

CAST & CRU

RESTAURANT

10/30/2019 Lunch

LUNCH

SALADS & SOUP

CAESAR SALAD ^{gf}

Romaine lettuce, Caesar dressing, parmesan, cured egg yolk, croutons small 8, large 12

HOUSE SALAD ^{gf}

Field greens, carrots, cucumbers, onions, tomato small 7, large 11

GRILLED BABY BEET SALAD ^{v gf}

Goat cheese foam, micro arugula, balsamic glaze, pearl onion, walnut vinaigrette 13

ARUGULA STEAK SALAD ^{gf}

Blue cheese crusted hanger steak, arugula, red onion, toasted walnuts, pickled fennel, dried cranberry, balsamic vinaigrette 17

CHICKEN WILD RICE SOUP ^{gf}

Minnesota organic wild rice, organic free range chicken, micro arugula, scallion ash 9

LUNCH PLATES

HOUSE GROUND PRIME BACON BURGER

House cured bacon, white cheddar, red onion, heirloom tomato, lettuce, mayo, fries or starter salad 15

GRILLED STEAK PANINI

Provolone cheese, horseradish, giardiniera basil pesto, truffle bearnaise aioli, French bread 14

CHICKEN ARUGULA TOMATO SANDWICH

Grilled marinated chicken breast, tomato pesto 13

DUCK POPPERS ^{gf}

Duck tenderloin, bacon, goat cheese, jalapeno 14

APPLE AND BRIE RAVIOLI ^v

Apple pesto cream sauce, scallion ash, corn dust 14

SIDE OF FRIES FOR TWO ^v

Cone of potato fries 7
Add parmesan and truffle salt +2