

BREAKFAST

8am – 11:30 am
includes fresh fruit

Organic Hot Cereal - \$9

Steel cut oats, quinoa, fresh berries, granola, steamed milk and local maple syrup

Blintzes - \$12

lemon ricotta filled crêpes, palette of sauces and local maple syrup

Breakfast Bistro - \$10

fresh pork belly bacon, greens, tomato, multigrain bread, poached egg and herb hollandaise

Eggs Benedict - \$12 *add pork belly or salmon lox - \$2*

asparagus, tomato, poached eggs, herb hollandaise, potatoes

Sunrise Scramble - \$12 *add wild acres turkey sausage - \$2*

baby kale, red onion, bell pepper, mushrooms, house made boursin cheese, toasted bagel, potatoes

Belgian Waffles - \$12

fresh berry compote, banana, toasted almonds and local maple syrup

ALA CARTE

Granola, Greek Vanilla Yogurt, Berries - \$9

Bagel, Multi Grain Toast, Croissant - \$3

Seasonal Fruit Cup - \$5

Poached Egg - \$2

Side of Scrambled Eggs - \$3

Salmon Lox, Pork Belly Bacon, or Turkey Sausage - \$4

Breakfast Potatoes - \$4

Caribou Cream Maple Syrup or Hollandaise Sauce - \$2

GLUTEN FREE BREAD, CRACKERS, NOODLES **add \$2**

LUNCH

11:30 am – 3 pm; Sundays - 12 – 3 pm

STARTERS, SOUPS, SALADS

soups & salad served with baguette, butter

Artisan Cheese Plate - \$15 *add salami or salmon lox - \$3*

3 cheeses, honeycomb, olives, marcona almonds, crackers

Miso Soup - \$4/cup

Ahi Tuna Tacos - \$14

crispy won tons, greens, daikon radish carrot salad, avocado, wasabi, sushi ginger, palette of Asian sauces

Steak Takaki - \$12

peppercorn seared Waygu beef, marinated carrot and cucumber, cherry tomato and greens finished with wasabi tobiko roe

Shrimp Thai Hot Pot - \$18

shrimp, pork belly, chili's, shitake, bok choy, soba noodles, sesame ginger broth, cilantro, lime

Artisan Baby Salad - \$6 small \$8 large

Baby mixed greens and kale, enoki mushrooms, cucumber, tomato carrot and radish *add chicken breast, shrimp or steak - \$18*

Bento lunch box - \$12

Daily sushi roll, side wakame seaweed salad, fresh fruit

BURGERS & SANDWICHES

choose fruit, artisan baby salad, or potato chips

Grass Fed Waygu Burger - \$15

Baby greens, tomato, house made cold cured pickle, onion, mustard aioli, ketchup, whole wheat ciabatta

add cheddar, swiss, pork belly bacon, egg - \$2 each

Red Beet and Shiitake Burger - \$12

Avacado, egg, baby greens, tomato, onion, multi grain

add cheddar, swiss, pork belly bacon, \$2 each

Chicken Banh Mi - \$12

asian sesame ginger bbq pan sauce, siracha mayo, baguette

Salmon Burger - \$13

Baby greens, tomato, lemon caper aioli, whole wheat ciabatta

Lunch BLT - \$12

grilled cheddar, pork belly bacon, greens, tomato, multi grain

SUNDAY BRUNCH

buffet served 8 am – noon

Croissants, Pastries, Bagels, Fresh Fruit, Greek Yogurt,

Granola, Cheese Blintzes, Smoked Salmon Lox,

Egg Scramble, Biscuits & Wild Rice Sausage Gravy,

Breakfast Potatoes, Bacon, Sausage, Belgian Waffles,

Poached Eggs Made to Order

Coffee, Tea, Orange or Cranberry Juice

\$17 – ADULTS; \$8 - KIDS 10 & Under

Daily Breakfast Menu is not available on Sunday

SWEET PLATES

Cupcakes, Pie, Cookies, Brownies & Bars

GRAB & GO ITEMS

Croissants, Muffins, Bagels, Sandwiches, Salads,

Artisan Cheeses, Spreads, Salami, Olives, Chips

Check our Case Daily for Offerings

Bento lunch box - \$12

Daily sushi roll, side wakame seaweed salad, fresh fruit

Veggie Stacker - \$10

greens, tomato, cucumber, red onion, avocado, Swiss cheese hummus, whole wheat ciabatta

Smoked Salmon Lox & Bagel Stacker - \$12

boursin cream cheese, salmon lox, greens, tomato, red onion, lemon caper aioli, everything bagel



Our menus reflect the freshest offerings of the Minnesota seasons and our commitment to regionally grown, organic, naturally raised, wild caught, ingredients.

BEVERAGES

Absolut Bloody Mary Punch or Mimosa - \$9

Café Smoothies - \$8

berries, banana, juices, flaxseed & protein powder, Greek yogurt

Espresso, Mocha's, Latte's, Chai Drinks

see espresso menu for offerings

Waves Blend Organic Coffee

\$3 - bottomless cup \$5 - french press pot

Tea Forté Organic Teas - \$3 teapot

selection of black, green, herbal, white teas, infusers, iced, regular and decaf blends

Hot Chocolate - \$4

Juices, Orange, Cranberry, V8 - \$4

Pellegrino Sparkling Water - \$3

plain, orange or limonata

Pepsi Products - \$1.50

WINES & MICRO BREWS

organic and sustainably-raised wines
by the bottle & by the glass

Assorted Minnesota
Craft Beers



MENU

simple • fresh • sustainable

HOURS:

Saturdays

8AM - 2PM

Sundays

8AM – Noon (brunch only)

218-663-6877
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Tofte, MN 55615