



VETERAN  
EST. 1998

# brunch

## omelets

### HAM AND CHEESE OMELET — 14 GS

Country Ham and Cheddar in lightly folded eggs with creamy hashbrowns, and Sourdough toast

### VEGGIE OMELET — 14 GS

Broccoli, cauliflower, zucchini, squash, carrots, cherry tomatoes, and mixed cheese in fluffy folded eggs, served with creamy hashbrowns, and Sourdough toast

IT'S ALL ABOUT BRUNCH!

## classics

### FARMER'S BREAKFAST\* — 13 GS

Two eggs, bacon or sausage, creamy hashbrowns, and Sourdough toast

### EGGS BENEDICT\* — 15

Two poached eggs, Canadian Bacon, English Muffin, Hollandaise, and creamy hashbrowns

### AVOCADO TOAST\* — 16

Wheat toast topped with guacamole and fresh avocado, Mediterranean balsamic cherry tomatoes, chopped bacon, two poached eggs, and herb garnish

### HOUSE SMOKED BENEDICT — 17

Poached eggs, house smoked wild caught Alaskan Sockeye salmon, English Muffin, Hollandaise, capers, and creamy hashbrowns

### FRIED EGG SANDWICH\* — 14 GS

Two fried eggs over medium with Cheddar cheese, and Applewood bacon, on a toasted Ciabatta, served with creamy hashbrowns

## griddle

### FRENCH TOAST — 10

Fresh bread in cinnamon egg wash, grilled golden brown with powdered sugar

Add strawberries or homemade whipped cream for \$1 each

### PANCAKES — 9

Three giant house made golden brown buttermilk pancakes  
Add strawberries, homemade whipped cream, chocolate chips, or blueberries for \$1 each

### MONTE CRISTO — 17

Three slices of Brioche French Toast with Ferndale turkey, ham, Applewood bacon, tomatoes, Cheddar, and sprinkled with powdered sugar, raspberry mayo upon request

## entrees

### LETTUCE TACOS — 16 GS

Blackened chicken or Mahi Mahi in Romaine leaves filled with avocado, corn and black bean salsa, pico de gallo, cheese, and topped with cilantro lime sauce and sour cream on the side, add grilled pineapple for \$1, add guacamole for \$2



### CAJUN CHICKEN PASTA — 18 GS

Chicken, julienne veggies, peppers and onions, Asiago, Parmesan, Linguini, Cajun cream sauce, cilantro, breadstick, sub shrimp for \$3

### PASTA ALFREDO — 15 GS

House Alfredo sauce, Fettuccini, Asiago, Parmesan, parsley, breadstick, add chicken for \$3 or add shrimp for \$4

### FISH 'N' CHIPS — 23

Dill pickle chip crusted Red Lake Nation Minnesota Walleye fried crispy and served with fries and house made coleslaw and tartar on the side

*\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients.*

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



May be SPICY for the average Minnesotan!

## hot sandwiches

*Served with chips and a pickle spear. Sub house fries, tots, coleslaw, veggies for \$3, fruit for \$4, or Angela Fries for \$5. Add a cup of soup for \$4, a side salad for \$5, or a side Caesar for \$6.*

### MONTE CRISTO — 17

Three slices of Brioche French Toast with Ferndale turkey, ham, Applewood bacon, tomatoes, Cheddar, and sprinkled with powdered sugar, raspberry mayo upon request

### BACON BLEU CHICKEN — 17 GS

Grilled chicken, Applewood smoked bacon, Bleu cheese crumbles, red wine caramelized onions, lettuce, tomato, Dijon mustard, on a warm toasted Ciabatta

### RACHEL — 16 GS

Ferndale pulled turkey, sauerkraut, Swiss cheese, and 1000 Island dressing, between grilled Marble Rye

### BACON CHEDDAR CHICKEN — 16 GS

Grilled chicken with Applewood smoked bacon, Sharp Cheddar, warm toasted Ciabatta roll, lettuce, tomato, onion

### REUBEN — 16 GS

House made corned beef, sauerkraut, Swiss cheese, and 1000 Island dressing, between grilled Marble Rye

### CALIFORNIA CHICKEN — 16 GS

Grilled chicken breast on a warm toasted Ciabatta roll with fresh avocado, lettuce, tomato, and onion



### BLACKENED CHICKEN — 16 GS

Cajun dusted chicken, lettuce, tomato, onion, on a toasted Ciabatta roll with mayo on the side, add avocado \$1



### NASHVILLE HOT CHICKEN — 17

Battered and fried chicken breast tossed in Nashville Hot sauce, house made pickles, Sriracha aioli, on a toasted pub bun



### BUFFALO CHICKEN — 16 GS

Grilled chicken tossed in homemade Buffalo sauce, lettuce, tomato, and onion, choice of Ranch or Bleu cheese on the side

### DILL PICKLE CHIP CRUSTED WALLEYE — 21

Dill pickle chip crusted Red Lake Nation Minnesota Walleye fried crispy, with lettuce, tomato, onion, and house made tartar sauce on the side

## crafted cocktails



### BLACKENED BLOODY MARY — 9

Tito's Vodka, house made Bloody Mary mix, Ellsworth cheese curds, sausage, pickle, olive, lemon, house made Cajun coated rim

### MIMOSA — 8

Wycliff Brut Cali Champagne, OJ

### BUILD YOUR OWN MIMOSA — 25

A bottle of Wycliff Brut Cali Champagne, with your choice of fresh orange, cranberry, or pineapple juice, and glasses to share!

### SCREWOSA — 10

Yulupa Cuvee Brut, Tito's Vodka, splash of OJ

### MN MORNING MULE — 9

Titos vodka, Fever Tree Ginger Beer, fresh OJ, fresh lime