

# Breakfast

We are a scratch kitchen, featuring seasonally crafted dishes created with locally sourced ingredients from organic farmers.

Served All Day

## DAILY PREPARATION

### Soft Scramble\*

See specials for the daily preparation.

### Loaded Hash Browns

See specials for the daily preparation.

### Pig's Eye Breakfast\*

Two organic eggs your way with choice of maple fennel sausage patties, Compart Duroc ham or Thielen Meats bacon and home fries or hash browns. Served with house made sunflower wheat toast and fresh fruit. \$18.50

### Walleye Cake Bennie\*

Lake Superior walleye cakes, two organic eggs poached topped with lemon hollandaise, and arugula pickled pepper garnish. Served with home fries. \$19

### Huevos Rancheros Benedict\* V

Two organic eggs poached served on cornbread with guacamole, black bean relish, and topped with ranchero sauce, cilantro lime sour cream, and tortilla strips. Served with a house salad with cider vinaigrette. \$17.50 + house made chorizo \$3

### Breakfast Tacos GF

Two corn tortillas with refried black beans, chorizo, organic eggs scrambled, Cotija cheese, fresh pico de gallo, and guacamole. Served with a house salad with cider vinaigrette. \$17.50

### Smothered Breakfast Burrito

Organic eggs scrambled, hash browns, white cheddar cheese, chorizo, refried black beans, and fresh pico de gallo wrapped in a flour tortilla topped with salsa verde and salsa roja. \$18.50

### Smashed Avocado Toast\* V

Toasted baguette, guacamole, an organic egg over easy, Cotija cheese, pickled red onions, and crushed red pepper. Served with a house salad with cider vinaigrette. \$17

### White Beans and Toast\* V

Marinated gigante white beans with spinach, two organic eggs sunny side up and microgreens, on toasted sourdough. \$16.50

### Biscuits and Gravy\*

Cheddar buttermilk thyme biscuit with maple fennel sausage gravy, and two organic eggs poached topped with pickled red onions and organic micro greens. Half \$12 • Full \$18

### The Buttered Tin Hash\* GF\*

Maple cajun salmon, sweet potato hash with peppers, onions, and potatoes. Topped with an over-easy egg, lemon hollandaise, roasted peach mostardo, maple glaze, and micro greens. Served with house jam and sunflower wheat toast. \$19.50

### Italian Beef Hash\* GF\*

Slow braised Italian style beef on hashbrowns with provolone cheese. Topped with an over-easy egg, grainy mustard hollandaise, giardiniera, and micro greens. Served with house jam and toasted sourdough. \$18.50

### Big Ol' Bennie\*

Cheddar thyme biscuit topped with Compart Duroc ham, organic eggs poached, and lemon hollandaise sprinkled with smoked paprika and chives. Served with a house salad with cider vinaigrette. Half \$12 • Full \$18

### Damn Good Egg Sandwich\*

Two organic eggs sunny side up, white cheddar cheese, Thielen Meats bacon, tomato, onion and aioli on toasted sourdough. Served with a house salad with cider vinaigrette. \$18

### Biscuit Sammie\*

Cheddar buttermilk thyme biscuit with maple fennel sausage, three pepper relish, pimento cheese, and an organic egg scrambled. Served with a house salad with cider vinaigrette. \$15

### Bananas Foster French Toast V

Seared bananas, carmel sauce, candied pecans, whipped cream. \$16

### Buttermilk Pancakes

Three buttermilk pancakes with house made maple bacon butter and real maple syrup with a fruit garnish. \$16

### House made Granola with Fresh Fruit GF V

Choice of Greek yogurt or milk. \$11

## SIDES

<b>Two Organic Eggs*</b> \$5	<b>Home Fries GF V</b> \$5	<b>Thielen Meats Bacon GF</b> \$7
any way	with red peppers and onions	<b>Maple-fennel Sausage Patty</b> \$6
<b>Single Pancake</b> \$5	<b>House made Sunflower Wheat Toast V</b> \$4	<b>Roasted Tukey Breast GF</b> \$6
<b>Side French Toast V</b> \$6.50	with seasonal jam	<b>Salmon Fillet GF</b> \$9
2 slices served with butter and maple syrup	<b>Kids Grilled Cheese V</b> \$9	<b>Seasonal Fresh Fruit GF V</b> \$6
<b>Hash Browns V</b> \$5	white cheddar and provolone cheese on sourdough	
<b>House Side Salad GF* V</b> \$6	<b>Compart Duroc Ham GF</b> \$7	

GF Gluten Friendly GF\* Can be made Gluten Friendly PB Plant Based V Vegetarian

We are able to offer some substitutions for an upcharge. Sides are available for purchase.

We will do our best to accommodate special requests but modifications must be approved by the kitchen and may delay the delivery of your meal

\*These items are prepared raw or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

# SIMMERED, TOSSED & SLICED

## Lunch

We are a scratch kitchen, featuring seasonally crafted dishes created with locally sourced ingredients from organic farmers.

Served All Day. Sandwiches are served with kettle chips. Substitute side house salad + \$3, soup + \$4, or seasonal fruit \$3.

