

## SKILLETS & HASH

<b>Brick-Oven Apple Pannekoeken</b>	14
fresh apples, egg batter, powdered sugar, local maple syrup	
<b>Whole Hog Savory Pannekoeken</b>	15
potatoes, house smoked ham, bacon, sausage, onions, peppers, scrambled eggs, white cheddar	
<b>Veggie Skillet</b>	14
rosti potatoes, caramelized onions, tomatoes, scrambled eggs, baby spinach, hollandaise	

<b>Minnesota Walleye Hash*</b>	16
scallions, potatoes, peppers, poached eggs, hollandaise	

<b>Campfire Skillet</b>	15
rosti potatoes, Northwoods bacon, caramelized onions, tomatoes, scrambled eggs, cheddar, hollandaise	

<b>Egg White &amp; Spinach Frittata</b>	14
spinach, peppadew peppers and chevre	

## GRIDDLE & IRON

*Sugar free syrup available upon request*

<b>Good Morning Minnesota</b>	15
wild rice pancakes, chokecherry syrup, choice of meat, 2 cooked to order cage-free eggs	

<b>Malted Waffle</b>	12
Belgian-style, whipped cream, fresh berries, local maple syrup	

<b>Maple Pecan Pancakes</b>	12
dried blueberry, sweetened sour cream	

<b>Cinnamon Brioche French Toast</b>	13
caramel bananas, fresh whipped cream	

## EGGS

*Served with your choice of toast & Rosti potatoes or fresh fruit*

<b>Rise &amp; Shine</b>	14
2 cooked to order cage-free eggs, choice of pecan smoked bacon, house cured ham, maple sausage, or Wild Acres turkey sausage	

<b>Steak &amp; Eggs</b>	20
essential beef "all natural" flat iron steak, 2 eggs cooked to order	

<b>Classic Eggs Benedict*</b>	16
house-smoked ham, poached eggs, hollandaise	

<b>Smoked Salmon Benedict*</b>	17
House smoked salmon, poached eggs, spinach, chevre	

<b>Huevos Rancheros</b>	15
pulled pork, refried beans, tortilla, scrambled eggs, salsa, fresh avocado	

<b>Midwestern Omelet</b>	14
house-smoked ham, onions, peppers, white cheddar	

<b>Garden Omelet</b>	13
asparagus, bell peppers, spinach, chevre	

<b>Turkey Sausage Omelet</b>	15
Wild Acres turkey sausage, sun dried tomato, grilled scallions, provolone	

<b>Bacon, Egg, &amp; Cheddar Croissant</b>	8
fresh baked croissant, pecan smoked bacon,	

## TO SHARE OR NOT

<b>Dirty Fries</b>	14
natural cut fries, BBQ brisket, cheese curds, scallions, gravy	

<b>Walleye Fritters</b>	13
walleye, scallions, roasted jalapeno tartar sauce	

<b>Edamame Toast</b>	9
grilled ciabatta, edamame hummus, lemon, tomato, cucumber, herbs	

<b>Fried Cheese Curds</b>	9
house made ranch, BBQ sauce	

<b>Cheese Pizza</b>	13
4 cheese, balsamic-marinated tomatoes, basil, roasted garlic, extra virgin olive oil	

<b>Heirloom Corn Bread</b>	7
ghost pepper cheese, scallions, honey butter	

<b>Meatball and Prosciutto Pizza</b>	15
house made meatballs, spicy red sauce, parmesan, garlic crema, baby kale	

## SOUPS & SALADS

<b>Wild Rice Soup</b>	cup 5/side 7/meal 10
leeks, sherry, shiitake mushrooms, rotisserie chicken	

<b>Seasonal Soup</b>	cup 5/side 7/meal 10
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<b>Smoked Beet Salad</b>	13
pickled beets, whipped chevre, bacon bits, dried cherry tomatoes, maple-dijon vinaigrette	

<b>Asparagus Salad</b>	14
Shaved fennel, honey + brie, chive, radish, carrot	

<b>Gathered Greens Salad</b>	side 7/meal 10
Dragsmith greens, candied walnuts, bleu cheese, green apple, creamy white balsamic dressing	

<b>Arugula Salad*</b>	side 7/meal 10
pancetta, soft boiled egg, grana padano, crouton, anchovy-garlic dressing	

