

Brunch Menu

Small Plates

Vanilla Custard Eclair	\$3.50
Parvati's Hot Peach crème fraiche, Indian spices, rose salt, cashews	\$2.75
Market Greens hothouse greens, apples, fennel, bleu, eiswein vinaigrette, pecans	\$6.00
French Fries with bacon ketchup and remoulade	\$6.00
Devils Egg's Chile oil, olives and curry	\$4.50

Straight to the Point

Farmer's Market Scramble this week's vegetables and protein du jour	\$8.00
Logger's Tower triple stack of pancakes, grilled ham, fried eggs, scallions and rosemary	\$9.00
Irish Breakfast thick bacon, pork sausages, white beans in tomato sauce, wild rice bread and two eggs any style	\$10.00
Fenian French Toast with Irish Whiskey spiced caramel sauce, apples, summer berries	\$8.00
Fried Egg Sandwich sourdough, ham, chile aioli, provolone, tomato, onion	\$11.00
Frittata Alhambra shrimp, peas, pimenton, cous cous	\$9.00
Scandahuvian Pie scrambled eggs, smoked salmon, crème fraich with pea sprout salad	\$10.00
BBQ Pork Hash heirloom potatoes, sweet corn, chipotles, two eggs	\$14.00
Hamburger	\$9.00
With a fried egg	\$11.00
Loaded Burger (the chef was loaded last night and he'd like this on his burger)	\$11.00
With a fried egg	\$13.00
Thousand Hills Cattle Company Steak & Eggs grilled sirloin, two eggs	\$18.00
French fries, bacon ketchup	
Substitute New York strip	\$30.00

Sides

Two Pancakes	\$3.50
Grilled MN Pork Sausage	\$3.00
Multigrain Toast	\$2.00
Thick, Maple Smoked MN Bacon	\$5.00
Two Eggs any style	\$3.00

All of our beef is grass fed and hormone-free, supplied by Thousand Hills Cattle Company
Substitutions politely declined
Vegetarians regarded with benevolent amusement