

# FARM TABLE BRUNCH

*grown* NEAR • *made* HERE

## SAMMIES

All sandwiches are served with a choice of a warm veggie or smashed breakfast potatoes.

### THE FRY UP [GFR/DFR]

Two fried eggs & melted smoked cheddar between two toasted slices of bread. 14.

### EGGS N' BAKEY [GFR/DFR]

Two fried eggs, smoked cheddar, Peterson's thick-cut bacon, & spicy mayo. 16.

### REUBEN WITH A TWIST [GFR/DFR]

The reuben you know & love with an egg. 17.

### THE SALTY BOBBER [GFR/DFR]

Bodin's sugar-cured salmon OR trout,\* greens, melted swiss cheese, pickled onions, dijonaise, & a fried egg on toasted bread. 17.

\*salmon OR trout based on seasonal availability

### BREAKFAST BURGER [GFR/DFR]

Grass-fed beef burger cooked your way with smoked cheddar, dijonaise, an over-easy fried egg, & bacon. 17.

All eggs are sourced from a LOCAL, Amish farmers' cooperative.

## BAKERY

HOUSE-MADE CINNAMON ROLL 4.50

## À LA CARTE

Add Cheese 2.

Sauerkraut 2.

One Organic Egg 2.

Sausage Patty 4.

Peterson's Thick-Cut Bacon 5.

Warm Roasted Veggies 6.

Smashed Breakfast Potatoes 5.

House-Made Jam or Marmalade 2.

Sourdough or Blackbird Toast 3.

Gluten-Free Toast 3.



## DIETARY KEY:

[DF] dairy-free

[GF] gluten-free

[DFR] dairy-free upon request

[GFR] gluten-free upon request

\*Please notify your server of any allergies.

\*\*Potatoes have been fried in oil that has cooked gluten-containing foods.

## seasonal [ SMASHED HASH ]

[GFR] Smashed breakfast potatoes, deliciously prepared seasonal veggies, & a fried egg. 15.

### MAKE IT REUBEN!

House corned beef, melted swiss cheese, pickle chips, kraut, & Russian dressing. +4.

## CLASSICS

### FLAT TOP MUSHROOM OMELET [GFR]

Four-egg omelet with Cosmic Wheel Creamery cheese, green onions, & Northwood Mushrooms of-the-moment. 14.

### FLAT TOP REUBEN OMELET [GFR]

The house-made reuben fillings that you crave, wrapped up in an organic egg omelet. 17.

### QUICHE

A slice of house-made quiche served with a side of warm veggies. 15.

### HUNGRY FARMER [GFR]

Two eggs your way, choice of sourdough or Blackbird toast, choice of Peterson's thick-cut bacon or sausage patty, & smashed breakfast potatoes. 14.

### SHINGLE WITH A SHIMMY & A SHAKE

[GFR] Two eggs & choice of sourdough or Blackbird toast. 7.

### SUNRISE WAFFLE

Sunrise flour waffle with seasonal fruit sauce & whipped cream with Z-Orchard maple syrup on the side. 14.

### BISCUITS + GRAVY

Fluffy, buttery biscuits with sausage gravy, just the way you like 'em. 14. ADD one egg +2.



All bread is sourced from Positively 3rd Street Bakery in Duluth, except for the sourdough bread is made by Sister Crave of Osceola, WI.

## Liquid [ GOLD ] House-Made | GF 2.

House Mayo  
Spicy Mayo  
Green Ranch  
Local Honey

Bang! Sauce  
Russian Dressing  
Balsamic Onion Jam  
Blueberry BBQ Sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# CHEERS!

*Brunch*

## [ COCKTAILS ]

### MIMOSA

Organic orange juice & bubbly. 11.  
32-ounce pitcher 24.

### BLOODY MARY

House-made mix served with a snack skewer & Midwest vodka. 12.  
ADD a beer chaser +2.

**N/A BLOODY MARY 8.**

## COCKTAILS 12.

### OLD FASHIONED

Bitters, a dash of cherry syrup, & Wollersheim House Press Brandy OR Border Bourbon. Served with an orange slice & a cherry.

### COSMO

Cranberry juice, 45th Parallel Orangecello, & 45th Parallel vodka.

### GIMLET

Midwest Gin, honey, lime, & sage.

### SPICED APPLE SANGRIA

White wine, Cava, Z-Orchard apple cider, spiced simple syrup, seasonal spices, & fresh fruit.

### BEE STING CIDER

Border Bourbon, Z-Orchard hot cider, cream, & honey.

### ESPRESSO MARTINI

Shaken Bittercube espresso martini liquor with a frothy foam top.

### ELDERBERRY VODKA SOUR

Elderberry simple, 45th Parallel vodka, & soda water.

## WINE ON TAP 9.

### RIESLING

*Long Meadow Ranch.* Notes of papaya & melon.

### PINOT GRIS

*Oregon White.* Refreshing aromas of lemon, spearmint, & marzipan lead to flavors of cantaloupe, dried pineapple, butterscotch, & fresh-baked biscuit.

### RED BLEND

*Lubanzi.* Hints of fresh red fruits & chocolate. Light bodied.

### CABERNET SAUVIGNON

*Fossil Point.* Aromas of blackberry, plum, cocoa nibs, green coffee, & fennel.

### WINE FLIGHT

Includes all four tap wines. 18.

## COFFEE + TEA

ADD *flavor shot* +50¢

### BOTTOMLESS DRIP

Farmer to Farmer Light Roast or Decaf. 3.

### CAPPUCCINO

A perfect balance of airy foam, steamed milk, & espresso. 5.

### LATTE

Traditionally prepared with espresso, steamed milk, & a dollop of milk froth. 5.

### MOCHA

Steamed milk, chocolate ganache, espresso, & whipped cream. 6.

### MIEL

Steamed milk, local honey, milk froth, & espresso. 6.

### MAPLE LATTE

Steamed milk, espresso, milk froth, & local maple syrup. 6.

### CHAI LATTE

Grey Duck chai, steamed milk, & a dash of cinnamon. 5.

### TURMERIC GINGER HONEY LATTE

Steamed milk, turmeric ginger extract, & local honey. 5.

### LONDON FOG

Earl Grey tea, steamed milk, & lavender syrup topped with lavender. 5.

### MATCHA LATTE

Matcha concentrate, steamed milk, & local honey. 6.

**LOCAL RED CLOVER TEA** Cup 5. | Pot 9.  
Blossoms of Health

**RISHI TEA** Cup 5. | Pot 9.

Orange Blossom Green, Jasmine Green, Earl Grey, Turmeric Ginger, Golden Chamomile Blossom, Blackberry Shiso, Blueberry Rooibos, Masala Chai, & Raspberry Green

**ENROOT COLD BREW TEA** 6.

REVITALIZE: Raspberry, Mint, & White Peony

REJUVENATE: Hibiscus & Jasmine Green

CAFFEINE-FREE: Strawberry, Lavender, Rosemary, & Tulsi

## BEER ON TAP

16-ounce pour 7.

### ROTATING IPA

Ask your server what IPA is on tap currently.

### ROTATING CIDER

*Aepple Treow* Hard Ciders

### VANILLA PORTER

*Trap Rock Brewing Co.* Porter

### SPOTTED COW

*New Glarus* Cream Ale

### OCTOBERFEST

*Trap Rock Brewing Co.* Märzen

### MINNESCONSIN

*Hop & Barrel* Helles Lager

### BEER FLIGHT

Four, 6-ounce pours of your choice. 10.

