

## TO SHARE OR NOT

<b>Hand-Cut Chips and Designer Dips</b>	<b>8</b>
<b>White Bean Hummus</b> <i>Fresh &amp; sweet pickled carrot, Iced Pickled Kirby, veggie crudité, flatbread</i>	<b>11</b>
<b>Ciabatta Bruschetta</b> ~ some assembly required <i>Three spreads</i>	<b>11</b>
<b>Dry Rub Wings</b> <i>Fire &amp; Ice pickles, spicy buttermilk ranch</i>	<b>13</b>
<b>Beer Battered Rock Shrimp</b> <i>Sherry scallion sauce</i>	<b>14</b>
<b>Broccoli Tots</b> <i>Boursin, white cheddar, smokehouse bacon, potato crust</i>	<b>9</b>
<b>Five Layer Spinach Fondue</b> <i>Asiago flatbread</i>	<b>12</b>
 <b>Corn Bread Skillet</b> <i>Anson Mills heirloom polenta, Blu Bee's honey butter</i>	<b>6</b>
<b>Beer Battered Eichtens Cheese Curds</b> <i>Smoked ketchup, spicy buttermilk ranch</i>	<b>10</b>
<b>Eichten's Mac and Cheese</b> <i>Eichten's white cheddar, housemade rope sausage, herb crumbs</i>	<b>11</b>
<b>Harry's Fish Trio</b> <i>Walleye cake slider, fresh water lake perch slider, Alaskan salmon slider</i>	<b>14</b>

<b>Charcuterie Platter</b> <i>La Quicera Prosciutto, venison summer sausage, house-cured &amp; smoked rope sausage, candied beef bacon, Duroc back bacon, Fire &amp; Ice pickles, grain mustard, lingonberry compote, bruschetta</i>	<b>19</b>
<b>Cheese Board</b> <i>Saint Pete's Select Blue, Montamore, Shephard's Way Hidden Falls, Bandaged cheddar, dried fruit, nuts, house jam, wild rice melba</i>	<b>18</b>
<b>Half &amp; Half Board</b> <i>La Quercia prosciutto, house-cured &amp; smoked rope sausage, Duroc back bacon, Bandaged cheddar, Montamore, Shepherd's Way Hidden Falls, house jam, ciabatta bread</i>	<b>25</b>


## SMALL PLATES

<b>Cold Smoked Salmon</b> <i>Fennel spice rub, wild rice cakes, crème fraîche, chives, fennel arugula caper salad</i>	<b>12</b>
<b>Walleye Cakes</b> <i>Lemon-tarragon remoulade</i>	<b>11</b>
<b>Lamb Fritter</b> <i>Smoked &amp; braised lamb shoulder, hunter crust, sherry scallion sauce, Fire &amp; Ice pickles</i>	<b>11</b>
<b>Bison Bone Marrow</b> <i>Toast, braised lamb, balsamic-maple jus, fennel arugula caper salad</i>	<b>15</b>
<b>Bacon Wrapped Quail Legs</b> <i>Duck sausage stuffed, lingonberry compote</i>	<b>12</b>
<b>Hogs with Blankets</b> <i>House made smoked rope sausage, wild rice cakes, crème fraîche, chives, tomato jam, Fire &amp; Ice pickles</i>	<b>9</b>

## PIZZA & SANDWICHES

<b>Simple Cheese Fire Bread</b> <i>Marinated tomato, basil, garlic, E.V.O</i>	<b>12</b>
<b>Rotisserie Chicken &amp; Goat Cheese Fire Bread</b> <i>Green olives, peppadew, arugula</i>	<b>13</b>
<b>Orchard Chicken Wrap</b> <i>Apples, celery, cranberries, grapes, walnuts, mesclun greens, onion, brick oven lefse</i>	<b>13</b>
<b>Bloomington Club</b> <i>Rotisserie chicken, Minnesota back bacon, provolone, tomato, field greens</i>	<b>13</b>
<b>B.B.L.T. Sandwich</b> <i>House cured candied beef bacon, tomato, lettuce, sourdough bruschetta, spicy buttermilk sauce</i>	<b>14</b>
<b>FireLake Reuben</b> <i>Corned beef, Swiss cheese, caraway sauerkraut, sherry scallion dressing, rye</i>	<b>14</b>
<b>Backyard Cheese Burger</b> <i>Olivia all natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries</i>	<b>14</b>
<b>High Plains Buffalo Burger</b> <i>Caramelized onions, smokehouse bacon, Amablu cheese, tomato, lettuce, mustard-mayo, hand-cut fries</i>	<b>15</b>
<b>Wild Acres Turkey Burger</b> <i>Wild Acres freshly ground turkey, Shephard's Way Hidden Falls, roasted mushrooms, lettuce, caramelized onions, sherry scallion sauce, hand-cut fries</i>	<b>14</b>
<b>Minnesota Walleye Burger</b> <i>Homestead slaw, lemon-tarragon remoulade, egg bun</i>	<b>15</b>



## BIG PLATES

<b>Lake Fish N' Chips</b> <i>Fresh water lake perch, beer batter, homestead slaw, remoulade, hand cut fries</i>	<b>19</b>
 <b>Alaskan Salmon</b> <i>Wood fire grilled Alaskan salmon, asparagus risotto, oven roasted tomato, honey balsamic</i>	<b>28</b>
<b>Heirloom Crusted Walleye</b> <i>Red Lake Nation Minnesota walleye, fries, lemon-tarragon remoulade</i>	<b>27</b>
<b>Flat Iron Steak Frites</b> <i>Olivia all natural Minnesota beef, Northwoods grilling spice, Gem Romaine, hand-cut fries</i>	<b>27</b>

## OUR BLU BEES ~

As our commitment to the environment, we have partnered with the University of Minnesota's Bee Squad to have colonies of honey bees live as permanent guests on our roof. These bees help pollinate 35% of the global food supply and 80% of flowering plants. Please enjoy this excess honey and unique gift from our rooftop guests.

