

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

\$ 7.50
with fresh fruit \$11.50
with a green salad \$11.50

Breakfast Sandwich

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

\$8
with fresh fruit \$12

Savory Galette (V)

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

\$10
with egg \$11.50
with egg & green salad \$15.50

Broccoli, Bacon and Cheddar Egg bake

assortment of breads baked in a custard – savory bread pudding

\$ 7.50
with fresh fruit \$11.50
with a green salad \$11.50

Walnut, Pear and Bacon Salad (GF)

mixed greens, hard-boiled egg, goat cheese, red onion and pomegranate arils

\$12
with chicken \$15.50

Mediterranean Cous Cous Salad (V)

semolina pasta with zucchini, roasted red bell pepper, green onion and kalamata olives in an Italian seasoned balsamic vinaigrette

half portion \$7.75 full portion \$9
add greens and chicken \$4

Soup of the Day

please inquire

cup \$5.25 | bowl \$6.50

sandwich & cup of soup \$11.25 | sandwich & bowl of soup \$12.50

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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Reuben Panini

classic combination of thin sliced pastrami, Swiss cheese, sauerkraut and housemade Thousand Island dressing on marbled rye bread

served with pickles and chips \$13
with fresh fruit \$17

Black Bean Burger (V)

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

\$13
with fresh fruit \$17

Tater Tot Hotdish

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

\$12
with a green salad \$16

Shareable Plates

Spinach and Artichoke Dip (GF/V)

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

\$12

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