

Brunch ... Lunch

served 10am to 6pm | available for eat-in or take-out

Please place your order at the counter.

Smoked Salmon Quiche

dilled cream cheese and cheddar 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 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*

	\$9.50
with egg	\$11
with egg & green salad	\$15

Broccoli, Bacon and Cheddar Eggbake

assortment of breads baked in a custard – savory bread pudding

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

Caesar Salad

a classic combination of romaine, parmesan and our housemade dressing and croutons

	\$10
with chicken	\$13.50
with shrimp	\$14.50

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			

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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Citrus Chicken Sandwich

roasted lemon dill marinated chicken breast, carrot slaw, lettuce, cucumber, red onion on toasted brioche 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

Soup of the Day

please inquire cup \$5.25 | bowl \$6.50
sandwich & cup of soup \$11.25 | sandwich & bowl of soup \$12.50

Shareable Plates

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