



## WEEKEND BRUNCH MENU

Summer, 2022

Served Saturday and Sunday 9a to 2p

### BRUNCH ENTREES

#### Steak & Lobster Eggs Benedict

English Muffin, Hollandaise

Hash browns

28

#### Cocoa Brioche French Toast

Fruit Compote, Sweet Cream

14

#### Corned Beef Hash

Red Peppers, Onions, Corned Beef,

Eggs, Hollandaise, Hash Browns

18

#### American Breakfast \*\*

Two Eggs Any Style, Hash Browns, Toast

Choice of Bacon or Sausage

18

#### Breakfast Reuben

Pumpnickel with melted Swiss Cheese,

Corned Beef, Sauerkraut, Two Eggs, Hollandaise

19

#### Fork & Knife Biscuits & Gravy

Ham & Leeks stacked inside Biscuits and

topped with Sausage Gravy and Two Eggs 18

### SIDES

One Egg 5

Two Eggs 8

White Toast 4

Pumpnickel Toast 4

Bacon 8

Sausage 6

Hashbrowns 5

### BEVERAGES

Coffee, Tea 3

Coke Products 3

Sparkling Wine 8

### APPETIZERS / SALADS / SOUP

#### Grilled Shrimp Cocktail \*

5 Jumbo Shrimp, Asian Slaw, Asian Glaze, Ponzu Sauce 17

#### Cheese Plate \*\*

Selection of two Artisan Cheeses, Locally Raised Honey,

Fruit Compote 18

#### Deviled Eggs \*

Bacon & Dark Truffle Shavings 9

#### Wedge Salad \*

Buttermilk Ranch & Blue Cheese Dressing, Hard Boiled Egg,

Tomatoes, Bacon, Red Onions, Romaine 11

#### Root Vegetable Soup

Roasted Root Veggies, Cream, Crumbled Bacon & Croutons 9

### SANDWICHES

#### Breaded Walleye Sandwich

Butard, Remoulade, Coleslaw. Comes with French Fries 17

#### MPLS Cheese Steak Sandwich \*\*

Filet Mignon, Sautéed Peppers, Onions, Aged Cheddar,

Horseradish Aioli on Cuban Loaf. Comes with French Fries 20

#### Nic's Burger \*\* (*gluten free bun available*)

House Ground Filet Mignon, Bacon, Cheddar & Gruyere

Cheese, Greens, Smoked Tomato Jam, Dijon.

Comes with French Fries 20

#### Reuben Sandwich \*\*

House-Brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon

Mustard, Thousand Island Dressing on Pumpnickel.

Comes with French Fries 17

#### Lobster Roll \*\*

Lobster Tail Meat, Lemon Tarragon Aioli,

Lobster Ghee, Chives, Brioche 27



**BRUNCH COCKTAILS**

**Bloody Mary Selection \$10**

Regular with Harlen Wheatley Vodka  
Bacon Infused Harlen Wheatley Vodka  
Hot Pepper Infused Harlen Wheatley Vodka

**Mimosas \$8**

Orange Juice  
Cranberry "Poinsettia"  
Pomegranate "Pomosa"  
Pineapple "Soleil"  
Peach "Bellini"

**Sparkling Cocktails \$10**

Aperol Spritz  
Campari Spritz

**Sparkling Wines \$8**

Segura Viudas Sparkling Cava  
Risata Moscato d'Asti

**Hard Seltzers \$7**

Watermelon  
Black Cherry

**BRUNCH WINES**

**La Vis Pinot Grigio (Trentino, Italy) \$9 glass / \$36 bottle**

Deep Golden color, rich aroma of ripe fruits and honey. Strong minerality and silky tannins

**Substance Chardonnay (Columbia Valley, WA) \$10 glass / \$40 bottle**

A straightforward medium bodied chardonnay full of ripe apple, almonds, and some nice hints of vanilla with a slightly toasty finish

**Sea Sun Pinot Noir (Coastal Regions, CA) \$10 glass / \$40 bottle**

Strikingly soft in the nose with scents of baked cherries, vanilla, and baking spice while the palate is more cherry, vanilla, and a hint of milk chocolate

**Remy Ferbras Rhone Blend ( Rhone, France) \$9 class / \$36 bottle**

Ripe plum and boysenberry flavors are lifted by fresh mineral tones in this balanced  
And lovely medium-bodied red