



BRUNCH

SERVED UNTIL 3PM EVERYDAY

ECUADORIAN BAKED EGGS 13

two eggs, spicy mole black beans (contains nuts), queso fresco, white cheddar, avocado creme, salsa verde, with a llapangacho choice of corn or flour tortillas

BISCONES & GRAVY 13

parmesan & chive biscones, two eggs, roasted chèvre potatoes choice of mushroom or sausage gravy or both!

DAILY OMELETTE 12

served with multi-grain toast or english muffin choice of roasted chèvre potatoes or field greens

CINNAMON WILD RICE PANCAKES 6/10 one/two

topped with fruit & granola (contains nuts), served with real maple syrup

JOHN'S PLATE 8.50

two eggs, toast or english muffin, roasted chèvre potatoes add bacon or sausage 3

EGGS BENEDICT 12.50

english muffin, spinach, poached eggs, hollandaise add ham or bacon 2. or smoked salmon 4 choice of roasted chèvre potatoes or field greens

BEEF HASH 13.50

roasted potatoes, braised cabbage, eggs, hollandaise, served with toasted baguette

WHO'S YOUR BUDDY? 8.50

egg sandwich on english muffin choice of roasted chèvre potatoes or field greens

Chaz

white cheddar
add bacon, sausage or ham 2

Aimee

tomato jam, arugula,
chèvre & cream cheese

I WANT IT ALL 13

one egg, one sausage, one pancake, one bacon, roasted chèvre potatoes

SOUP & SALADS

BUTTERNUT SQUASH BISQUE 4/6.50 cup/bowl

SOUP OF THE DAY 4/6.50 cup/bowl

CITRUS SALAD 7.50

baby greens, orange wheels, feta, red onion

BEEF CAPRESE SALAD 11

basil, arugula, house pulled mozzarella, red & gold beets, balsalmic glaze, crushed pistachios, olive oil powder

STRAWBERRY FIELDS SALAD 10

spinach, strawberry, red onion, vinaigrette, frico chip add chicken tender 2 or bacon 2

HANGER STEAK SALAD 14/18 4oz/8oz

wedge lettuce, bacon, blue cheese dressing, cherry tomatoes, avocado

SANDWICHES

choice of field greens or fries
or truffle fries \$1. curds or soup of the day \$2

SMASH BURGER 13

house pulled mozzarella, caramelized onions add sautéed mushrooms 1, add bacon crumbles 2

VEGGIE BURGER 12.50

black beans, wild rice, nuts. provolone, chipotle aioli, LTO add bacon 2.50. available in frozen 6 packs for \$10

PILED HIGH CLUB 12.50

turkey breast, avocado, bacon, chipotle aioli, LTO, grilled caraway rye

CUBANO CENTRAL 13

smoked pork, Beeler's ham, provolone, onions, pickled chiles, spicy pickles & mustard, pressed ciabatta roll

CHICKEN MELT 12.50

chicken tenders, applewood-smoked bacon, tomato, CBC spiced honey mustard, cheddar, Texas toast

REFRESHMENTS

Harvey Wallbanger 7.50

Vodka, fresh-squeezed orange juice, Galliano

Amaro Spritz 7

Aperol, Angostura Amaro, Brut Cava, soda

Bellini 7

Bellafina Prosecco. peach or seasonal fruit purée

Mimosa glass/6 pitcher/22

Mas Fi Brut Cava.

Choice of fresh-squeezed orange juice, or fresh-squeezed grapefruit juice

Build Your Own Bubbly 28

A bottle of Mas Fi Brut Cava, mini-carafes of orange juice, grapefruit juice, peach purée, and a cordial glass of creme de cassis

Bloody Mary

House mix, spicy pickle, olive, Wonderstuff back

glass/7.5 pitcher/23 glass/9 pitcher/30

Sobieski Vodka	Absolut Peppar
Gordon's Gin	Gamle Dill Aquavit
Sauza Blue Tequila	Isle of Sky 8yr Scotch
	Referent Horseradish

All Irish Coffee 7

House Irish cream, Paddy Irish whiskey

Tim Press 7

Cold press, house spicy bourbon & Irish cream

Surly - Coffee Bender 16oz 7.50

Rejuvenation Libation 6

Red Berries Tea Source iced tea, Aperol, Fernet Branca, Angostura & Peychaud bitters served in an icy pint

A shim for what ails you!

CAFFEINE

B&W Coffee 3.50

B&W Cold Press 5.50

Iced Tea 3.50

Tea Source Tea 3.50

Loose leaf - English Breakfast, Red Berries, Earl Grey, Chamomile, Mint, or Evening in Missoula

JUICE & SODA

Orange, Grapefruit, Apple, Cranberry, Pineapple 4

Lemonade 3.50

Coke, Diet, Sprite, Fanta Orange, Mr. Pibb, Barq's Rootbeer 3

Gosling's Ginger Beer 4

San Pellegrino Sparkling 3
Regular or flavored

SIDES

truffle fries 6.50

parmesan, truffle oil, chipotle aioli

cheese curds 7.50

beet & beef ketchup

roasted chevre potatoes 6.50

bacon 4

sausage 4

one egg 1.50

two eggs 3

toast or english muffin 2

yogurt with granola 5

add fresh fruit 1

fresh fruit 5

side greens 4

Thank you TO THESE LOCAL PROVIDERS

Cultivate NE. Mississippi Mushrooms . Great Northern Seafoods . Beelers Farm . Garden Farme . New French Bakery . B&W Coffee .

& to our Chef Danny Rojas - Fall 2017

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.