

BRUNCH

ECUADORIAN BAKED EGGS \$14.50

two eggs, spicy adobo black beans, queso fresco, white cheddar, avocado crema, salsa verde, chevre potatoes choice of corn or flour tortillas. add pulled pork 4.00

BISCONES & GRAVY \$14.50

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

ROOT VEGETABLE HASH \$10.50

red potato, peppers, onions, mushrooms, summer squash with baguette (vegan). freely add hollandaise (not vegan) add eggs 2, smkd tofu 3, corned beef 4, 4oz/8oz steak 5/9

EGGS BENEDICT \$12.00

spinach, tomato, sous vide eggs, hollandaise, on English muffin. chevre potatoes or field greens. add pit ham 1.50, crab cakes 3.00

SEASIDE SCRAMBLE \$13.50

two eggs, shrimp, crab, arugula, green onion, whipped chevre. chevre potatoes or field greens. choice of toast

JOHN'S PLATE \$9.50

two eggs, chevre potatoes or greens, choice of toast add two bacon 3, two sausage 2, pancake 4

SANDWICHES

served with a choice of field greens or fries. upgrade to: dirty fries .50, truffle fries 1. curds, dirty curds, or soup 2

LE BRAT \$14.00

beer-boiled and grilled all-pork bratwurst, toasted croissant. sauerkraut, pickled red onion, Ketchup Bros. yellow mustard

HALF FANCY BURGER \$15.50

seasoned 6oz. beef patty, smoked gouda, house tomato jam, Ketchup Bros. yellow mustard

BB BURGER 6oz patty, cheddar \$10.50

add to either: avocado 1.50, fried egg 1.50, bacon 3

VEGGIE BURGER \$14.50

black bean, wild rice, mushroom, and mixed nuts patty. provolone, frico chip, chipotle aioli, lettuce, tomato, onion add avocado 1.50, fried egg 1.50, bacon 3 available in frozen 6 packs for \$12

FULL HOUSE REUBEN \$16.50

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

CUBANO CENTRAL \$16.00

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



SOUP & SALAD

CREAM OF GYRO \$4.50/6.50

SOUP DU JOUR \$4.50/6.50

CHEF SALAD \$13.00

romaine, roasted turkey breast, cherry tomatoes, cucumber, red onion, hard-boiled egg, Italian dressing add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

ROASTED BEET SALAD \$12.50

arugula, fresh mozzarella, red & gold beets, balsamic glaze, roasted pistachios, olive oil powder add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

SIDE GREENS \$5.00

A LA CARTE

TRUFFLE FRIES \$7.00

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

DIRTY FRIES - dry rub, ranch \$6.50

CHEESE CURDS \$8.00

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

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

served with fruit, granola, and real maple syrup

YOGURT WITH GRANOLA \$5.00

add fresh fruit 1.00

SIDE OF BISCONES \$8.00

served with honey butter and house jam

CUP OF GRAVY \$4.00

SM./LG. CHEVRE POTATOES \$3.50/5.50

BACON (3 pc) \$5.00

SAUSAGE (4 pc) \$4.00

ONE EGG/TWO EGGS \$1.50/3.00

SIDE OF TOAST \$2.50

multigrain, croissants, or English muffin. with house jam

SERVED 'TIL 3:45PM

EYE OPENERS

HARVEY WALLBANGER \$7.50

Sobieski vodka, fresh-squeezed orange juice, Galliano

AMARO SPRITZ \$8.00

Aperol, Amaro del Capo, Mas Fi brut cava, soda

REJUVENATION LIBATION \$6.00

Red Berry iced tea, Aperol, Fernet, Angostura & Peychaud

BELLINI \$8.00

Bellafina prosecco. peach, passionfruit or strawberry

MIMOSA (glass/pitcher) \$7.00/28.00

Mas Fi Brut Cava. orange or grapefruit juice

BUILD YOUR OWN BUBBLY \$32.00

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

El Jimador tequila

glass/pitcher

\$9.00/\$30.00

Absolut Peppar vodka

Gamle Ode dill aquavit

Prairie cucumber vodka

Referent horseradish

ALL IRISH COFFEE \$7.50

House Irish cream, Paddy Irish whiskey

TIM PRESS \$8.50

Cold press, house spiced bourbon & house Irish cream

CAFFEINE & REFRESHMENTS

B&W COFFEE \$3.75

B&W COLD PRESS \$6.00

B&W COLD PRESS ON NITRO \$7.50

LIZ LEMON \$5.00

Cold press, lemonade, simple, soda water. Trust us

ICED TEA \$3.50

TEA SOURCE TEA \$3.50

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

JUICE \$4.00

Orange, Grapefruit, Apple, Cranberry, Pineapple, or Tomato

SODA \$3.00

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

LEMONADE add strawberry 1.00 \$3.50

WISCO POP! \$4.00

Ginger Ale, Strawberry, or Grapefruit soda

SAN PELLEGRINO \$3.00

Various Flavors 330ml

D I N N E R

SHARE PLATES

TRUFFLE FRIES \$7.00
parmesan, black truffle oil, salt, pepper, parsley, chipotle aioli.

