



APPETIZERS

Burrata Plate

prosciutto, crostini, pesto, balsamic 15

Cauliflower Salad

charred cauliflower, roasted grapes, cotija cheese, green goddess, almonds, herbs 11

BBQ Shrimp and Grits*

Three Sisters polenta, Cajun seasoning, finger chilies 19

Traditional Hummus

lemon zest, cucumber, Kalamata olives, pita chips 10

Shrimp Cocktail*

horseradish cocktail sauce 15

Verde Chicken Flatbread

tomatillo salsa, corn, grilled chicken, cilantro, pepper jack cheese, cheddar cheese 13

Margherita Flatbread

house-made marinara, fresh mozzarella, parmesan cheese, basil pesto, arugula 13

Gouda Puffs

4 smoked gouda puffs, romesco sauce, bacon, arugula 12

SALADS

Midwestern Cobb*

local greens, grilled chicken, bacon, blue cheese, hard boiled egg, sweet corn, cucumber, tomato, carrot, citrus ranch 16

Traditional Caesar

crisp romaine, white anchovies, grana padano, roasted tomato, croutons, house-made Caesar dressing 14

Salmon Niçoise*

grilled sustainable salmon, spring mix, haricots verts, teardrop tomatoes, potatoes, hardboiled egg, black olives, capers, red wine vinaigrette 19

Beef Tenderloin Wedge*

3-2 oz. filet medallions, butter bib lettuce, grape tomatoes, bacon, chives, blue cheese dressing 28

add an ABF protein: chicken 8, steak 12, shrimp or salmon 10

ENTRÉES

Beef Tenderloin*

8 oz. tenderloin medallions, seared cippolini onions, wild mushrooms, whipped potato puree, P1 sauce 38

Chicken Pot Pie*

chicken thigh, carrots, celery, pearl onions, mushrooms, warm herbs, puff pastry 24

Great Lakes Whitefish*

green beans, tomato olive puttanesca, toasted pine nuts, microgreens 28

Seared East Coast Sea Scallops*

spaghetti squash, apple curry butter sauce, spiced cashews, parsnip chips 39

Grilled Sustainable Scottish Salmon*

brown butter sweet potato puree, grilled red onions, sauteed apples, spinach salad, bacon, roasted garlic sherry vinaigrette 31

Mushroom Bolognese

orecchiette pasta, parmesan, grana padano 21

Nueske's Bacon Risotto

applewood smoked bacon, grape tomatoes, arugula, smoked gouda, parmesan, basil oil 24

Fish & Chips*

beer battered Icelandic cod, crispy fries, malt vinegar tartar sauce 22

Cheddar Burger*

8 oz. ABF burger, aged sharp cheddar, avocado, garlic aioli, pretzel bun 16

Seasonal Harvest Bowl

Chef's vegetarian creation 14

SIDES

Charred Brussels Sprouts	7
Crispy French Fries	7
Mashed Potatoes	6

One North proudly serves Sustainable Seafood & antibiotic-hormone free Chicken, Beef & Pork

* The consumption of raw or undercooked foods of animal origins such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increase in foodborne illness