## TEMPTATIONS

<b>Amish Malted Chocolate Peanut Butter Pie</b>	<b>9</b>
<b>White Chocolate Banana Cream Pie</b> <i>Salted Caramel</i>	<b>9</b>
 <b>Honey Duet</b> ~ gluten free <i>Honey creme caramel, honey cashew tart, lace tuile</i>	<b>9</b>
<b>Strawberry Rhubarb Pie</b> <i>Brandied strawberry &amp; rhubarb, crème anglaise</i>	<b>9</b>
 <b>Double Chocolate Honey Tart</b> <i>Chocolate honey ganache, honey mousse, crémeux</i>	<b>9</b>
<b>Seasonal Feature</b>	<b>9</b>

## SALADS & SOUPS

**Chicken & Minnesota Wild Rice Soup** side 6 / meal 9  
*Leek & mushroom*


**Heirloom Tomato Soup & Hook's Grilled Cheese** 10  
*Hook's 2-year aged Wisconsin cheddar cheese, brioche*

**Minnesota Salad** side 7 / meal 9  
*Cranberry-wild rice croutons, Montechevre, bacon, local tomatoes, corn, cucumber, onion, balsamic vinaigrette*

**Black & Blu Salad** 18

**Flat Iron Steak, Rock Shrimp or Alaskan Salmon**  
*Amablu cheese, cherry tomatoes, asparagus, fingerlings, peppery greens, red wine-herb vinaigrette*

**Gathered Greens** side 7 / meal 9  
*Minnesota Amablu cheese, apple, cranberries, candied walnuts, sherry vinaigrette*

 **Heirloom Tomato Buffalo Mozzarella Salad** side 8 / meal 10  
*Heirloom tomato, basil, honey balsamic vinaigrette*

**Add to any Salad**

**Rotisserie Chicken** side 4 / meal 6

**Rock Shrimp** side 5 / meal 7

**Alaskan Salmon** 9

**Flat Iron** 9

## SUMMER BEVERAGE SPECIAL

**Finnegans "Fáilte" Flip** 12  
*Irish Whiskey, Amaretto, Finnegans Irish Amber, egg white*

**Not Your Father's Root Beer** 6

## BEVERAGES

**Coca Cola Products** 3.95

**Rishi Iced Tea,** 4

**Lemonade** 4

**Killebrew Root Beer** 4

**Spring Grove Soda Pop** 4

*Lemon sour, Black Cherry, Cream Soda, Rhu-Berry*

**Bottled Water – Evian or Badoit** 4 / 6

**Lémonesse** 6

*Organic lemon bottled water*

## JUDGMENT OF PARIS WINE FEATURE

**Stag's Leap:**

**Chardonnay, Karia, Napa Valley** 20 80

**Sauvignon Blanc, Aveta, Napa Valley** 18 90

**Red Blend, Hands of Time, Napa Valley** 20 80

**Cabernet Sauvignon, Artemis, Napa Valley** 35 140

**Chateau Montelena:**

**Chardonnay, Napa Valley** 20 80

**Zinfandel, Calistoga** 17 68

**Cabernet Sauvignon, Napa Valley** 35 140

## SPARKLING & ROSÉ BY THE GLASS

**Prosecco, Riondo Blu, Veneto, Italy** 9

**Sparkling, Domaine Ste. Michelle, Washington State** 9

**Brut Premier, Louis Roederer, France** 19

**Rosé, Sauvion, Productt, France** 9

**Rosé, Triennes, Provence, France** 12

**Rosé, Miraval, Provence, France** 13

## WHITE BY THE GLASS

**House White** 8

**Riesling, Chateau Ste. Michelle, Washington State** 8

**Pinot Grigio, Barone Fini, Trentino-Valdadige, Italy** 9

**Sauvignon Blanc, Twin Islands, Marlborough, New Zealand** 10

**Cotes-Du-Rhone Blanc, Chapoutier "Belleruche", Rhone Valley, France** 11

**Moscato, Centorri, Lombardy, Italy** 11

**Chardonnay, Catena, Mendoza, Argentina** 12

**Rosé, Triennes, Provence, France** 12

**Sauvignon Blanc, Hanna, Russian River** 12

**Pinot Gris, Domaines Schlumberger, Alsace** 13

**Chardonnay, Pine Ridge 'Dijon Clones Carneros, Napa** 14

## RED BY THE GLASS

**House Red** 8

**Merlot, Skyfall, Columbia Valley, Washington** 9

**Valpolicella Superiore, Zenato, DOC, Veneto** 10

**Shiraz, Paringa, Victoria, Australia** 10

**Red Blend, Treo, Hess Select, California** 10

**Malbec, Catena "Vista Flores", Mendoza** 11

**Cotes-du-Rhone, Delas Freres, France** 11

**Pinot Noir, Erath, Oregon** 12

**Cabernet Sauvignon, Joel Gott "815", California** 12

**Tempranillo, Torres Altos Ibericos Crianza, Rioja, Spain** 13

**Malbec, Colomé, Salta, Argentina** 14

**Grenache, Shatter, Maury, France** 15

**Pinot Noir, Roessler, Black Pine, Sonoma, California** 15

**Pinot Noir, Diora, Monterey, California** 18

**Cabernet Sauvignon, Silver Oak, Alexander Valley** 19