

Brunch ... Lunch

served 11am to 6pm | available for eat-in or take-out

Please place your order at the counter

Quiche Lorraine

caramelized onions, bacon and Swiss cheese baked in a buttery crust and velvety egg custard

\$ 6.75

with fresh fruit \$ 9.75

with a green salad \$10.50

Eggs Benedict Sandwich

English muffin, ham, fried egg, pea sprouts and hollandaise

\$8

with fresh fruit \$11

Savory Galette

roasted mushrooms and asparagus with a cream cheese spread baked in a flaky cornmeal pastry

as seen on the Food Network's Diners, Drive-Ins and Dives

\$8

with egg \$8.75

with egg & green salad \$12.50

Spinach, Red Pepper and Cheddar Eggbake

assortment of breads baked in a custard – savory bread pudding

\$ 6.75

with fresh fruit \$ 9.75

with a green salad \$10.50

Soup of the Day

please inquire

cup \$4.50 | bowl \$5.75

sandwich & cup of soup \$10.25 | sandwich & bowl of soup \$11.50

Croque Monsieur

ham, Swiss, chive and mornay sauce on rustic Italian white bread

with house pickles and chips \$11.50

with chips and cottage cheese OR fresh fruit \$14.50

other selections available in display case

made in a kitchen with milk, eggs, wheat, soy, peanuts and tree nuts

Savory ... Menu

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Black Bean Burger (V)

lettuce, tomato, onion, pickle and cheddar with mayonnaise on brioche roll

with house pickles and chips \$11.50

with house pickles and cottage cheese OR fresh fruit \$14.50

Apple Candied Walnut Salad (GF)

a fall favorite with dried cherries, red onion, hard-boiled egg, gorgonzola on greens – served with balsamic dressing

\$9

add chicken \$3

Fall Bulgur Salad

a thoughtful mixture of chickpeas, spinach, dried cranberries, green onion, almonds in a Dijon red wine vinaigrette

half portion \$5.25 full portion \$7.50

add greens and chicken \$3

Wild Rice Salad (V)

a blend of lake and river wild rice from northern MN with kale, bell pepper, celery, red onion, tomato, mushrooms and almonds in a Dijon, herb and red wine vinaigrette

half portion \$5.25 full portion \$7.50

add greens and chicken \$3

Roasted Beet Salad (GF/V)

mixed greens with yellow and red beets, orange segments, red onion, goat cheese and candied walnuts with a chive vinaigrette

\$10.50

Welcome...

Our menu items are small-batch and made in house offering approachable, elevated Midwestern flavors that provide a health-conscious alternative for your mid-day meal. We hope you enjoy!

(V Vegetarian, V+ Vegan, GF Gluten Free)

