

SKILLETS & HASH

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

Minnesota Walleye Hash* 16
Scallions, potatoes, peppers, poached eggs, hollandaise

- Campfire Skillet** 15
Rosti potatoes, Northwoods bacon, caramelized onions, tomatoes, scrambled eggs, cheddar, hollandaise
- Egg White & Asparagus Frittata** 14
Spinach, peppadew peppers and chevre

GRIDDLE & IRON

Sugar free syrup available upon request

Good Morning Minnesota 15
Wild rice pancakes, chokecherry syrup, choice of meat, 2 cooked to order cage-free eggs

- Malted Waffle** 12
Belgian style, whipped cream, fresh berries, local maple syrup
- Maple Pecan Pancakes** 12
Dried blueberry, sweetened sour cream
- Lemon Ricotta Pancakes** *Gluten Free* 13
Crème fraiche, orange marmalade, honey syrup, strawberries

EGGS

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

- Rise & Shine** 14
2 cooked to order cage-free eggs, choice of pecan smoked bacon, house cured ham, maple sausage, or Wild Acres turkey sausage
- Steak & Eggs** 20
Essential beef "all natural" flat iron steak, 2 eggs cooked to order
- Classic Eggs Benedict*** 16
House smoked ham, poached eggs, hollandaise
- Huevos Rancieros** 14
pulled pork, refried beans, tortilla, scrambled eggs, chili spiked hollandaise, *fresh fruit*
- Midwestern Omelet** 14
House smoked ham, onions, peppers, white cheddar
- Turkey Sausage Omelet** 15
Wild Acres turkey sausage, sun dried tomato, Grilled scallions, provolone
- Bacon, Egg, & Cheddar Croissant** 8
Fresh baked croissant, pecan smoked bacon, white cheddar, scrambled eggs
Sides not included
- Mushroom & Smoked Gouda Quiche** 13
fresh fruit

TO SHARE OR NOT

- Dirty Fries** 13
natural cut fries, BBQ pork, ghost pepper cheese, green onions, gravy
- Walleye Fritters** 13
walleye, scallion, dill, preserved lemon-caper aioli
- Cheese Pizza** 13
4 cheese, balsamic-marinated tomatoes, basil, roasted garlic, extra virgin olive oil
- Heirloom Corn Bread** 7
ghost pepper cheese, scallions, honey butter
- Meatball and Prosciutto Pizza** 15
house made meatballs, spicy red sauce, parmesan, garlic crema, baby kale

SOUPS & SALADS

- Wild Rice Soup** cup 5/side 7/meal 10
leeks, sherry, shiitake mushrooms, rotisserie chicken
- Seasonal Soup** cup 5/side 7/meal 10
- Beet Salad** 15
roasted, fresh, pickled, chevre, pumpkin seeds, maple-dijon vinaigrette
- Steak Salad** 18
grilled hearts of romaine, flat iron steak, vine ripe tomatoes, red onion, bacon, blue cheese dressing
- Gathered Greens Salad** side 7/meal 10
Dragsmith greens, candied walnuts, blue cheese, green apple, creamy white balsamic dressing
- Hearts of Romaine*** side 7/meal 10
pancetta, soft boiled egg, grana padano, crouton, anchovy-garlic dressing
- Add to any salad**
- Rotisserie Chicken** 8
- Hardwood Grilled Salmon** 9
- Flat Iron Steak** 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

- Essential Cheeseburger** 16
hardwood grilled, white cheddar, lettuce, tomato, red onion, stone ground mustard aioli
- Angry Bison Burger** 18
Eichten's ground bison, braised short rib, bacon marmalade, ghost pepper cheese, horseradish sauce
- Vegetable Burger** 14
Plant based burger, gf and vegan if you like
lettuce, pickled red onion, harissa aioli, white cheddar
- Minnesota Walleye Burger** 15
Lyndale slaw, lemon tarragon remoulade

SANDWICHES

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

- Orchard Chicken Salad** 13
apples, celery, cranberries, grapes, walnuts, local greens, croissant
- Downtown Club** 14
rotisserie chicken, house smoked ham, smoked bacon, provolone, tomato, lettuce, mayo
- Buttermilk Fried Chicken Sandwich** 14
lettuce, ice box pickles, ranch aioli
- Warm Smoked Turkey** 14
Wild rice cranberry bread, lettuce, caramelized onions, mustard aioli, brie cheese

