



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

buttermilk 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 crab cakes 4.50 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

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

SOUP OF THE DAY 4/6.50 cup/bowl

BEET CAPRESE 11

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

SHRIMP KABOB NIÇOISE 13

baby red potatoes, cherry tomatoes, green beans, red onion, bell pepper, sous-vide egg, vinaigrette, anchovies

HANGER STEAK CAESAR 14/18 4oz/8oz

romaine, anchovies, house caesar dressing, frico chip, parmesan, croutons (\$10 without the steak)

SANDWICHES

choice of field greens or fries

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

MN SPICY BURGER 13

smoked gouda, chipotle aioli, caramelized onions add sautéed mushrooms 1, fried egg 1.50, bacon crumbles 2

VEGGIE BURGER 12.50

black bean, wild rice, mushroom, and mixed nuts patty, provolone, frico chip, chipotle aioli, lettuce, tomato, onion add fried egg 1.50, 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, ciabatta

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!

Strawberry Milk Punch 7.50

E&J VSOP brandy, whole milk, Peychaud's bitters, 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

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

a pair of oysters, peppercorn granita, lemon

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

BUTTERMILK BISCONES 6

a pair of biscones, served with honey butter

MISO SLAW 3.50

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

GARLIC MASHED SWEET POTATOES 5

SOUP & SALADS

WEST AFRICAN PEANUT STEW 4/6.50 cup/bowl

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

SOUP OF THE DAY 4/6.50 cup/bowl

BEET CAPRESE 11

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

SHRIMP KABOB NIÇOISE 13

baby red potatoes, cherry tomatoes, green beans, red
onion, bell pepper, sous-vide egg, vinaigrette, anchovies

HANGER STEAK CAESAR 14/18 4oz/8oz

romaine, anchovies, house caesar dressing, frico chip,
parmesan, croutons (*\$10 without the steak*)

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 sauce,
sous-vide egg, with toasted baguette

BAYOU CHICKEN CUTLET 17

cornmeal crusted, pancetta, maque choux

SANDWICHES

choice of field greens or fries

sub truffle fries \$1, curds or cup of soup \$2

MN SPICY BURGER 13

smoked gouda, chipotle aioli, caramelized onions
add sautéed mushrooms 1, fried egg 1.50, bacon crumbles 2

VEGGIE BURGER 12.50

black bean, wild rice, mushroom, and mixed nut patty.
provolone, frico chip, chipotle aioli, lettuce, tomato, onion
add fried egg 1.50, bacon 2.50
available in frozen 6 packs for \$10

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-INAWA 12

bbq pulled pork, miso aioli coleslaw, crispy fried shallots,
sweet corn hoagie

HAPPY HOUR

SERVED 3PM TO 5PM EVERYDAY

- TRUFFLE FRIES \$5
- CHEESE CURDS \$6
- MN SPICY BURGER (no side)..... \$7
- VEGGIE BURGER (no side)..... \$7
- PILED HIGH CLUB (no side)..... \$7
- BREAKFAST SANDWICH (ham & egg)..... \$6
- HOISIN CHICKEN WINGS (8 piece)..... \$7
- PAIR OF OYSTERS \$6

- BOWL OF SOUP OR STEW \$5
- 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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