

ALL DAY

BRUNCH

ECUADORIAN BAKED EGGS \$13.00

two eggs, spicy adobo black beans, queso fresco, white cheddar, avocado creme, salsa verde, chevre potatoes choice of corn or flour tortillas. add pulled pork 3

BISCONES & GRAVY \$13.50

buttermilk biscones, two eggs, roasted chevre potatoes choice of mushroom or sausage gravy or both

ROOT VEGETABLE HASH \$9.50

red potato, peppers, onions, mushrooms, Brussels sprouts with baguette (vegan). freely add hollandaise (not vegan) add eggs 2, smkd tofu 3, corned beef 4, 4oz/8oz steak 4/8

JOHN'S PLATE \$8.50

two eggs, toast or English muffin, roasted chevre potatoes add two bacon 2.50, two sausage 2.00, pancake 4.00

EGG MILL MUFFIN \$6.00

scrambled egg patty, white cheddar, sauteed spinach, onion, and tomato on English muffin add pit ham 1.00

WILD RICE PANCAKES \$6/10(one/two)

SIDE OF BISCONES \$7.00

pair of biscones, served with honey butter and house jam

CUP OF GRAVY \$4.00

SM./LG. SIDE POTATOES \$3.00/5.50

BACON (3 pc) \$4.00

SAUSAGE (4 pc) \$4.00

ONE EGG/TWO EGGS \$1.50/3.00

TOAST OR ENGLISH MUFFIN \$2.00

served with house jam

SOUP & SALAD

SWEET CORN CHOWDER \$4.00/6.50

SOUP DU JOUR \$4.00/6.50

QUARTS OF SOUP AVAILABLE \$14.50

ZEN NOODLE SALAD \$13.00

sauteed bok choy, field greens, ramen noodles, almonds, sesame seeds, Mandarin orange vinaigrette, sesame ginger dressing

add smoked tofu 3, shrimp 3, chicken 4, steak 4oz/8oz 4/8

ROASTED BEET SALAD \$12.00

arugula, smoked mozzarella, red & gold beets, balsamic glaze, roasted pistachios, olive oil powder

add smoked tofu 3, shrimp 3, chicken 4, steak 4oz/8oz 4/8

SIDE GREENS \$4.50

SANDWICHES

served with a choice of field greens or fries.

upgrade to truffle fries \$1. curds or cup of soup \$2

MAC IN THE MIDDLE BURGER \$14.50

1/2 lb. patty layered with cheddar mac & cheese, with dill & basil relish or pickled hot peppers, on a toasted egg bun

BB Burger - 1/3 lb. patty, just cheddar \$10.00

add to either: avocado 1.00, fried egg 1.50, bacon 2.50

VEGGIE BURGER \$13.00

black bean, wild rice, mushroom, and mixed nuts patty. provolone, frico chip, chipotle aioli, lettuce, tomato, onion

add avocado 1.00, fried egg 1.50, bacon 2.50

available in frozen 6 packs for \$10

FULL HOUSE REUBEN \$13.50

brisket corned beef, Swiss, 1000 island dressing, sauerkraut, pumpernickel. sub turkey breast for a Rachel

JOE'S JERK FRIED CHICKEN \$13.50

fried chicken breast, spicy spinach jerk sauce, pickled mango, bacon, lettuce, tomato, toasted egg bun

CUBANO CENTRAL \$13.50

pulled pork, pit ham, provolone, spicy mustard; pickle, onion, and pickled pepper relish; pressed ciabatta roll

PILED HIGH CLUB \$13.00

turkey breast, avocado, bacon, chipotle aioli, lettuce, tomato, onion, toasted caraway rye

DESSERTS

SCOTCHAROOS \$3.00

peanut butter, chocolate, and butterscotch rice crispy bars

CHERRY CHEESECAKE \$7.00

chocolate graham cracker crust, macerated cherry

CHOCOLATE CAMPFIRE \$7.00

dark chocolate mousse, honey streusel, roasted Jet-Puffed marshmallow

SEBASTIAN JOE'S ICE CREAM \$5.00

2 scoops, Minneapolis vanilla or seasonal flavors

MILKSHAKES AND MALTS \$6.00

16oz. Sebastian Joe's MPLS vanilla or seasonal flavors

ENTREES

RIBEYE STEAK \$18.00

Montreal-seasoned grilled 8oz cut, summer succotash with radish, twice baked potato (with or without bacon)

