

# Brunch ... Lunch

served 10am 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

## Breakfast Sandwich

egg, ham, tomato, greens, Swiss and housemade tomato marmalade on an English muffin

	\$8
with fresh fruit	\$11

## Savory Galette (V)

roasted butternut squash, apples and onions with a hint of sage cream & goat cheese spread baked in a flaky cornmeal pastry

	\$8
with egg	\$8.75
with egg & green salad	\$12.50

## Mushroom, Green Bell Pepper and Swiss Egg Bake

assortment of breads baked in a custard – savory bread pudding

	\$ 6.75
with fresh fruit	\$ 9.75
with a green salad	\$10.50

## Powerbowl Salad (GF/V)

a healthy mixture of quinoa, edamame, kale, cucumber, carrot, cilantro and sesame seeds served with lemon vinaigrette

	\$9
add chicken	\$3

## Greek Quinoa (GF/V)

a thoughtful mixture of chickpeas, spinach, kalamata olives, cucumber, feta and sun-dried tomatoes in a lemon vinaigrette

half portion	\$5.25	full portion	\$7.50
add greens and chicken \$3			

## Soup of the Day

please inquire

cup \$4.50 | bowl \$5.75

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

made in a kitchen with milk, eggs, wheat, soy, peanuts and tree nuts  
(V vegetarian, V+ vegan, GF gluten free)



# Savory ... Menu

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## Cuban Panini

pulled pork, ham, pickles and Swiss on rustic Italian white bread served with pickles and chips

	\$11.50
with chips and cottage cheese OR fresh fruit	\$14.50
with parmesan truffle fries and pickles	\$16.50

## Black Bean Burger (V)

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

	\$11.50
with pickles and cottage cheese OR fresh fruit	\$14.50

## Tater Tot Hotdish

a hearty mix of ground beef, peas, corn and mushrooms in a flavorful sauce and topped with crunchy tots

	\$10.50
with a green salad	\$3.75

## Shareable Plates

## Bucatini with Swiss Chard and Garlicky Breadcrumbs

a comforting blend of fresh pasta with the subtle addition of chili peppers and anchovies; a touch of fresh mint and lemon zesti

half portion	\$9	full portion	\$14
add chicken \$3			

## Spinach and Artichoke Dip (GF/V)

baked mixture of cream cheese, cheddar, spinach, artichoke hearts and roasted garlic - served with crostini

\$10.50

## Parmesan Truffle Fries (GF/V)

Plank style potato fries tossed with an intriguing spice blend and a touch of rosemary. Served with housemade tomato marmalade and roasted garlic aioli

\$9.50

## Charcuterie Board

selection of cheese, meats and accoutrements curated by Milk Made Catering

Salame Schiacciata Piccante

Coppa Stagionata

spicy salame with fennel seeds

dry cured pork collar

Honey Chevre – LaClare Family Farms, WI

Fresh goat's milk cheese blended with honey – spreadable and creamy

St. Pete's Select Blue, Caves of Faribault, MN

Local blue aged in Sandstone Caves – Bright and fudgy

Young Gouda, Marieka Gouda, WI

Creamy and buttery with a sweet, rich taste. Contains raw milk & renin.

St. Anthony, Redhead Creamery, MN

Young, washed-rind cheese with meaty undertones.

Smooth and savory.

serves 2-3 \$20 add cracker and breads \$3