

BRUNCH

ECUADORIAN BAKED EGGS \$15.00

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

BISCONES & GRAVY \$15.00

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

PURPLE HASH \$12.00

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

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 1. curds, dirty curds, or soup 2

BB BURGER seasoned 6oz patty+, cheddar \$14.00

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

VEGGIE BURGER \$15.00

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 \$16.00

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

SOUP DU JOUR \$5/7

ROASTED BEET SALAD \$14.50

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

FIELD GREENS house Italian \$7.50

A LA CARTE

FRIES \$7.50

parmesan, salt, pepper, parsley. chipotle aioli

DIRTY FRIES - dry rub, ranch \$7.50

CHEESE CURDS \$9.50

Falling Knife Tomm's lager 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

SIDE OF BISCONES \$9.50

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) \$5.00

ONE EGG/TWO EGGS+ \$2.00/4.00

SIDE OF TOAST \$4.00

multigrain, or English muffin. with house jam

FRI-MON 'TIL 3:45PM

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, or strawberry puree

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 \$8.00

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 \$4.00

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

*Contains raw egg. +Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

All prices reflect a 2% Cash Discount

HAPPY HOURS

MON-SAT 3-6PM

\$2 OFF SANDWICH PLATES

**\$1.50 OFF CURDS, DIRTY CURDS
FRIES, DIRTY FRIES
WINGS, & FAUX WINGS**

FRICKLES \$6.50

cubed dill pickles, breaded and fried. with ranch

POUTINE \$11.00

fries, curds, sausage or mushroom gravy. or both!

FIELD GREENS \$6.00

house italian dressing

\$1.50 OFF ALL TAP BEER & CIDER

\$10 OFF ALL BOTTLES OF WINE

TALLBOYS \$3.50

Budweiser, Montucky, Coors Light, Pabst Blue Ribbon

FEATURED COCKTAIL \$8.00

WET GIN MARTINI \$9.00

7:3 - Beefeater gin : dry vermouth. olives

HEMINGWAY DAIQUIRI \$9.00

Flor de Cana 4yr rum, grapefruit, maraschino

BLACK MANHATTAN \$9.50

Redemption rye whiskey, Averna amaro, Ango bitters



DESSERTS

SCOTCHAROOS \$4.50

peanut butter rice crispy bar pieces with chocolate and butterscotch frosting

BANANA CREAM TART \$8.00

banana pudding, chopped bananas, streussel. whipped cream and bruleed banana to top

CREME BRULEE \$7.50

SEBASTIAN JOE'S ICE CREAM \$5.00

2 scoops, Minneapolis vanilla or seasonal flavors

MILKSHAKES AND MALTS \$7.00

Sebastian Joe's Minneapolis vanilla or seasonal flavors

DR RUBY PORT \$8.50

DR TAWNY PORT \$8.50

COFFEE \$4.00

Vienna Roast or Decaf

COLD PRESS \$6.00

Ethiopian

*All prices reflect 2% Cash Discount

LATE NITE SPECIALS

THU FRI SAT

10-11:45PM

REUBEN OR RACHEL \$8.00

corned beef or turkey, sauerkraut, 1000 island, pumpnickel

CHEESE CURDS \$8.00

regular or dirty. with beet and beef ketchup or ranch

FRIES \$6.50

truffled, dirty, or plain. with chipotle aioli or ranch

CHEESE BURGER \$7.50

cheddar, lettuce, tomato, onion, on an egg bun

VEGGIE BURGER \$7.00

provolone, lettuce, tomato, onion, chipotle aioli, frico

WINGS \$12.50

CBC Buffalo, dry rub, jerk, or plain. ranch and blue cheese

FAUXKEN WINGS \$9.50

breaded cauliflower. same options as above. gluten free

FRICKLES \$6.50

cubed dill pickles, breaded and fried. with ranch

FIELD GREENS \$6.00

house italian dressing

\$1.50 OFF SELECT TAP BEERS

Fulton, Warplgs, Indeed

HOUSE WINES

red, white, rose, or bubbly by the glass

HAMM'S & A BUMP \$6.50

of Cabin Still bourbon. upgrade to Tim, Malort or Fernet \$2

COCKTAILS \$7.50

TOM COLLINS #6

Northshore #6 gin, simple, lemon, soda

MARSALA COBBLER

Marsala fortified wine, Plantation pineapple rum, oj

DOOR COUNTY MULE

Sobieski vodka, lime, Cherry Heering, ginger