<b>Add to any salad</b>	
<b>Rotisserie Chicken</b>	8
<b>Hardwood Grilled Salmon</b>	9
<b>Flat Iron Steak</b>	10

**JOIN US FOR \$3 MIMOSAS EVERY SATURDAY & SUNDAY FROM 8AM-2PM**

## CRAFTED BURGERS

*All of our burgers are made in house using only local ingredients. Served with your choice of kettle chips, natural cut fries, or kohlrabi slaw*

<b>Essential Cheeseburger</b>	16
hardwood grilled, white cheddar, lettuce, tomato, red onion, stone ground mustard aioli	

<b>Angry Bison Burger</b>	18
Eichten's ground bison, BBQ brisket, bacon marmalade, ghost pepper cheese, horseradish sauce	

<b>Vegetable Burger*</b>	Plant based burger V/GF 14
lettuce, pickled red onion, harissa aioli, white cheddar	
*can be prepared gluten free/vegan upon request*	

<b>Minnesota Walleye Burger</b>	15
Lyndale slaw, lemon tarragon remoulade	

## SANDWICHES

*Served with choice of chips, natural cut fries, or kohlrabi slaw*

<b>Orchard Chicken Salad</b>	13
apples, celery, cranberries, grapes, walnuts, local greens, croissant	

<b>Downtown Club</b>	14
rotisserie chicken, house smoked ham, smoked bacon, provolone, tomato, lettuce, mayo	

<b>Buttermilk Fried Chicken Sandwich</b>	14
lettuce, ice box pickles, ranch aioli	

<b>Warm Smoked Turkey</b>	14
wild rice cranberry bread, lettuce, caramelized onions, mustard aioli, brie cheese	

## SWEET TEMPTATIONS

<b>Chocolate Cappuccino Spoon Cake</b>	9
orange hazelnut biscotti, whipped cream, candied orange, sea salt	

<b>Almond Butter Cake</b>	7
Fresh berries, citrus petals, buttermilk semifreddo	

<b>Rhubarb Éclair</b>	6
Sweetened fresh cheese, straw-rhubarb curd	

### OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS

~ Eichten's Farm ~ Wild Acres ~  
 ~ Simply Essential ~ Shepherds Song ~  
 ~ Dragsmith Farms ~  
 ~ Stone Arch Farms ~  
 ~ Homestead Mills ~  
 ~ Lift Bridge Brewing Co. ~  
 ~ Summit Brewing ~ Grain Belt ~  
 ~ Minnestalgia ~ Bushel Boy ~  
 ~ New French Bakery ~ St. Agnes ~  
 ~ Minnesota Malted ~ Stony Creek Dairy ~  
 ~ Anderson's Maple Syrup ~  
 ~ The Lone Grazer ~ Stickney Hills ~  
 ~ Red Table Meat Company ~  
 ~ La Quercia ~ Spring Grove Soda ~  
 ~ Prairie Harvest ~ MRS Pork ~  
 ~ Buddy's Soda ~

*May contain raw, or undercooked meats, poultry, seafood, shellfish or eggs*

*Consuming raw, or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.*

*18% gratuity will be added to parties of 8 or more*

## BY THE GLASS

### WHITE

	Glass	500ml	Bottle
<b>Zardetto Prosecco</b> Veneto	9.00		34.00
<b>Chateau St. Michelle Riesling</b> Washington State	9.00	23.00	34.00
<b>Bera Moscato d'Asti</b> Piemonte	11.00	28.00	40.00
<b>Danzante Pinot Grigio</b> Friuli	9.00	23.00	34.00
<b>Pine Ridge Chenin Blanc/Viognier</b> California	10.00	25.00	35.00
<b>Sean Minor Chardonnay</b> Sonoma	12.00	30.00	42.00
<b>Cousino-Macul Sauvignon Gris</b> Maipo, Chile	11.00	27.00	38.00
<b>Ferrari Carrano Fume Blanc</b> Sonoma	11.00	25.00	38.00
<b>Ponga Sauvignon Blanc</b> Marlborough	9.00	23.00	34.00

