

WEEKEND BRUNCH *8am - 3pm*



STARTERS

POTATO CHIPS 8

prosciutto di parma, parmesan, creme fraiche

BURRATA (V) 15

strawberries, pickled shallots, thai basil, lemongrass vanilla vinaigrette, grilled country bread

CHICKEN WINGS 17

dry rubbed or hot wings with celery

YUCA FRIES (GF) 12

hot chicken seasoning, avocado, aioli, queso fresco, cilantro, scallions

SOUP & SALAD

TOMATO BASIL SOUP (V) 6

croutons, basil oil

STRAWBERRY FENNEL SALAD 15

(GF, V) organic greens, goat cheese, hippy seed granola golden balsamic vinaigrette

COBB SALAD 16

romaine, baby kale, grilled chicken, bacon, egg, avocado, tomato, blue cheese, breadcrumb, herb dressing

WOODFIRED PIZZA

gluten-free crust available upon request

PEPPERONI 16

red sauce, oregano, whole milk mozzarella

HAM & ARUGULA 16

white sauce, calabrian chili, whole milk mozzarella, parmesan

SMOKED CHICKEN 16

garlic cream sauce, fontina cheese, parmesan, roasted onions, herbs

MARGHERITA (V) 15

red sauce, fresh mozzarella, basil, extra virgin olive oil

SOUP OF THE DAY 6

KALE CAESAR (V) 14

tuscan kale, roasted cauliflower, croutons, parmesan, roasted shallot caesar dressing

Add to any salad

salmon 10 / steak 15

chicken 7 / shrimp 9

SANDWICHES

choice of fries, soup, or house salad; gluten-free bun available upon request

THE CHEESEBURGER 16

double meat & cheese, caramelized onion, lettuce, tomato, pickle, spread
substitute plant based burger (V) +2

DEVILED EGG TOAST 13

brioche, organic egg salad, smoked ham, butter lettuce, crispy potatoes

CRISPY CHICKEN 17

lettuce, pickled green tomato, mayonnaise, spicy honey

WALLEYE SANDWICH 17

crispy walleye, cabbage and kale slaw, chili aioli

BREAKFAST

CINNAMON STICKY BUN (V) 7

salted caramel sauce

BREAKFAST FRIED RICE 15

jasmine rice, breakfast sausage, bacon, scrambled eggs, peas, sesame kale, yum yum sauce

AVOCADO TOAST* 15

country bread, mashed avocado, calabrian chilies, sunny side up egg, organic greens

GREEK YOGURT (V, GF) 7

hippy seed granola, berries, wildflower honey

MALTED WAFFLE (V) 10

pastry cream, berries

BREAKFAST SANDWICH 13

challah bun, scrambled egg, american cheese, shaved ham, mayonnaise, herbs

FRENCH TOAST (V) 11

salted caramel butter, cinnamon crunch, minnesota maple syrup

COUNTRY BREAKFAST* 14

choice of eggs, breakfast meat, toast, home fries

CRUNCHY BREAKFAST TACOS 12

scrambled eggs, bacon, breakfast sausage, jalapeno, red onion, cilantro, chipotle crema

CHIPOTLE SWEET POTATO

HASH (GF) 14

smoked bacon, poached eggs, hollandaise, baby kale salad

CHICKEN & WAFFLE 19

cornmeal and cheddar waffle, buttermilk fried chicken, maple syrup, red hot butter

GF = Gluten Friendly **V** = Vegetarian

*Please alert us if you have any allergies; not all ingredients are listed. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3% employee wellness charge is added to all guest checks to help offset the rising costs of employee wages & benefits.*

\$5
SIDES
BREAKFAST SAUSAGE
TURKEY SAUSAGE
BACON
THREE EGGS
HOME FRIES
FRUIT