SWEET TEMPTATIONS

- Cheesecake** 7
house made fresh cheese, pumpkin, poached cranberry, fermented honey
- Crepe Cake** 7
lingonberry, apple butter, almond
- Chocolate Torte** 7
bourbon cherries, caramel sea salt, cherry gelee

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
Zardetto Prosecco Veneto	9.00		34.00
Chateau St. Michelle Riesling 30.00 Washington State	8.00	20.00	
Ceretto Moscato d'Asti Piemonte	11.00	27.50	38.00
Campanile Pinot Grigio Friuli	8.00	20.00	30.00
Pine Ridge Chenin Blanc/Viognier California	9.00	22.00	32.00
Sean Minor Chardonnay Sonoma	12.00	30.00	40.00
Cousino-Macul Sauvignon Gris Maipo, Chile	11.00	27.00	38.00
Ferrari Carrano Fume Blanc Sonoma	10.00	25.00	36.00

RED

	Glass	500ml	Bottle
Root:1 Carmenere Colchagua Valley, Chile	8.00	20.00	30.00
Elouan Pinot Noir Oregon	12.00	30.00	40.00
Drumheller Merlot Washington	9.00	22.50	32.00
Fortnight Cabernet Napa Valley	14.00	32.00	43.00
Rickshaw Cabernet North Coast, California	10.00	25.00	36.00
Catena 'Vista Flores' Malbec Mendoza	10.50	26.00	36.00
Manifesto Zinfandel Lodi	10.00	25.00	36.00
Qupe Syrah Central Coast	12.00	30.00	40.00

ROSE

	Glass	500ml	Bottle
Vitiano Rose Umbria	10.00	26.00	36.00

HOPS

~ On Draft ~

Ciderboys First Press	5.50 MN
Summit EPA	5.50 MN
Finnegans Irish Amber	5.50 MN
Lift Bridge Farm Girl	5.50 MN
Lift Bridge Hop Dish	6.00 MN
Surly Bender	6.00 MN
Miller Lite	5.00
Summit Oatmeal Stout	6.50

~In the Bottle~

Summit Saga IPA	5.50 MN
Fulton Blonde	5.50 MN
Northeast	5.25 MN
Grain Belt Premium	5.25 MN
Leinenkugel's Honeyweiss	5.25 WI
Surly Furious	7.50 MN
Budweiser	5.00
Bud Light	5.00
Coors Light	5.00
Amstel Light	5.50
Heineken	5.50
Corona	5.50
Stella Artois	5.50
Blue Moon	5.50
Buckler (N/A)	5.50

CRAFT COCKTAILS

Grapefruit Margarita Silver tequila, ruby red grapefruit, salted rim	12.00
The FireLake Cosmo Pineapple & cranberry infused vodka	12.00
Strawberry Basil Moscow Mule Ripe strawberries, basil, Fevertree ginger beer	14.00
Summer Sangria Bright and bubbly, white wine, fresh fruit	10.00
Pear Blossom Absolut Pear, St. Germain elderflower, prosecco	10.00
Pimm's Cup Pimm's No. 1, fresh mint, cucumber	10.00
C&B G&T Fresh cucumber and basil give a new meaning to the classic gin and tonic	12.00

MORNING COCKTAILS

Mimosa Orange juice, & sparkling wine	8.00
Bloody Mary & Chaser	7.50
FireLake Bellini Your choice of fresh peach, blueberry or strawberry puree topped with prosecco	8.00
Tequila Sunrise Tequila, orange juice, grenadine	6.75
MN Shandy Lift Bridge Farm Girl & Lemonade	6.00
Baileys & Coffee Bailey's & Lavazza coffee	8.00
Espresso Martini Espresso, Vanilla Vodka, Baileys	9.00

LAVAZZA COFFEE

~ HOT ~

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

BEVERAGES

Spring Grove Sodas Cream Soda Black Cherry Root Beer	3.95
Buddy's Orange Soda San Pellegrino	3.95
	sm 4.50 lg 6.50
Aqua Panna	sm 4.50 lg 6.50
Rishi Iced Tea	3.95
Rishi Hot Tea Earl Grey, Blueberry Hibiscus, Peppermint, Chamomile, Jasmine, English Breakfast	4.25

