

STARTERS

GLUTEN FREE crackers available upon request for an additional \$2

SMOKED FISH PLATTER \$15.5

salmon smoked in house, pickled vegetables, horseradish cream cheese, fresh greens, assorted crackers

V ARTISAN CHEESE PLATE \$15.5

St. Andrew brie cheese with rum soaked raisins & ginger puree, manchango cheese with mission fig mustard puree, pistachio crusted goat cheese with truffle honey, assorted crackers

WILD GAME CHARCUTRIE PLATTER \$14.5

smoked goose breast, duck rillettes, venison summer sausage, wild boar salami, lingonberry jam, stout mustard, cranberry stilton cheese, assorted crackers

BEER BATTER FRIED SHRIMP \$12.5

wild caught shrimp battered with a locally crafted beer, jicama & pepper slaw served with garlic and chili aioli

V SPINACH AND KALE ARTICHOKE DIP \$10.5

blend of artichoke hearts, roasted red bell peppers and baby spinach served with toasted baguette points

CHICKEN WINGS \$13.5/10 \$25/20

deep-fried and served with Buffalo sauce OR BBQ sauce, buttermilk dill ranch dressing, carrot and celery sticks

GF GRILLED TENDERLOIN SKEWER \$14.5

glazed with house-made BBQ sauce, bleu cheese, scallions

V QUINOA FALAFELS \$11.5

marinated tomatoes, baby lettuce, grilled baguette, honey cilantro greek yogurt sauce

V SALADS & SOUPS

GF PUMPKIN & QUINOA SALAD \$11.5

roasted pumpkin, quinoa, feta cheese, onions and roasted pumpkin seeds tossed in orange vinaigrette and served with a side of artisan lettuce

CAESAR SALAD small \$4 large \$8

romaine lettuce, home-made croutons, parmesan cheese, house Caesar dressing

ADD TO ANY SALAD

grilled chicken breast \$6.5
four sautéed wild caught shrimp \$11.5
grilled tenderloin skewer \$11.5
sautéed mushrooms and garlic \$4.5
two fried eggs \$4.5
fresh burrata cheese \$6.5

SOUP OF THE DAY \$6.5

DUCK & WILD RICE CHOWDER \$8.5

MN grown wild rice, potatoes, carrots, onions, cream

HOUSE SALAD small \$4 large \$8

artisan lettuce, fresh cucumbers & onions, home-made croutons and a choice of dressing prepared in house

JICAMA & STRAWBERRY SALAD \$10.5

artisan lettuce, jicama, goat cheese, toasted pecans, strawberries, red onions tossed in lingonberry & balsamic vinaigrette

bleu cheese, buttermilk dill ranch, french, lingonberry & balsamic vinaigrette, orange & coriander vinaigrette

½ SANDWICH & SALAD \$12.5

choice of ham, bacon or turkey; with cheddar cheese, baby greens, fresh tomato and onion AND a small house salad

½ SANDWICH & SOUP \$12.5 add \$2 for duck chowder

choice of ham, bacon or turkey; with cheddar cheese, baby greens, fresh tomato and onion AND a cup soup of the day

GF BURGERS & SANDWICHES

Choice of french fries, fresh fruit or made in house BBQ potato chips

GLUTEN FREE BUN available upon request for an additional \$2.5

Go local by requesting 100% grass fed ground beef from Thousand Hills Cattle Co. in Cannon Falls, MN – add \$3

CREOLE CHICKEN SANDWICH \$12.5

grilled cajun chicken breast, mustard remoulade, baby greens, fresh tomato, bacon & onion jam

MESQUITE TURKEY SANDWICH \$12.5

roasted and shaved turkey, mesquite aioli, provolone cheese on cranberry and wild rice bread

FRESH CATCH OF THE DAY SANDWICH \$13.5

pan-seared fish fillet, home-made tartar, fresh onions, baby greens

CUBAN SANDWICH \$12.5

sliced ham, citrus roasted pork loin, provolone cheese, Dijon mustard aioli, pepperoncinis, fresno chili peppers, pickles

REUBEN SANDWICH \$12.5

slow cooked corned beef, Vienna sauerkraut, baby swiss cheese, Russian dressing, marble rye

HOUSE BURGER \$12.5

half pound beef burger, baby greens, fresh tomatoes and red onion

BACON AND CHEESE BURGER \$14.5

half pound beef burger, cheddar cheese, bacon, baby greens, fresh tomatoes and onion

SUMMIT BURGER \$15.5

half pound beef burger, bleu cheese, bacon, Summit EPA infused onions, balsamic reduction, lettuce and tomatoes

WILD ACRES FARM TURKEY BURGER \$13.5

fresh free range turkey with chili peppers, sriracha aioli, fresh tomato, cilantro

QUINOA FALAFEL SANDWICH \$12.5

V home-made quinoa falafel, baby greens, fresh tomatoes, onions, cucumbers, honey cilantro greek yogurt

V Vegetarian

GF Gluten Free