



SMART START

BAGELS & LOX PLATTER 15

Smoked Salmon Plate with Traditional Accoutrements.

AVOCADO & TOAST 7

Smashed Avocado, Sour Dough Toast, Arugula, Tomato

ADD: TWO CAGE FREE EGGS ANY STYLE \$6.00

YOGURT PARFAIT 8

Greek Yogurt, Fresh Berries, House-made Granola, Hilton Bee Honey

IRISH STEEL-CUT OATMEAL cup 4/bowl 5.50

McCann's Irish Steel Cut Oatmeal with Brown Sugar and Raisins.

ADD: FRESH BERRIES FOR \$2.50

SWEET TOOTH

BELGIAN STYLE WAFFLE 11

A Plate-Size House-Made Waffle, Dusted with Powdered Sugar and Served with Pure Maple Syrup

ADD: FRESH BERRIES \$2.50 OR APPLEWOOD SMOKED BACON \$5

CINNAMON BRIOCHE FRENCH TOAST 11

Thick Slices of Franklin Street Bakery Cinnamon Brioche dipped in House-made Batter and Served with Pure Maple Syrup

ADD: FRESH BERRIES \$2.50 OR APPLEWOOD SMOKED BACON \$5

BLUEBERRY WILD RICE PANCAKES 12

Big House-made Buttermilk Gluten-Free Pancakes Cooked with Minnesota Wild Rice, Fresh Blueberries and Served with Maple Syrup & Whipped Butter

ADD: FRESH BERRIES \$2.50 OR APPLEWOOD SMOKED BACON \$5

OUR LOCAL PARTNERS

Red Table Meats – Minneapolis, MN
 Franklin Street Bakery – Minneapolis, MN
 InHarvest Wild Rice – Bemidji, MN
 Carr Valley Cheeses – La Valle, WI
 Our Roof Top Bees

CLASSICS

TRADITIONAL EGGS BENEDICT 15

Two Poached Egg, Red Table Meat Smoked Ham, Fresh Baked Biscuit, Hollandaise. Served with Hash Browns or Fruit

ADD: APPLEWOOD SMOKED BACON \$5.00

ALL AMERICAN BREAKFAST 13

Two Eggs Any Style, Hash Browns or Fruit, Choice of Breakfast Meat & Toast.

BUILD YOUR OWN OMELET 14

Two Egg Omelet with Choice of Four Ingredients.

Served with Hash Browns or Fruit

INGREDIENTS: (Select 4)

onion, pepper, tomatoes, spinach, mushrooms, bacon, sausage, ham, smoked salmon, shrimp, swiss, cheddar, feta

ADD: APPLEWOOD SMOKED BACON \$5.00

SIGNATURES

CHOPHOUSE SCRAMBLE 13

Two Eggs Any Style, Prime Rib, Cheddar, Sautéed Onions & Mushrooms, Hash Browns, Hollandaise, Choice of Toast

BLACK BEAN BOWL 12

Two Eggs Any Style, Black Beans, Spinach, Quinoa, Sriracha, Tahini Dressing

ADD: CHICKEN SAUSAGE \$5.00

CRAB CAKE BENEDICT 17

Two Poached Egg, Jumbo Lump Crab Cakes, Dill Hollandaise. Served with Hash Browns or Fruit

ADD: APPLEWOOD SMOKED BACON \$5.00

VEGAN SCRAMBLE 13

Vegan Eggs, Peppers, Onions, Spinach, Tomatoes, Hash Browns. Served with Fruit

BREAKFAST SANDWICHES 8

GARDEN

Egg, Avocado, Tomato, Arugula, Butter Croissant

ARCHES

Egg, American Cheese, Bacon, English Muffin

BURRITO

Egg, Chorizo, Avocado, Pic de Gallo, Flour Tortilla

SUISSE

Egg, Swiss, Ham Butter Croissant

SIDES

BREAKFAST MEAT 5

Bacon, Sausage, Ham, Chicken Sausage

TOAST 3

White, Wheat, Rye, English Muffin

BAGEL 4

With Cream Cheese

FARM FRESH EGG 3

Cooked to Order

HOUSE BAKED 3

Muffin or Scone

HASH BROWNS 4

COFFEE & TEA

COFFEE 3 CAPPUCINO 4 ESPRESSO 3 LATTE 4

MIGHTY LEAF TEA 3

BLACK

Bombay Chai

English Breakfast

Earl Grey

GREEN

Green Dragon

Green Tropical

HERBAL/DECAF

Chamomile

African Nectar

Ginger Twist

JUICES 4

V8, TOMATO, APPLE, CRANBERRY, GRAPEFRUIT

NAKED PRESSED 7

BRIGHT GREEN

Apple, Cucumber, Wheat grass, Spinach

BOLD BEET

Beet, Carrot, Apple, Ginger

LIVELY CARROT

Carrot, Apple, Orange, Turmeric

FROM THE BAR

AVAILABLE AFTER 8 AM

WAKE UP BEER 7

Bent Paddle Coffee Stout, Shot of Cold Brew

BLOODY MARY 10

MIMOSA 10

Grapefruit or Orange Juice