



COFFEE COCKTAILS

Rise and Shine 8

Kahlua, brandy, coffee, whipped cream

Almond Biscotti 8

Amaretto, vanilla vodka, coffee, whipped cream

Asiatico 10

Cognac, condensed milk, cinnamon & vanilla

Cherry Cola Coffee Cocktail 10

Effen Cherry Vodka, Godiva liqueur, cold brew, cola

Cold Brew Cocktail 10

Goslings Rum, coconut, fresh cold brew

SPECIALTY COFFEE

Cappuccino 4

Latte 4

Espresso 3

Fresh Cold Brew 4

Flavor Enhancements: Vanilla, Hazelnut, Caramel

BREAKFAST

CLASSICS

Sunrise Sandwich 13

Jalapeño bacon, sausage patty, Bongards American Cheese, sunny fried egg, marinated tomato, red onion, English muffin

French Toast 12

Crispy cinnamon swirl toast, seasonal fruit compote, vanilla butter sauce & powdered sugar

Fruit Swirl Pancakes 13

Buttermilk pancakes swirled with seasonal fruit compote, vanilla butter sauce, sticky pecans

Big Boot Breakfast 16

Two eggs, smoked bacon, sausage, hash browns, toast

Chef's Omelet 12

Today's feature, served with breakfast potatoes

EGGS BENEDICT

The Classic 12

Canadian Bacon, English Muffin, poached egg, hollandaise, paprika, chive, served with breakfast potatoes

Pork Belly 13

Seared pork belly, English Muffin, poached egg, red onion, hollandaise, chive, served with breakfast potatoes

Crab Cake 17

Midwest style crab cake, poached egg, avocado, marinated tomato, hollandaise, chive, cracked pepper, served with breakfast potatoes

BREAKFAST BOWLS

Biscuits and Gravy 14

House-made jalapeño & cheddar biscuits, breakfast potatoes, scrambled egg, Anaheim pepper, red pepper, onion, country style pepperoncini & sausage gravy, scallion

Loaded Bowl 13

Breakfast potatoes, jalapeño bacon, sausage, sunny fried egg, cheddar, Anaheim pepper, scallion, hollandaise, white toast

Steak & Eggs Fried Rice 16

Fried rice, Togarashji buttered steak tips, sunny fried egg, onion, scallion, bean sprout, pickled cucumber & fresno, sriracha mayo, toasted sesame seed

The Swirl 14

Vanilla yogurt swirled with seasonal fruit compote, sticky pecan, granola clusters, seasonal fruit medley, honey drizzle

Wild Rice Bowl 12.5

Minnesota wild rice, sunny fried egg, bacon, mushroom, caramelized onion, tomato *GF*

SIDES

Two Eggs 4

Smoked Bacon 4

Jalapeño Bacon 4

Sausage Links 4

Hash browns 3

Breakfast Potatoes 3

Toast 3

English Muffin 4



MOCKTAILS

Mickey Mule 6

Freshly muddled lime complimented with ginger beer

Lavender Lemonade 6

Refreshing lemonade and lavender, fresh herb

Cucumber Quench 6

Fresh muddle cucumber accompanied by basil

No-jito 6

Fresh lime, mint, soda

Citrus Matcha 6

Lively blend of matcha and lemon

Cherry Coke Coffee 6

Fresh cold brew, hints of Cherry Coke & cream

LUNCH

STARTERS

Cheese Curds 10

Sturdiwheat battered Ellsworth cheese curds, berry ketchup

Fig & Prosciutto Flatbread 13.50

Fig maceration, prosciutto, creamy garlic spread, mozzarella, parmesan, arugula, Red Wing Olive Oils & Vinegars fig infused balsamic vinegar

Spinach Artichoke Gratin 12

Creamy three cheese artichoke dip, served aside fried naan

Amy's Famous Pretzel 10

House-made gourmet soft pretzel, chef's beer cheese sauce & garlic butter

Crab Rangoon Dip 12

Creamy crab spread, scallion, Thai chili sauce, crispy wonton, served aside fried naan

Garden Salad 5.5

St. James Wild Rice Soup 5/7

SALADS & BOWLS

California Chicken Salad 15

Seasonal greens, marinated chicken, seasonal fruit, almond, banana dressing *GF*

Watermelon Salad 12

Arugula, couscous, honey citrus vinaigrette, watermelon, red onion, feta, watermelon radish, scallion, cracked pepper mélange, maldon, balsamic drizzle

Steak Salad 15

Achiote steak tips, romaine, roasted corn, cotija, fajita onion & pepper, house pico, cilantro-lime crema, tortilla chips, served with a bottle of Cholula *GF*

Bacon & Beer Mac 14

House beer cheese, charred tomato, red onion, scallion, thick-cut chopped bacon
Add Chicken 6

Mediterranean Bowl 15

Falafel, cucumber, tomato, slaw, garlic oregano hummus, Greek feta vinaigrette, tzatziki, schug, cherry pepper relish, pita

Salmon Poke Bowl 15

Asian marinated salmon, quinoa blend, carrot, watermelon radish, cucumber, red onion, avocado, scallion, micro greens, pickled fresno, ginger, pickled chili dressing

