

45 NORTH

DINNER MENU

OCTOBER FIVE | *Two Thousand Seventeen*

SOUP

SOUP \$7
Please ask your server.

TO SHARE OR START

CHIPS & CHEDDAR BEER DIP \$7
Maine Beer Company Lunch IPA.

FRIED CAULIFLOWER \$8
Parsley. Lemon. Capers. Golden raisins.
Shallots. Spinach.

GRILLED FLATBREAD \$15
Steak. Peas. Grilled broccolini. Gruyere.

ACADIA MUSSELS
"ON VACATION" \$13
Big toast. Red curry. Thai herbs.

MEAT &
CHEESE BOARD \$16
Maine cheese. Meat. Preserves. Mustard. House
pickled vegetable. Crostini.

SALADS

LOCAL BEET SALAD \$12
Blueberry aigre-doux. Red veined sorrel.
Hazelnut. House made ricotta.

BOSTON LETTUCE &
CRISPY IMPOSSIBLE EGG \$12
Radish. Pickled red onion. Buttermilk
vinaigrette.

SIDE GREEN SALAD \$7
Choice of Blue cheese or vinaigrette.

MAINS

ROASTED
CHICKEN BREAST* \$21
Green beans with crispy garlic. Local potato
puree. Natural jus.

STEAK FRITES* \$28
Archer Farms bistro steak. Fries. Béarnaise.

CRISPY HADDOCK* \$25
Lobster risotto cake. Spinach. Fermented
green bean relish.

ORGANIC SCOTTISH
SALMON* \$26
Braised white beans. Winter squash. Crimini
mushrooms. Saffron remoulade.

PORK & BEANS* \$23
Pork belly & pulled shoulder. Baked beans. Kale.
Smoked apple butter.

45N BURGER* \$18
Local grass fed ground beef. Maple-candied
bacon. Geary's HSA onion jam. Cheddar or
Swiss. Potato bun. Fries.

SIDES

LOCAL POTATO PUREE \$5

LOCAL GREEN BEANS \$6
Pesto.

MAPLE GLAZED
BRUSSEL SPROUTS WITH
CANDIED BACON \$7

MAC & CHEESE \$5

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



45 NORTH