### SOUPS & SALADS

#### TBT Salad **GF\* V**

Mixed organic greens, feta cheese, red onion, maple pecans, house made cider vinaigrette. Served with a toasted baguette. \$12.50

+ chicken \$6 + salmon \$9

#### Street Corn Salad **GF\***

Mexican style street corn, bacon, avocado, queso fresco, pickled peppers and onions, arugula, and crispy onions. Served with a toasted baguette. \$15

+ chicken \$6 + salmon \$9

#### Southwest BBQ Chicken Salad

Romaine, marinated tomato pepperonata, black bean relish, shredded cheddar cheese, avocado, crispy onions, and grilled chicken breast, tossed in BBQ ranch dressing. Served with a toasted baguette. \$16

### SANDWICHES

#### Dill Pickle Grilled Cheese **V**

Dill Havarti and provolone cheese, dill pickle chips, and sweet pepper relish on toasted sourdough bread. \$16.50

+ tomato \$1 + bacon \$5 + ham \$5

#### Portobello Melt **V**

Grilled portobello mushrooms, roasted tomatoes, spinach and artichoke spread, toasted sunflower wheat bread. \$17

#### BLT

Thielen Meats bacon, mixed greens, tomatoes, and garlic aioli on house made toasted sunflower wheat. \$16

+ guacamole \$2 + put an egg on it! \$2.50 + chicken \$6

#### Soup of the Day

See specials for the daily preparation. \$8

#### Tomato Basil Soup **V**

House made and served with grilled cheese croutons. \$8

#### Mediterranean Grain Bowl **GF V**

Brown rice, quinoa, edamame, marinated tomato pepperonata, giardiniera, roasted sweet potato, peppers, feta, crispy garbanzo beans, olives, and Tzatziki sauce. \$18

+ chicken \$6 + salmon \$9 + put an egg on it! \$2.50

#### Caribbean Grain Bowl **GF PB**

Brown rice and quinoa mix, Mango salsa, black bean relish, roasted sweet potatoes and poblanos, avocado, toasted coconut, fresh herbs, and sweet tamarind sauce. \$18

+ chicken \$6 + salmon \$9

#### California Turkey Club

Oven roasted turkey breast, Thielen Meats bacon, organic mixed greens, tomatoes, guacamole, and garlic aioli on house made focaccia. \$17

#### Italian Beef Sandwich

Slow braised Italian style beef, provolone cheese, giardiniera, garlic aioli, on toasted baguette. \$17

#### Bruschetta Chicken Sandwich

Seared chicken breast, fresh mozzarella, provolone cheese, tomato bruschetta, pesto aioli, balsamic glaze, arugula, on a toasted baguette. \$16.50

#### Walleye Tacos **GF**

Crispy kettle chip crusted walleye fillets, shredded lettuce, guacamole, pico de gallo, Cholula cream, Cotija cheese, corn tortillas. \$17

## POP, POUR, SIP

### Beverages

#### HOT

Hot Coffee \$4.50

Espresso \$4

Americano \$5

Latte \$6

+ Vanilla \$1

+ Caramel \$1

+ Lavender \$1

Chai Latte \$7

Turmeric Latte \$7

Matcha Green Tea

Latte \$7

Cappuccino \$6

Mocha \$7

Hot Chocolate \$6

Rishi Hot Tea \$4

• English Breakfast

• Earl Grey

• Jasmine

• Chamomile

• Turmeric Ginger

• Peppermint

#### GOLD

##### House made Lemonade

• Strawberry \$6

• Lavender \$5.50

• Ginger \$4.50

##### Cold Press Coffee \$6

Iced Tea \$4.50

• Organic Black

• Hibiscus Mango

Arnie Palmer \$5

Fresh-Squeezed

Orange Juice \$5

Apple Juice \$5

Milk \$5

#### WINE & COCKTAILS

Mimosas \$11

• Orange

• Ginger Lemon

• Lavender Lemon

• Strawberry Lemonade

• Pineapple

• Pomegranate

Pairs well with everything!

Yes Way Rosé

Split Bottle \$15

France — **GF**

Pairs well with everything!

Wycliff Sparkling

Bottle \$27 • Glass \$9

E&J Gallo Winery

Pairs well with everything!

La Crema Chardonnay

Bottle \$35 • Glass \$10

California — Sustainable,

Eco Friendly

Pairs well with Grain Bowls and

The Buttered Tin Hash.

Matanzas Creek

Sauvignon Blanc

Bottle \$35 • Glass \$10

California — Sustainable

Pairs well with Walleye Cake Bennie,

Walleye Tacos and

Turkey Club.

Lolailo Red Sangria Glass \$10

Spain — **GF** Organic

Pairs well with everything, but

especially Breakfast Tacos

and Walleye Tacos.

Sake Bloody Mary \$9

Irish Cream Liqueur Coffee \$8

#### BEER

Ask about our selection

**GF** Gluten Friendly **GF\*** Can be made Gluten Friendly **PB** Plant Based **V** Vegetarian

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