

CAST & CRU

RESTAURANT

11/10/2019 Brunch

BRUNCH

BUILD YOUR OWN OMELET

Choice of meat, cheese, and two vegetables 12

Meats: Canadian bacon, Applewood bacon, gin cured gravlax, corned beef (extra +1.75)

Cheeses: Cheddar jack, pepper jack, goat cheese, blue cheese (extra +.75)

Veggies: Spinach, tomato, mushrooms, arugula, bell pepper, onion, jalapeno (extra +.25)

THE AMERICAN

Two local eggs, your choice of bacon or Canadian bacon, toast, breakfast potatoes 14

Substitute hanger steak +5

BREAKFAST WELLINGTON

Ribeye, brie, truffle salt, puff pastry, arugula, hollandaise, breakfast potatoes 17

TRADITIONAL EGGS BENEDICT

English muffin, Canadian bacon, poached local eggs, traditional hollandaise 14

B.L.T. BENEDICT

Bacon, garden heirloom tomatoes, poached local eggs, traditional hollandaise 16

BELGIAN BENEDICT

Belgian waffles, poached local eggs, mimosa hollandaise, candied bacon 15

WINGS & WAFFLES

Belgian waffles, chipotle confit wings, bourbon maple syrup, green onions 16

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

CHICKEN APPLE PESTO SANDWICH

Pulled chicken, apple almond pesto, arugula, tomato, white cheddar 14

DUCK POPPERS ^{gf}

Duck tenderloin, bacon, goat cheese, jalapeno 14

CONFIT CHICKEN WINGS ^{gf}

Choice of chipotle maple or ginger scallion 15

APPLE AND BRIE RAVIOLI ^v

Apple pesto cream sauce, scallion ash, corn dust 14

GIN AND JUNIPER GRAVLAX

Hendrick's cured salmon belly, soft egg, rye, dill crème fraîche, capers, champagne vinegar, shaved red onions 15

SIDE OF FRIES FOR TWO ^v

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