DIRTY FRIES - dry rub, ranch \$6.50

CHEESE CURDS \$8.00
beer breading, beet & beef ketchup
make 'em dirty with dry rub seasoning and ranch for .50

CHICKEN WINGS (8 piece) \$14.50
Crybaby Craig's Buffalo, Dry Rub, BBQ, or Plain.
served with ranch, blue cheese dressing, celery.

FAUXKEN WINGS \$11.50
cornmeal and rice flour breaded cauliflower wings. same options. vegan with rub or plain, without dips. gluten-free

CRAB CAKES \$14.00
two cakes, arugula, wilted spinach, hollandaise

BAKED MAC & CHEESE \$10.50
cheddar and parmesan fondue, croutons, chives
add truffle oil 1, bacon 3, crab 4, corned beef 4

SIDE OF BISCONES \$8.00
pair of biscones, served with honey butter and house jam



SANDWICHES

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sauerkraut, pickled red onion, Ketchup Bros. yellow mustard

HALF FANCY BURGER \$15.50
seasoned 6oz. beef patty, smoked gouda, house tomato
jam, Ketchup Bros. yellow mustard

BB BURGER 6oz patty, cheddar \$10.50
add to either: avocado 1.50, fried egg 1.50, bacon 3

VEGGIE BURGER \$14.50
black bean, wild rice, mushroom, and mixed nuts patty.
provolone, frico chip, chipotle aioli, lettuce, tomato, onion
add avocado 1.50, fried egg 1.50, bacon 3
available in frozen 6 packs for \$12

FULL HOUSE REUBEN \$16.50
brisket corned beef, Swiss, 1000 island dressing, sauerkraut,
pumpnickel. sub roasted turkey for a Rachel

JOE'S BBQ FRIED CHICKEN \$16.50
fried chicken breast, Ketchup Bros. BBQ sauce, bacon,
lettuce, tomato, on a toasted egg bun

CUBANO CENTRAL \$16.00
pulled pork, pit ham, provolone, spicy mustard;
pickle, onion, and pickled pepper relish; pressed ciabatta roll

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balsamic glaze, roasted pistachios, olive oil powder
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SIDE GREENS \$5.00

SERVED 4PM-CLOSE

ENTREES

SIRLOIN \$24.00
8 oz cut grilled simply with salt and pepper,
roasted rosemary fingerling potatoes, Old Bay-brined corn
on the cob, honey butter

MATT'S FISH DINNER \$23.00
10 oz of breaded Pacific cod fillet, smoked potato butter,
gnocchi, pea & spinach puree, malt vinegar powder

PASTA CARBONARA \$19.00
spaghettoni, parmesan egg cream sauce, pancetta,
hickory charcoal powder

DESSERTS

SCOTCHAROOS \$4.50
peanut butter rice crispy bar pieces with
chocolate and butterscotch frosting

CAMPFIRE CHEESECAKE \$8.00
chocolate with graham cracker crust,
bruleed marshmallow, chocolate pearls

RUSSIAN HONEY CAKE \$10.00
10 layer burnt honey and agave cake, dulce de leche
frosting, honey drizzle

SEBASTIAN JOE'S ICE CREAM \$5.00
2 scoops, Minneapolis vanilla or seasonal flavors

MILKSHAKES AND MALTS \$7.00
16oz. Sebastian Joe's MPLS vanilla or seasonal flavors

DESSERT WINE & COFFEE

ALAGNE MARSALA VERGINE \$8.00

NARDINI TAGLIATELLA 1oz \$5.50

DR RUBY PORT \$8.50

DR TAWNY PORT \$8.50

B&W COFFEE \$3.75
Brazilian or Guatemalan Decaf

B&W COLD PRESS \$6.00
Brazilian

B&W COLD PRESS ON NITRO \$7.50
Brazilian, 9oz pour

SUMMER/FALL 2022
CHEF KIERAN HOLCOMB