



# BRUNCH

SERVED UNTIL 3PM EVERYDAY

### ECUADORIAN BAKED EGGS 13

two eggs, spicy adobo black beans, 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

### WEST AFRICAN PEANUT STEW 4/6.50 cup/bowl

spicy, collard greens, onions, sweet potato, on rice (vegan)

### SOUP OF THE DAY 4/6.50 cup/bowl

### BEET CAPRESE SALAD 11

arugula, house pulled mozzarella, red & gold beets, balsamic 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, lettuce, tomato, onion, grilled caraway rye

### CUBANO CENTRAL 13

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

### CREOLE GRINDER 12.50

bacon, fried green tomatoes, arugula, creole mustard, grilled ciabatta roll

## 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, lager back

### glass/7.50 pitcher/23 glass/9 pitcher/30

Sobieski Vodka

Gordon's Gin

Sauza Blue Tequila

Absolut Peppar

Gamle Dill Aquavit

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 iced pint

A shim for what ails you!

### Brandy Milk Punch 7.50

E&J VSOP brandy, whole milk, nutmeg

## 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

## WE USE ONLY CAGE FREE EGGS

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 - Spring 2018

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



# DINNER

SERVED 5PM TO CLOSE

## SHARE PLATES

### CHEESE CURDS 7.50

beet & beef ketchup

### TRUFFLE FRIES 6.50

parmesan, truffle oil, chipotle aioli

### HALF-FANCY CHEESE PLATE 1 FOR 6 -OR- 3 FOR 13.50

### OYSTERS ON THE HALF SHELL\* 6

2 oysters, peppercorn granita

### MUSSELS 12.50

cherry tomatoes, white wine, garlic & herbs, baguette  
*add fries \$5*

### HOISIN CHICKEN WINGS 8

8 piece, topped with peanuts and chives

### CRAB CAKE 11

jumbo lump crab, remoulade, miso slaw, preserved lemons

### FRIED GREEN TOMATOES 6.50

roasted sweet corn relish, remoulade

### BISCONES 6

biscuit/scones hybrid, served with honey butter

### MISO SLAW 3.50

vinaigrette dressing, carrots, cabbage, green apples,  
black sesame seeds

### GARLIC MASHED SWEET POTATOES 5

## SOUP & SALADS

### WEST AFRICAN PEANUT STEW 4/6.50 cup/bowl

spicy, collard greens, onions, sweet potato, rice (vegan)

### SOUP OF THE DAY 4/6.50 cup/bowl

### BEET CAPRESE SALAD 11

basil, arugula, house pulled mozzarella, red & gold beets,  
balsamic 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

## ENTREES

### SCALLOPS ON THE STUFFED SHELL 20

pan seared, putanesca sauce. pasta shells stuffed with  
spinach, white cheddar, parmesan, ricotta

### SHRIMP & GRITS 2-WAYS 16

pan seared with charon sauce. creamy smoked gouda grits,  
white cheddar grit cake

### PORK CHOP 18

bone-in, andouille sausage, dirty south chicken liver rice

### HANGER STEAK AU POIVRE 21

8oz cut, peppercorn encrusted, brandy cream sauce, garlic  
mashed sweet potatoes, green beans

### BEEF ROAST 17

roasted potatoes, braised cabbage, charon,  
sous-vide egg, with toasted baguette

### BAYOU CHICKEN CUTLET 17

cornmeal crusted, pancetta, maque choux

## 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, mixed nuts. provolone, frico chip,  
chipotle aioli, lettuce, tomato, onion  
*add bacon 2.50.*

*available in frozen 6 packs for \$10*

### PILED HIGH CLUB 12.50

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

### CUBANO CENTRAL 13

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

### CREOLE GRINDER 12.50

bacon, fried green tomatoes, arugula, creole mustard,  
grilled ciabatta roll

### BBQ PORK HOAGIE 11.50

miso slaw, crispy shallots, sweet corn hoagie

## HAPPY HOURS

SERVED 3PM TO 5PM EVERYDAY

TRUFFLE FRIES ..... \$5

CHEESE CURDS ..... \$6

SMASH BURGER (just the burger) ..... \$7

VEGGIE BURGER (just the burger) ..... \$7

BREAKFAST SANDWICH (ham & egg) ..... \$6

HOISIN CHICKEN WINGS (8 piece) ..... \$7

HALF-FANCY SALAD ..... \$4

**\$3 TALLBOYS**

**\$5 HOUSE WINE**

red, white, bubbly, pink bubbly

**\$1.50 OFF ALL TAP BEERS**

**\$7 FEATURED COCKTAIL**

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