



DIRECTOR OF CULINARY OPERATIONS | GABRIEL BRANDI

STARTERS

AVOCADO TOAST | \$18

HONEY WHOLE GRAIN BREAD, SMASHED AVOCADO, CHILI + LIME

ADD: EGG ANY STYLE | \$4.00

MARGHERITA FLAT BREAD PIZZA | \$14

ROASTED TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL, AND PARMIGIANO-REGGIANO

WHITE WINTER FLAT BREAD PIZZA | \$14

GARLIC INFUSED OLIVE OIL, LOCAL SAUSAGE, SLOW COOKED GRANNY SMITH APPLES, GORGONZOLA CHEESE

CRISPY CALAMARI | \$16

PICKLED SPICY CHERRY PEPPERS, LEMON AIOLI, SPICY MARINARA

ROASTED BEET HUMMUS, TOASTED PINE NUTS | \$14

GRILLED PITA BREAD, CRUDITÉ

BROOKLYN MEATBALL SLIDERS (2) | \$13

BASIL TOMATO SAUCE, FRESH MOZZARELLA

T45 EMPANADAS | \$15

BRISKET BLEND GROUND BEEF, MANCHEGO CHEESE, CHIPOTLE AIOLI

FRIED WINGS (CHOOSE ONE) | \$16

HABAÑERO APRICOT GLAZE -OR- BUFFALO STYLE WITH BLEU CHEESE

TRUFFLE PARMESAN FRIES | \$12

HONEY CAYENNE SWEET POTATO FRIES | \$12

SOUPS & SALAD

*ALL SOUPS SERVED WITH HOUSEMADE SOURDOUGH

ADD: TOFU | \$5 GRILLED CHICKEN | \$6

SHRIMP | \$8 SALMON | \$12 STEAK | \$16

ORGANIC PULLED CHICKEN & PASTA SOUP | \$11

BUTTERNUT SQUASH | \$12

VEGAN CHILI | \$13

TOMATO BASIL SOUP | \$12

KALE SALAD | \$16

ROASTED BUTTERNUT SQUASH, DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, FETA CHEESE + SHALLOT VINAIGRETTE

CAESAR SALAD | \$15

ROMAINE, PARMESAN-ANCHOVY DRESSING AND CROUTONS

45TH STREET SALAD | \$17

FRISEE & BIBB LETTUCE, SLICED PROSCIUTTO POACHED EGG, GRILLED FOCACCIA, HEIRLOOM TOMATOES + BALSAMIC VINAIGRETTE

HAND-HELD

SHORT RIB GRILLED CHEESE | \$20

PULLED SLOW COOKED SHORT RIB, CRISPY ONIONS, LOCAL WHITE CHEDDAR, HAVARTI CHEESE, HOUSE MADE SOURDOUGH BREAD

ADD: TOMATO SOUP CUP | \$2.50

T45 BURGER* | \$23

SHARP NY CHEDDAR, BACON, LETTUCE MAYO, TOMATO + BRIOCHE ROLL

CRISPY CHICKEN SANDWICH | \$20

LETTUCE, TOMATO, SMASHED AVOCADO, ROASTED GARLIC AIOLI, AND SEVEN GRAIN ROLL

HERB MARINATED GRILLED CHICKEN BREAST SANDWICH | \$21

LETTUCE, TOMATO, BACON, PEPPERJACK CHEESE, SUN DRIED TOMATO AIOLI, SEMOLINA ROLL

THE BEYOND BURGER* | \$21

PLANT PROTEIN BASED PATTY, LETTUCE TOMATO ONION, PICKLE + RÉMOULADE SAUCE

ENTRÉE

PAN ROASTED ORGANIC CHICKEN ALA PLANCHA | \$30

WHOLE ROASTED SHALLOTS, LOCAL SEASONAL VEGETABLES, PAN REDUCTION

SEARED ATLANTIC COASTAL SALMON* | \$32

RISOTTO CAKE, PEAR & FENNEL SALAD, SEASONAL ROOT VEGETABLES, CITRUS BUERRÉ BLANC

KIMCHI FRIED RICE | \$24

SLAB BACON, CAGE FREE EGGS + PEAS

ADD: TOFU | \$5 GRILLED CHICKEN | \$6

SHRIMP | \$8 SALMON* | \$12 STEAK* | \$16

IRON SEARED NY SIRLOIN STEAK* | \$42

SMASHED YUKON POTATOES, AGED BALSAMIC, WILD MUSHROOMS & ROASTED SHALLOTS, CHARRED ASPARAGUS

PAPPARDELLE PASTA & BEEF BRISKET BOLOGNESE | \$28

PARMIGIANO-REGGIANO, BASIL, HOUSEMADE SOURDOUGH

FLAT IRON STEAK & RICE BOWL* | \$26

PICKLED VEGETABLES, HABAÑERO APRICOT GLAZE

ADD: EGG ANY STYLE | \$4.00

WILD MUSHROOM RISOTTO | \$27

WILD MUSHROOMS, ROASTED TOMATOES, FONTINA CHEESE, FRIED LEEKS

NEW ENGLAND CRAB CAKES | \$30

ROASTED SQUASH CAPONATA, PEA SHOOT SPROUTS, LEMON DIJON

BURGUNDY BRAISED SHORT RIB | \$35

SEARED POLENTA, LOCAL SEASONAL VEGETABLES, FRIED ONIONS JUS REDUCTION

*Contains raw or undercooked food products

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. please inform your server of any food allergies that you may have.

18% gratuity will be added to all parties.