

BREAKFAST MENU



Coffee Drinks

Rise and Shine 8.50
Kahlua, brandy, coffee, whip cream

Cold Brew Cocktail 9
Goslings Rum, coconut syrup, cold brew

Almond Biscotti 7
Amaretto, vanilla vodka, coffee and whipped cream

Coffee Options

Coffee 3
Cappuccino 4
Latte 4
Espresso 3
Enhancements: Vanilla, Hazelnut, Caramel

Fresh from our Bakery

Cinnamon Rolls \$5
Daily special \$4

Entrées

Garden Flatbread 11
Fresh garden vegetables topped with scrambled eggs and melted cheese

Chorizo Flatbread 12
Queso fresco, Corn, roasted red peppers, scrambled eggs topped with sriracha ranch and scallions

Sunrise Breakfast Sandwich 12
Fried egg, bacon, Monterey Jack, avocado, tomato on an English muffin

Eggs Benedict 12
Classic eggs benedict served with hash browns

Avocado Benedict 14
Thinly sliced heirloom tomatoes, avocado, poached eggs topped with hollandaise on an English muffin

French Toast 12
Cinnamon Swirl toast stuffed with strawberry cream cheese and topped with fresh strawberries

Pancakes 13
Choice of Sturdiwheat or buttermilk pancakes served with a vanilla butter sauce

Wild Rice Bowl
Minnesota wild rice topped with eggs, bacon, mushrooms, caramelized onion and tomatoes

The Classic 10
Two eggs, hash browns, toast

Big Boot Breakfast 15
two eggs, smoked bacon, sausage, hash brown & toast

Chef Features

Chefs Omelets 13
Served with hash browns

Omelet 14
Pick any four items from the list below
additional .25 per extra item
Meat: ham, sausage, bacon, chorizo
Veggies: onion, tomatoes, spinach, mushrooms, red Peppers, broccoli, roasted red peppers
Cheese: cheddar, swiss, mozzarella, Monterey Jack

LUNCH MENU



MOCKTAILS

Mickey Mule 6
Freshly muddled lime complimented with ginger beer

Lavender Lemonade 6
Refreshing lemonade and lavender garnished with fresh herb

Cucumber Quench 6
Energizing fresh cucumber and club soda finished with fresh basil sprig

Citrus Rhubarb Refresher 6
Exhilarating flavors of rhubarb, grapefruit, and mint

Cold Brew Mocktail 5
House brewed cold brew shaken on ice with coconut syrup

BOTTLED WATER

Acqua Panna 5
San Pellegrino 5

STARTERS

Fig & Prosciutto Flatbread 13.5
Herb flatbread topped with garlic, melted mozzarella, black fig, prosciutto, local greens, balsamic

Avocado Toast 12
Multigrain toast, avocado, sliced radish, marinated tomato, parmesan crisps

Mashed Potato Bites 8
Bacon and cheddar stuffed potato bites served with Sriracha ranch

Cheese Curds 10
Sturdiwheat battered Ellsworth cheese curds, plain or buffalo

Spinach Artichoke Gratin 12
Creamy three cheese artichoke dip, served with baguette

Salted Pretzel 10
Gourmet soft pretzel served with white cheddar beer sauce, garlic butter, and mostarda

Salmon Crisp Nachos 15.5
Chili-Soy Glazed Salmon/Bagel Crisps/Fried Capers/Garlic Cream Cheese/Togarashi/Pea Tendrils

Garden Salad 5.5
Baby lettuces, tomato, cucumber, onion, radish, celery-seed vinaigrette

St. James Wild Rice Soup 5/7

LUNCH

California Chicken Salad 15
Seasonal fruit, toasted almond, banana dressing

Cobb Salad 15
Grilled chicken, romaine hearts, egg, bacon, onion, grape tomatoes, blue cheese, avocado

Salmon Salad 15
Chili-Soy Glazed Salmon, Green onion, Red Bell Pepper, Radish, pepperoncini, crispy wonton strips, Sesame Dressing

Penne Pasta 14
Mushroom, garlic, shallot, broccoli, sun-dried tomato cream, lemon, parmesan

SANDWICHES

Choice of chips or fries
Sweet potato fries additional \$2
Gluten free bread upon request

Fried Chicken Sandwich 14.5
Monterey Jack cheese, pickled onion, shredded lettuce, smoked paprika aioli, plain or buffalo

BLTA 14
Bacon, tomato, lettuce, avocado, mayo, multigrain toast

Grilled Brie Sandwich 14
Sliced peach, brie cheese, spinach, East Shore mustard, wheat bread

Hummus & Cucumber 13.5
Hummus, Cucumber, onion, tomato, sunflower seed, cranberry, pea tendrils, hoagie roll

Jimmy's Burger 15.5
White cheddar cheese, smoked bacon, lemon-garlic aioli, lettuce, tomato, onion, brioche bun

Pot Roast Sandwich 15.5
Slow roasted beef, caramelized onion, horseradish sour cream, caraway rye

Walleye Sandwich 15.5
sturdiwheat battered, shredded lettuce, tomato, quick pickles & tartar sauce

DESSERT

Smores torte 8

Cinnamon shortcake with bourbon dark cherries 8

Orange blossom dreamsicle 8

Vanilla Bean Crème brulee 8

DINNER MENU



Chef Features

Market Fish

Market Steak

Charcuterie Board

Choice of market cheese and Olli Salumeria, Cured Salami served with Chutney, Mustard, Cornichons, Grapes Lingonberries and Hummus

DESSERT

Smoes torte 8

Berries and cream shortcake 8

Orange blossom dreamsicle 8

Vanilla Bean Crème brulee 8

STARTERS

Fig & Prosciutto Flatbread 13.5
Herb flatbread topped with garlic, melted mozzarella, black fig, prosciutto, local greens, balsamic

Mashed Potato Bites 8
Bacon and cheddar stuffed potato bites, served with Sriracha ranch

Cheese Curds 10
Sturdiwheat battered Ellsworth cheese curds, plain or buffalo

Spinach Artichoke Gratin 12
Creamy three cheese artichoke dip, served with baguette

Salted Pretzel 10
Gourmet soft housemade pretzel served with white cheddar beer sauce or garlic butter

Salmon Crisp Nachos 15.5
Chili-Soy Glazed Salmon/Bagel Crisps/Fried Capers/Garlic Cream Cheese/Togarashi/Pea Tendrils

Garden Salad 5.5
Baby lettuces, tomato, cucumber, onion, radish, celery-seed vinaigrette

St. James Wild Rice Soup 5/7

DINNER

Grilled Salmon 28
Brown rice, green onion, bell pepper, carrot, radish, chili soy glaze

Jimmy's Burger 15.5
White cheddar cheese, smoked bacon, lemon-garlic aioli, lettuce, tomato, onion, brioche bun

Pork Chop Porterhouse 29
Apple cider-brined pork chop, seasonal vegetables, mashed potatoes, cherry-scented demi-glace

Shrimp Fettuccini 23
Charred tomato, scallion, garlic, white wine, cream, black pepper, parmesan

Brie and Peach Chicken 17
Crispy potatoes, seasonal vegetables, sliced peach, melted brie

Steak Salad 15
Grilled corn, grape tomato, Amublu cheese, seasonal greens, topped with balsamic glaze

Coconut Curry 15.5
Ramen Noodle, tomato, zucchini, carrot, scallion, sesame, micro greens

Swedish Meatballs 15.5
Homemade meatballs served with buttermilk-dill quick pickle, mashed potato, lingonberry