### RED

	Glass	500ml	Bottle
<b>Root:1 Carmenere</b> Colchagua Valley, Chile	9.00	23.00	34.00
<b>Elouan Pinot Noir</b> Oregon	12.00	30.00	42.00
<b>Drumheller Merlot</b> Washington	9.00	23.00	34.00
<b>Felino Cabernet</b> Mendoza	12.00	30.00	42.00
<b>Plungerhead Cabernet</b> Lodi, California	10.00	25.00	36.00
<b>Catena 'Vista Flores' Malbec</b> Mendoza	11.00	27.00	38.00
<b>Manifesto Zinfandel</b> Lodi	10.00	25.00	36.00
<b>Qupe Syrah</b> Central Coast	12.00	30.00	42.00

### ROSE

	Glass	500ml	Bottle
<b>Vitiano Rose</b> Umbria	10.00	25.00	36.00

## HOPS

~ On Draft ~

<b>Ciderboys First Press</b>	6.50 MN
<b>Summit EPA</b>	6.50 MN
<b>Finnegans Irish Amber</b>	6.50 MN
<b>Lift Bridge Farm Girl</b>	6.50 MN
<b>Lift Bridge Hop Dish</b>	7.00 MN
<b>Surly Bender</b>	7.00 MN
<b>Grain Belt</b>	6.00 MN
<b>Summit Oatmeal Stout</b>	7.50 MN

~In the Bottle~

<b>Summit Saga IPA</b>	6.00 MN
<b>Fulton Blonde</b>	6.00 MN
<b>Northeast</b>	5.75 MN
<b>Michelob Ultra</b>	5.75 MN
<b>Leinenkugel's Honeyweiss</b>	5.75 WI
<b>Surly Furious</b>	7.75 MN
<b>Budweiser</b>	5.50
<b>Bud Light</b>	5.50
<b>Coors Light</b>	5.50
<b>Amstel Light</b>	5.75
<b>Heineken</b>	5.75
<b>Corona</b>	5.75
<b>Stella Artois</b>	5.75
<b>Blue Moon</b>	5.75
<b>Buckler (N/A)</b>	5.75

## CRAFT COCKTAILS

<b>Spring Gimlet</b>	12.00
Tattersall gin, lime, cherry bark bitters	
<b>Apricot Delight</b>	11.00
Tanqueray gin, apricot syrup, lemon juice, prosecco	
<b>Boulevardier</b>	12.00
Makers Mark bourbon, sweet vermouth, Campari	
<b>Tiki Mai Tiki</b>	11.00
Mount gay rum, amaretto, lime, Jamaican bitters	
<b>Aperol Spritz</b>	11.00
Aperol, sparkling wine, orange	
<b>The FireLake Cosmo</b>	12.00
Pineapple & cranberry infused vodka	
<b>Cranberry Mimosa</b>	12.00
Tattersall cranberry liqueur, sparkling wine	
<b>Barrel Aged Negroni</b>	14.00
J. Carver barrel-aged gin, Campari, orange	
<b>Nectar of the Sage</b>	12.00
Tattersall rye whiskey, sweet + sour, sage, orange	
<b>FireLake Signature Old Fashioned</b>	14.00
Maker's Mark, Tattersall Rye, sour cherry	

## MORNING COCKTAILS

<b>Mimosa</b> Orange juice, & sparkling wine	8.00
<b>Bloody Mary &amp; Chaser</b>	7.50
<b>Baileys &amp; Coffee</b> Bailey's & Lavazza coffee	8.00
<b>Espresso Martini</b> Espresso, Vanilla Vodka, Baileys	9.00

## LAVAZZA COFFEE

~ HOT ~

<b>Espresso</b>	3.50
<b>Macchiato</b>	3.75
Espresso, dollop of frothed milk	
<b>Cappuccino</b>	4.50
Espresso, frothed milk	
<b>Café Latte</b>	4.50
Espresso, steamed milk	
<b>Café Mocha</b>	4.50
Espresso, house chocolate, milk	
<b>Americano</b>	3.75
Espresso, hot water	

## BEVERAGES

<b>Lift Bridge Rootbeer Sodas</b>	4.25
<b>Buddy's Orange Soda</b>	3.95
<b>San Pellegrino</b>	sm 4.50 lg 6.50
<b>Aqua Panna</b>	sm 4.50 lg 6.50
<b>Rishi Iced Tea</b>	3.95
<b>Rishi Hot Tea</b>	4.25
Earl Grey, Blueberry Hibiscus, Peppermint, Chamomile, Jasmine, English Breakfast	

