sheep, Sauvignon Blanc, NZ	\$10/\$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 Martin Ray, Cabernet Sauvignon, CA	\$12/\$45
'17 Cakebread Cellars, Cabernet Sauvignon, CA	/\$95
'18 Chateau Souverain, Pinot Noir, CA	\$9/\$36
'19 Angeline, Pinot Noir, CA	\$9/\$34
'16 Louis Jadot, Pinot Noir, FR	/\$45
'18 The Stag, Cabernet Sauvignon, CA	\$10/\$40
'15 Chateau Larose Trintaudon, Haut- Medoc, FR	/\$38
'18 Chateau Blouin, Bordeaux, FR	\$9/\$36
'18 Velvet Double, Merlot, WA	\$11/\$44