



### 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*

### SPECIALTY COFFEE

Cappuccino 4  
Latte 4  
Espresso 3  
Fresh Cold Brew 4  
Flavor Enhancements, 0.50: *Vanilla, Hazelnut, Caramel, Pumpkin, Lavender*

## BREAKFAST

### CLASSICS

Sunrise Sandwich 13  
Jalapeño bacon, sausage patty, Bongards American Cheese, sunny fried egg, marinated tomato, red onion, English muffin

Pumpkin Spice French Toast 12  
Crispy cinnamon swirl toast, pumpkin cream cheese, pumpkin spice whipped cream

Fruit Swirl Pancakes 13  
Choice of buttermilk or Sturdiwheat pancakes, swirled with apple cinnamon compote, caramel sauce, sticky pecans

Big Boot Breakfast 16  
Two eggs, smoked bacon, sausage, hash browns, toast

Chef's Feature 12  
Ask your server for today's feature

### EGGS BENEDICT

The Classic 12  
Canadian Bacon, English Muffin, poached egg, hollandaise, paprika, chive, served with breakfast potatoes

Halibut Cake Benedict 19  
Roasted Halibut, bacon, potato hash, roasted garlic, scallion, and rosemary. Served with marinated tomatoes, avocado, poached egg, crybaby craigs hollandaise, and breakfast potatoes

### BREAKFAST BOWL

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

Wild Rice Bowl 12.5  
Minnesota wild rice, sunny fried egg, bacon, mushroom, caramelized onion, tomato *GF*

The Swirl 14  
Vanilla yogurt swirled with apple cinnamon compote, sticky pecan, granola clusters, seasonal fruit medley, honey drizzle *GF*

### SIDES

Two Eggs 4  
Smoked Bacon 4  
Jalapeño Bacon 4  
Sausage Links 4  
Buttermilk Pancake 3  
Sturdiwheat Pancake 3  
Hash Browns 3  
Breakfast Potatoes 3  
Garlic Cotija Fries 7  
Toast 3  
English Muffin 4

### DESSERT

Spiced Sour Cream Cake and Cinnamon Ice Cream 8  
Raspberry and Chocolate Cake 8  
Bourbon Molasses Pecan Pie 8  
Vanilla Bean Creme Brûlée *GF* 8

Dessert Trio 21  
*Can't decide? Try a platter featuring three of our exquisite desserts, crafted by our Pastry Chef for your party to share!*



## LUNCH

### MOCKTAILS

Mickey Mule 6

*Freshly muddled lime complimented with ginger beer*

Lavender Lemonade 6

*Refreshing lemonade and lavender*

Harvest Punch 6

*Orange, lemon and apple cider complimented with agave nectar with bubbles float*

Ginger and Pear 6

*Pear nectar and ginger beer complimented with fresh rosemary*

Citrus Matcha 6

*Lively blend of matcha and lemon*

Sparkling Cranberry Pomegranate 6

*Fall flavors of pomegranate and cranberry with soda water*

### STARTERS

Cheese Curds 11

Sturdiwheat battered Ellsworth cheese curds, berry cayenne ketchup

Bruschetta 12

Roma tomatoes, red onion, white onion, scallion, balsamic, E.V.O.O., oregano, pepperoncini's, baguette, parmesan, fried oregano salt.

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

Champagne Vinaigrette Salad 8/13

Spring Mix, feta, sliced red onion, dried cherries, sticky pecan, honey champagne vinaigrette *GF*

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*

Beet Salad 10

Roasted red Beets, sweet golden beet puree, candy stripe beets, pesto vinaigrette, Donnay goat cheese, toasted pepitas *GF*

Add Chicken 6, Salmon 9, Shrimp 8

Spicy Steak Caesar 15

Garlic peppercorn buttered steak tips, marinated cherry tomatoes, scallion, house crouton, parmesan shards, cracked pepper, with a freso infused Caesar dressing

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

Add Chicken 6, Salmon 9, Shrimp 8

Salmon Poke Bowl 15

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

Shoyu Ramen 14

Chicken broth seasoned with soy sauce, roasted pork belly, soft egg, chili oil, bean sprouts, scallion, crunchy garlic, toasted sesame seeds, pickled fresnos

### SANDWICHES

Choice of chips or fries

Sweet potato fries or garden salad, add 2

Garlic Cotija Fries, add 3

St. James Wild Rice Soup Cup, add 3

Gluten free bread upon request, add 2

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

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

Bongard's 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

Spiced Sour Cream Cake and Cinnamon Ice Cream 8

Raspberry and Chocolate Cake 8

Bourbon Molasses Pecan Pie 8

Vanilla Bean Creme Brûlée *GF* 8

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## DINNER

### CHEF'S FEATURES

#### Market Steak

*Ask your server for tonight's selection*

#### Market Fish

*Ask your server for tonight's selection*

#### Market Meat & Cheese

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

### STARTERS

Cheese Curds 11  
Sturdiwheat battered Ellsworth cheese curds, berry cayenne ketchup