Pork Fried Rice Bowl 14

Thai chili seared pork belly, fried rice, sweet potato, scallion, bean sprout, pickled fresno, ancient Chinese secret sauce

SANDWICHES

Choice of chips or fries

Sweet potato fries or garden salad, add 2

Gluten free bread upon request

Chicken Sandwich 14

Grilled chicken, pesto hummus, roasted red pepper, marinated tomato, spring mix, red onion, watermelon radish, cotija cheese, balsamic glaze, herb focaccia

Chef's BLTA 14

Jalapeno bacon, lettuce, marinated tomato, avocado, balsamic mayo, wheat toast (*GF* available upon request)

Cubano 13

Shredded pork, ham, swiss, pickle, yellow mustard, Cuban bread

Try it Mojo Style for \$1 more! Mojo pork, ham, swiss, pickle, mojo mayo, fried oregano, Cuban bread

Gyro 12

Seared seasoned lamb, marinated tomato, Chef's slaw, onion, tzatziki, pita

Hummus & Cucumber 13.5

House garlic & fried oregano hummus, cucumber, red onion, marinated tomato, sunflower seed, spring mix, balsamic glaze, hoagie roll

Jimmy's Burger 15.5

Bongards American Cheese, jalapeño bacon, garlic aioli, crisp lettuce, marinated tomato, onion, brioche bun

Walleye Sandwich 17

Cornmeal dusted walleye, crisp lettuce, marinated tomato, pickled onion, cherry pepper remoulade, hoagie roll

DESSERT

Carrot Cake 8

Mousse & Cookies 8

Passion Fruit Cheesecake *GF* 8

Dessert Trio 21

Can't decide? Try a platter featuring all three of our exquisite desserts, crafted by our Pastry Chef for your party to share!



CHEF'S FEATURES

Market Meat

Ask you server for tonight's selection

Market Fish

Ask you server for tonight's selection

Market Meat & Cheese

*Chef's special selection of meat & cheeses,
with seasonal accompaniments*

DINNER

STARTERS

Cheese Curds 10
Sturdiwheat battered Ellsworth cheese curds, berry ketchup

Fig & Prosciutto Flatbread 13.50
Fig maceration, prosciutto, creamy garlic spread, mozzarella, parmesan, arugula,
Red Wing Olive Oils & Vinegars fig infused balsamic vinegar

Spinach Artichoke Gratin 12
Creamy three cheese artichoke dip, served aside fried naan

Amy's Famous Pretzel 10
House-made gourmet soft pretzel, chef's beer cheese sauce & garlic butter

Crab Rangoon Dip 12
Creamy crab spread, served aside fried naan

Crab Cakes 12
Two Minnesota-style crab cakes, marinated tomato, cherry pepper remoulade,
pickled red onion

Watermelon Salad 12
Arugula, couscous, honey citrus vinaigrette, watermelon, red onion, feta,
watermelon radish, scallion, cracked pepper mélange, maldon, balsamic drizzle

Champagne Vinaigrette Salad 8
Spring Mix, feta, sliced red onion, pomegranate, sticky pecan, honey champagne
vinaigrette GF

Garden Salad 5.5

St. James Wild Rice Soup 5/7

BURGERS

Jimmy's Burger 15.50
Bongards American Cheese, jalapeño bacon, garlic aioli, crisp lettuce, marinated
tomato, onion, brioche bun, served with fries or chips; add \$2 for sweet potato fries
or garden salad

Nacho Lucy 16
Half pound burger stuffed with nacho cheese, pickled jalapeño, scallion & pickled
fresno, topped with a triple pepper gouda, rolled in tortilla chips, served with fries or
chips; add \$2 for sweet potato fries or garden salad

ENTREÉS

Mediterranean Salmon 24
Lemon dill couscous, cucumber-onion-tomato salad, watermelon radish, feta, schug

Steak & Fries 26
10 oz sirloin, garlic cotija fries, stone mustard aioli, maldon, cracked pepper mélange

Swedish Meatballs 15.5
Homemade meatballs served with buttermilk-dill gravy, quick pickle, fingerling
potato, lingonberry GF

Mojo Pork Tenderloin 23
Mojo marinated Berkshire pork tenderloin, fajita elote corn, bacon fat-white bean
puree, house chimichurri, fried oregano, pickled fresno GF

Steak Salad 15
Achiote steak tips, romaine, roasted corn, cotija, fajita onion & pepper, house pico,
cilantro-lime crema, tortilla chips, served with a bottle of Cholula

Bacon & Beer Mac 14
House beer cheese, charred tomato, red onion, scallion, thick-cut chopped bacon;
Add Chicken 6

Garlic Cream Linguine 13
Linguine, spring onion, oyster mushroom, garlic, fresh parmesan, roasted garlic
cream; Add Chicken 6, Add Shrimp 8

Wild Mushroom Risotto 19
Porcini, oyster & fried Enoki mushroom, arborio, onion, parmesan, garlic butter, red
wine reduction

DESSERT

Carrot Cake 8

Mousse & Cookies 8

Passion Fruit Cheesecake GF 8

Dessert Trio 21
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crafted by our Pastry Chef for your party to share!*