BEEF CARNITAS TACOS \$14.50

3 tacos on corn or flour tortillas, queso fresco, pico de gallo, lime crema, green onions, radish. side of cilantro rice

FISH AND CHIP \$16.50

beer breaded cod fillets, twice baked potato (with or without bacon), blue cheese coleslaw, house basil and dill tartar sauce, malt vinegar

SHARE PLATES

TRUFFLE FRIES \$7.00

parmesan, black truffle oil, salt, pepper, parsley, chipotle aioli

CHEESE CURDS \$8.00

beer breaded, beet & beef ketchup make 'em dirty with dry rub seasoning and ranch for .50

CHICKEN WINGS (8 pc) \$8.50

Crybaby Buffalo, Dry Rub, Jamaican Jerk, or Sesame Ginger ranch & blue cheese, celery. Sub breaded Cauliflower (V, GF)

YAMI SOBA NOODLES \$11.00

bok choy, mushrooms, carrots, sesame seeds, ginger broth, sous vide egg (vegan w/o egg)

add shrimp 3, smoked tofu 3, grilled chicken 4

BAKED MAC & CHEESE \$9.00

cheddar parmesan fondue, croutons, green onions, gruyere add truffle oil 1.00, bacon 2.50, corned beef 4



LATE SUMMER 2020
CHEF KIERAN HOLCOMB



BRUNCH BOOZE

EYE OPENERS

HARVEY WALLBANGER \$7.50
Vodka, fresh-squeezed orange juice, Galliano

AMARO SPRITZ \$8.00
Aperol, Angostura amaro, Mas Fi brut cava, soda

REJUVENATION LIBATION \$6.00
Red Berry iced tea, Aperol, Fernet, Angostura & Peychaud

BELLINI \$7.00
Bellafina prosecco, peach puree

MIMOSA (glass/pitcher) \$6.00/22.00
Mas Fi Brut Cava

Choice of fresh-squeezed orange juice or grapefruit juice

BUILD YOUR OWN BUBBLY \$28.00

Bottle of Mas Fi brut cava, OJ, GF, peach, creme de cassis

BLOODY MARY

House mix, spicy pickle, olive, lager back

glass/pitcher

\$7.50/\$23.00

Sobieski vodka

Seagram's gin

Sauza Blue tequila

glass/pitcher

\$9.00/\$30.00

Absolut Peppar vodka

Gamle Ode dill aquavit

Black Bottle Islay scotch

Prairie cucumber vodka

Referent horseradish

ALL IRISH COFFEE \$7.00

House Irish cream, Paddy Irish whiskey

TIM PRESS \$7.00

Cold press, house spiced bourbon & house Irish cream

OTHER LIQUIDS

CAFFEINE

B&W COFFEE \$3.50
Italian Dark Roast or Guatemalan Decaf

B&W COLD PRESS \$5.50
Brazilian

LIZ LEMON \$4.00
Cold press, lemonade, simple, soda water. Trust us

ICED TEA \$3.50

ARNIE PALMER \$3.50
1/2 Lemonade, 1/2 Iced Tea

TEA SOURCE HOT TEA \$3.50

Loose leaf
English Breakfast,
Gunpowder Green,
Red Berry,
Earl Grey,
Chamomile,
Mint,
or Evening in Missoula

REFRESHMENTS

LEMONADE \$3.50

JUICE \$4.00

Orange
Grapefruit,
Apple,
Cranberry,
Pineapple,
or Tomato

MEXICAN COKE \$3.00

12oz. bottle

FOUNTAIN SODA \$3.00

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

WISCO POP! \$4.00

Ginger Ale
Strawberry
or Grapefruit
12oz bottle

SAN PELLEGRINO \$3.00

Regular 750ml, or Various flavors 330ml