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

Bruschetta 12  
Roma tomatoes, red onion, white onion, scallion, balsamic, E.V.O.O., oregano, pepperoncini's, baguette, parmesan, fried oregano salt

Halibut Cakes 15  
Roasted halibut, bacon, potato hash, roasted garlic, scallion, and rosemary. Served with pickled red onions, marinated tomatoes, and a pickled cherry pepper remoulade *GF*

Brussel Sprouts 12  
Fried brussels sprouts with a bourbon honey glaze *GF*

Fall Farro 13  
Farro, roasted squash, thyme, dried cherries, apple, scallion, bleu cheese, fried kale, sticky pecans, creamsicle vinaigrette, garnished with crumbled fried sage

Champagne Vinaigrette Salad 8/13  
Spring Mix, feta, sliced red onion, dried cherries, sticky pecan, sticky pecans, honey champagne vinaigrette *GF*

Beet Salad 10  
Roasted red beets, sweet golden beet puree, candy stripe beets, pesto vinaigrette, Donnay goat cheese, toasted pepitas *GF*  
*Add chicken 6, Salmon 9, Shrimp 8*

Garden Salad *GF* 5.5

St. James Wild Rice Soup 5/7

### SANDWICHES

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 to substitute sweet potato fries or garden salad  
add \$3 to substitute garlic cotija fries

Chicken Sandwich 14  
Grilled chicken, pesto hummus, roasted red pepper, marinated tomato, spring mix, red onion, watermelon radish, cotija cheese, balsamic glaze, herb focaccia, served with fries or chips  
add \$2 to substitute sweet potato fries or garden salad  
add \$3 to substitute garlic cotija fries

### 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*

Bourbon, Apple, and Cherry Pork Tenderloin 28  
Parsnip puree, roasted root vegetables, fried brussels with a bourbon honey glaze. Dijon and Garlic marinated Pork tenderloin, with a bourbon, dried cherry, and apple chutney

Spicy Steak Caesar Salad 15  
Garlic peppercorn buttered steak tips, marinated cherry tomatoes, scallion, house croutons, parmesan shards, cracked pepper, with a fresno infused Caesar Dressing

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

Chicken Al Fresco with Capellini 18  
Grilled chicken with house bruschetta and baked parmesan, capellini, tomato, pepperoncini, scallion, red onion, E.V.O.O. fried oregano salt

Mediterranean Bowl 15  
Falafel, cucumber, tomato, slaw, garlic oregano hummus, Greek feta vinaigrette, tzatziki, schug, cherry pepper relish, pita  
*Add Chicken 6, Salmon 9, Shrimp 8*

### DESSERT

Spiced Sour Cream Cake and Cinnamon Ice Cream 8

Raspberry and Chocolate Cake 8

Bourbon Molasses Pecan Pie 8

Vanilla Bean Creme Brûlée *GF* 8

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## BRUNCH

Served Sat & Sun from 7 am - 2 pm

### STARTERS

Cheese Curds 11

Sturdiwheat battered Ellsworth cheese curds, berry ketchup

Beet Salad 10

Roasted red beets, sweet golden beet puree, candy stripe beets, pesto vinaigrette, Donnay goat cheese, toasted pepitas GF  
*Add chicken 6, Salmon 9, Shrimp 8*

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

Garden Salad 5.5

St. James Wild Rice Soup 5/7

### CHEF'S FEATURE

Ask your server about today's feature

### BREAKFAST CLASSICS

Sunrise Sandwich 13

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

Pumpkin Spice French Toast 12

Crispy cinnamon swirl toast, pumpkin cream cheese, pumpkin spice whipped cream

Fruit Swirl Pancakes 13

Choice of buttermilk or Sturdiwheat pancakes, swirled with apple cinnamon compote, caramel sauce, sticky pecans

Big Boot Breakfast 16

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

Classic Eggs Benedict 12

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

Halibut Cake Benedict 19

Roasted Halibut, bacon, potato hash, roasted garlic, scallion, and rosemary. Served with marinated tomatoes, avocado, poached egg, crybaby craigs hollandaise, and breakfast potatoes

Loaded Bowl 13

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

Biscuits & Gravy Bowl 14

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

Wild Rice Bowl 12.5

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

The Swirl 14

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

### SANDWICHES

Choice of chips or fries

Sub sweet potato fries or garden salad, add 2

Sub Garlic Cotija Fries, add 3

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

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

Jimmy's Burger 15.5

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

### ENTREÉS

Bacon & Beer Mac 14

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

Spicy Steak Caesar Salad 15

Garlic peppercorn buttered steak tips, marinated cherry tomatoes, red onion, scallion, house crouton, parmesan shards, cracked pepper, with a fresno infused Caesar Dressing

Fall Farro 13

Farro, roasted squash, thyme, dried cherries, apple, scallion, bleu cheese, fried kale, sticky pecans, creamsicle vinaigrette, garnished with crumbled fried sage

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

### DESSERT

Spiced Sour Cream Cake and Cinnamon Ice Cream 8

Raspberry and Chocolate Cake 8

Bourbon Molasses Pecan Pie 8

Vanilla Bean Creme Brûlée GF 8

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