

45 NORTH

DINNER MENU

WINTER | *Two Thousand Nineteen*

SOUP

SEASONAL SOUP

Please ask your server.

Cup \$7 • Bowl \$11

TO SHARE OR START

HOUSEMADE CHIPS & DIP \$8

FRIED CAULIFLOWER \$9

Parsley. Lemon. Capers. Golden raisins.
Shallots. Spinach.

45N HUMMUS BOARD \$12

Crudite. Pickles. Grilled bread. Feta.

SEASONAL TARTINE \$12

Please ask your server.

RICKER HILL MUSSELS \$14

Local Ricker Hill cider. Bacon. Garlic. Butter. Baguette.

ROASTED GARLIC BOARD \$14

Maine cheese. Roasted garlic pate. Chutney. Sundried
tomato tapenade. Crostini.

SALADS

SPINACH SALAD \$12

Candied pecans. Pickled red onion. Chevre.
Balsamic vinaigrette.

GINGER BEET SALAD \$12

Spicy greens. Peppercorn vinaigrette. Marinated
beets. Pumpkin seeds. Gorgonzola cheese.

SIDE GREEN SALAD \$8

Please ask your server for our dressing options.

MAINS

ROASTED CHICKEN* \$24

Seasonal vegetable. Wild mushroom rice. Kale.
Sweet potato. Natural jus.

PAN SEARED SALMON* \$26

Roasted vegetable couscous. Citrus
herb butter.

STEAK & POTATOES* \$32

8oz fillet. Mashed potatoes. Seasonal vegetable.
Gorgonzola butter.

MUSHROOM CAVATAPPI \$18

New England wild mushrooms. Corkscrew pasta.
Spinach. Blistered tomatoes. Truffle butter. Grana.

ADD Chicken \$10 • Mussels \$10 • Steak \$12

CIDER-GLAZED

PORK CHOP \$26

Baked Beans. Maple brown bread.

45N BURGER* \$18

Local grass fed beef. Maple-candied bacon. Geary's
HSA onion jam. Cheddar or Swiss. Potato bun. Fries.

SIDES

MASHED POTATOES \$6

NIGHTLY FRESH VEGETABLE \$6

ROASTED MUSHROOM & KALE \$6

MAPLE GLAZED BRUSSEL SPROUTS WITH CANDIED BACON \$8

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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