

45 NORTH

DINNER MENU

FEBRUARY | *Two Thousand Eighteen*

SOUP

SOUP \$7
Please ask your server.

TO SHARE OR START

CHIPS & CHARRED ONION DIP \$8
Charred onions. Crème Fraiche. Housemade chips.

FRIED CAULIFLOWER \$9
Parsley. Lemon. Capers. Golden raisins. Shallots. Spinach.

45N HUMMUS BOARD \$11
Crudite. Pickles. Grilled bread. Feta.

GRILLED FLATBREAD \$15
Roasted grapes. Charred leek. Gorgonzola Dolce. Truffle honey.

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

CHARCUTERIE &
CHEESE BOARD \$18
Maine cheeses. Housemade charcuterie.

SALADS

LOCAL BEET SALAD \$12
Roasted beets. Watercress. Housemade ricotta. Grapefruit. Pistachio.

KALE SALAD \$12
Massaged kale. Roasted carrots. Charred onion. Pickled fennel. Feta. Citrus vinaigrette.

SIDE GREEN SALAD \$7
Choice of dressings, please ask your server about our options.

MAINS

ROASTED LAMB* \$26
Roasted carrots. Saffron couscous. Coriander yogurt. Cilantro.

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

STEAK FRITES* \$38
Archer Angus bone-in ribeye. Shoestring fries. 45N Steak sauce. Watercress salad.

CAVATAPPI TRIFOLATA \$18
Oyster and shitake mushrooms. Spinach. Sweet potato. Grana. Truffle butter.

SEARED SCALLOPS* \$32
Lobster risotto. Spinach. Herb and fennel salad.

ORGANIC SCOTTISH
SALMON* \$26
Braised green lentils. Frisee. Preserved Lemon vinaigrette.

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

SIDES

GARLICKY SMASHED POTATOES \$6

ROASTED MUSHROOMS & KALE \$7
Oyster, shitake & crimini mushrooms.

MAPLE GLAZED
BRUSSEL SPROUTS WITH
CANDIED BACON \$8

MAC & CHEESE \$5

BRAISED GREENS \$6
Kale. Bacon. Pepper vinegar.

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

