

BRUNCH

ECUADORIAN BAKED EGGS \$14.50

two eggs, spicy adobo and mole black beans, queso fresco, white cheddar, avocado crema, salsa verde, chevre potatoes choice of corn or flour tortillas. add pulled pork 4.00

BISCONES & GRAVY \$14.50

buttermilk biscones, two eggs, roasted chevre potatoes choice of mushroom or sausage gravy. or both!

PURPLE HASH \$11.50

red potato, braised red cabbage, onions, carrots. with ciabatta (vegan). freely add hollandaise (not vegan) add eggs 2, smkd tofu 3, *corned beef 4*, 4oz/8oz steak 5/9

EGGS BENEDICT \$13.50

spinach, tomato, poached eggs, hollandaise, on English muffin. with chevre potatoes or field greens. add pit ham 1.50, bacon 3.00, smoked salmon 4.50

OMELET DU JOUR no substitutions. \$12.50

with chevre potatoes or field greens. choice of toast. add pit ham 1.50, bacon 3, sausage 2, smoked tofu 3, and/or smoked salmon 4.50

JOHN'S PLATE \$9.50

two eggs, with chevre potatoes or greens, choice of toast add two bacon 3, two sausage links 2, pancake 4

SANDWICHES

served with a choice of field greens or fries. upgrade to: dirty fries .50, truffle fries 1. curds, dirty curds, or soup 2

CAPRESE BURGER \$15.50

'Wanderer' seasoned 6oz beef patty, fresh mozzarella cheese, fresh basil, tomato jam

BB BURGER seasoned 6oz patty, cheddar \$12.50

add to either: avocado 1.50, fried egg 1.50, bacon 3

VEGGIE BURGER \$14.50

black bean, wild rice, mushroom, and mixed nuts patty. provolone, frico chip, chipotle aioli, lettuce, tomato, onion add avocado 1.50, fried egg 1.50, bacon 3 available in frozen 6 packs for \$12

FULL HOUSE REUBEN \$16.50

brisket corned beef, Swiss, 1000 island dressing, sauerkraut, pumpernickel. sub roasted turkey for a Rachel

CUBANO CENTRAL \$16.00

pulled pork, pit ham, provolone, spicy mustard; pickle, onion, and pickled pepper relish; pressed ciabatta roll



SOUP & SALAD

TURKEY WILD RICE \$5/7

SOUP DU JOUR \$5/7

COBB AGGLOMERATE \$15.00

bibb lettuce, roasted turkey breast, bacon crumbles, avocado, cherry tomatoes, red onion, blue cheese crumbles, hard-boiled egg, house Italian & Dijon vinaigrette dressings add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

ROASTED BEET SALAD \$12.50

arugula, fresh mozzarella, red & gold beets, balsamic glaze, roasted pistachios, olive oil powder add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

SIDE GREENS house Italian \$6.00

A LA CARTE

TRUFFLE FRIES \$7.50

parmesan, black truffle oil, salt, pepper, parsley, chipotle aioli.

DIRTY FRIES - dry rub, ranch \$7.00

CHEESE CURDS \$8.50

beer breading, beet & beef ketchup make 'em dirty with dry rub seasoning and ranch for .50

WILD RICE PANCAKES \$6/10(one/two)

served with fruit, granola, and real maple syrup

YOGURT WITH GRANOLA \$6.00

add fresh fruit 1.00

SIDE OF BISCONES \$9.00

served with honey butter and house jam

CUP OF GRAVY \$4.00

SM./LG. CHEVRE POTATOES \$3.50/6.00

BACON (3 pc) \$6.00

SAUSAGE LINKS (4 pc) \$4.00

ONE EGG/TWO EGGS \$2.00/4.00

SIDE OF TOAST \$4.00

multigrain, croissant, or English muffin. with house jam

FRI-MON 'TIL 4PM

EYE OPENERS

HARVEY WALLBANGER \$8.00

Sobieski vodka, fresh-squeezed orange juice, Galliano

AMARO SPRITZ \$9.00

Aperol, Avera Amaro, Mas Fi brut cava, soda

REJUVENATION LIBATION \$7.00

Scarlet Berry iced tea, Aperol, Fernet, Angostura & Peychaud bitters, in iced pint. A cure for what ails you.

BELLINI \$9.00

Bellafina prosecco. peach, passionfruit, or strawberry

MIMOSA (glass/pitcher) \$7.00/28.00

Mas Fi Brut Cava. orange or grapefruit juice

BUILD YOUR OWN BUBBLY \$36.00

Bottle of Mas Fi brut cava, OJ, GF, peach, creme de cassis

BLOODY MARY

House mix, spicy pickle, olive, lager back

glass/pitcher

\$7.50/\$23.00

Sobieski vodka

Seagram's gin

El Jimador tequila

glass/pitcher

\$9.50/\$30.00

Absolut Peppar vodka

Gamle Ode dill aquavit

Prairie cucumber vodka

Referent horseradish vodka

ALL IRISH COFFEE \$7.50

House Irish cream, Paddy Irish whiskey

TIM PRESS \$9.00

Cold press, house spiced bourbon & house Irish cream

CAFFEINE & REFRESHMENTS

COFFEE Vienna Roast or Decaf \$3.75

COLD PRESS Ethiopian \$6.00

LIZ LEMON \$5.50

Cold press, lemon, simple, soda water. Trust us

RISHI ICED TEA add peach puree 1.00 \$4.00

RISHI HOT TEA \$3.50

Loose leaf - English Breakfast, Jade Cloud Green, Earl Grey, Chamomile, Mint, Scarlet Berry

LEMONADE add strawberry puree 1.00 \$4.00

JUICE \$4.00

Orange, Grapefruit, Apple, Cranberry, or Pineapple

MEXICAN COKE \$4.00

SODA \$3.00

Coke, Diet, Sprite, Fanta Orange, Mr. Pibb, Barq's Rootbeer