

ON DRAFT

Stella Artois 7.

Lost Nation Mosaic 8.

Bud Light 6.

BOTTLES & CANS

Budweiser 5.

Long Trail Ale 5.

Citizens Cider Gluten Free 9.

14th Star Maple Breakfast Stout 9.

Kaliber Non-alcoholic 5.

WINE

Josh Craftsman Cabernet 10.

Pizzolato Pinot Grigio 10.

Guenoc Chardonnay 10.

Votre Sante Pinot Noir 10.

Crossings Sauvignon Blanc 10.

Zardetto Prosecco 10.

COCKTAILS

Ludlow Lemon Drop Martini

Absolut Citron, Fresh Lemon, Sugar Rim 11.

Moscow Mule

Stolichnaya, Ginger Beer, Fresh Lime 10.

Jackson Gore Margarita

Hornitos Plata, Lime Juice, Triple Sec, Salt Rim

Served on the rocks only 11.

French Martini

Tito's, Chambord, Pineapple Juice 11.

Northern Manhattan

Maker's Mark, Sweet Vermouth, Maple syrup,

Angostura Bitters 11.

HOT LIBATIONS

Irish Coffee 7.50

Tomahawk

Hot Chocolate with Kahlua 7.50

Mexican Hot Chocolate

Ancho Reyes, Godiva Chocolate Liqueur, Hot Chocolate, Topped with House made Chili Whipped Cream 10.

Colorado Bulldog

Hot Chocolate with Vodka and Kahula 8.

Hotty Toddy

Hot Tea with Whiskey, Lemon and Cinnamon 7.

Hot Schnocolate

Hot Chocolate with Peppermint Schnapps 7.

43^A NORTH

~ KITCHEN & BAR ~

SOUP & SALAD

French Onion Soup

Gruyère, Herbed Crouton 9.

Soup Du Jour

Ever Rotating Inspired Creations 8.

Mesclun

Radish, Pickled Onion, Lemon Vinaigrette, Pecorino 10.

Caesar

Baby Kale, Parmesan, Herbed Crouton 11.

Niçoise

Tuna, Boiled Egg, Olive, Tomato, Haricot Vert, Bib Lettuce, Dijon Vinaigrette 14.

SANDWICHES

Served with House Frites

Bánh Mì

Smoked Turkey, Pork Belly, Pickled Vegetable, Cucumber, Mayo, Cilantro, Peppadew Relish, Bánh Mì Baguette 16.

Croque Monsieur

Cured Ham, Gruyère, Beer Mustard, Morney Sauce, Rustic Bread 15.

Peppercorn Blue Cheese Burger

Peppercorn Crusted Burger, Bayley Hazen Blue, Bib Lettuce, Tomato, Brioche Bun 19.

Chicken Paillard

Caperberry Relish, Lettuce, Tomato, Lemon Vinaigrette, Baguette 17.

Fresh Mozzarella & Tomato

Basil, Aged Balsamic, Rustic Bread 15.

SMALL PLATES

Charcuterie

Rotating Selection of Cured Meats, House Pickles, Olives, and Grilled Bread 16.

Farmhouse Cheese Plate

Rotating Selection of Fine Cheeses, House Pickles, Honeycomb, Beer Mustard, and Grilled Bread 16.

Pork Rillettes

Olives, Beer Mustard, Grilled Bread 11.

43N Frites

House Frites, Truffle Oil 7.

Grilled Shrimp

Lemon, Garlic, Butter, Herbs 12.

Brauhaus Pretzel

Beer Mustard 10.

LARGE PLATES

Cassoulet

White Beans, Pork Sausage, Duck, Lardons, Grilled Bread 18.

Steak Frites

NY Strip, Maitre d' Butter, Frites 20.

Moules Frites

Mussels, Shallots, Garlic, Wine, Butter, Herbs, Frites 17.

Trout Almondine

Local Trout, Brown Butter, Caper, Toasted Almonds, Rice Pilaf 20.

Beef Bourguignon

Potato, Pearl Onion, Short Rib, Grilled Bread 19.

“CHEFS TABLE”

*A Rotating Selection of Our Chef's
Latest Culinary Creations*

Salmon Pâté

Olives, Grilled Bread 15.

Choucroute Garnie

Boiled Potato, Sauerkraut, Bratwurst, Pork Belly 22.

Grilled Steak Sandwich

Caramelized Onion, Roasted Garlic Aioli, Blue Cheese 19.

WELCOME TO 43° NORTH

At the Solitude Day Lodge, Okemo's most popular lunch spot, Epic, has been refreshed and re-branded as 43° North. A northern French inspired menu will provide diners with a sense of indulgence when they break for a midday meal. Returning visitors will see new lunch choices with this restaurant's revolving menu.

A service charge of 18% may be added to parties of 8 or more. Food Allergies? Please notify your server. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.