

45 NORTH

DINNER MENU

FEBRUARY TWO | *Two Thousand Seventeen*

SOUP

SOUP \$7
Offering changes daily.

TO SHARE OR START

CHIPS & DIP \$5

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

GRILLED FLATBREAD \$15
Spinach. Artichoke hearts. Crab meat.
Gruyere cheese. Scallions.

ACADIA MUSSELS \$13
Smoked haddock chowder broth. Herbs.
Crostini.

**MEAT &
CHEESE BOARD \$15**
A selection of meat and cheese. Preserves. Mustard.
Pickles. Crostini.

SALADS

POACHED PEAR SALAD \$10
Mixed greens. Maple vinaigrette. Candied walnuts.
Shaved cheddar cheese.

LOCAL BEET SALAD \$12
Goat cheese crema. Arugula. Black pepper
vinaigrette. Pistachios.

BLT SALAD \$12
Mixed greens. Local tomatoes. Croutons. Warm
bacon vinaigrette.

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

MAINS

**ROASTED
CHICKEN BREAST* \$19**
Vegetable of the day. Local potato puree. Natural jus.

**DRY-RUBBED
RIBEYE STEAK* \$35**
Roasted red skin potatoes. Blue cheese compound
butter.

BRAISED SHORT RIBS* \$24
Pineland Farms beef. Au gratin potatoes. Apple
cider jus.

**BAKED STUFFED
HADDOCK* \$28**
Lobster cream sauce. Bread crumbs. Vegetable
ribbons.

ATLANTIC SALMON* \$25
Potato cake. Parmesan zucchini. Caper dijon
ravigote sauce.

BONE-IN PORK CHOP* \$27
Butternut squash ravioli. Smoked squash. Sage
cream sauce. Fried leeks.

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

**FRESH FARMERS
MARKET VEGETABLE \$5**

**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.



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