

# Breakfast

8 am - 2:30 pm

## Pancakes, French Toast & Grains

- buttermilk pancake** ♦ one large buttermilk pancake & Rogotzke maple syrup | N | VEG | **11**  
add INSIDE: blueberries, bananas, strawberries, chocolate chips, granola, almonds, pecans, walnuts +1 each  
maple mascarpone +1 | extra syrup +1
- gluten-free pumpkin pancakes** ♦ three cakes, berry compote & Rogotzke maple syrup | GF | VEG | **12**  
maple mascarpone +1 | extra syrup +1
- french toast** two slices house-made cherry-pecan bread, powdered sugar, berry compote &  
house-made oatmeal stout beer syrup | VEG | **15**
- house-made maple granola** choice of organic milk, non-dairy milk or greek yogurt | VEG | VR | GF | **10**  
add fruit or nuts: blueberries, bananas, strawberries, almonds, pecans, walnuts +1 each |  
available in retail bags
- wild rice muesli** Native Wise wild rice, warm spice blend, oat milk, dried apricots, dried cherries, almonds &  
walnuts | N | V | GF | **12**

## House Specialties

- biscuits & chorizo gravy** ♦ buttermilk biscuits, Yker Acres chorizo gravy, green onion,  
grape tomatoes, smoked paprika & cilantro **18**  
add: two eggs +4
- florentine eggs benedict** house-made basil & spinach pesto, tomato, two poached eggs, english muffin,  
house-made hollandaise, chives & fresh fruit | GFR +1.50 | N | VEG | **16**
- wild rice sausage eggs benedict** Yker Acres wild rice sausage, two poached eggs, english muffin, house-made  
hollandaise, chives & fresh fruit | GFR +1.50 | **17**
- cowboy hash** house-smoked Peterson Craft Meats brisket, red bell pepper, corn, onion, jalapeño, potato, two sunny  
side up eggs, pickled red onion, harissa aioli & Great Harvest whole grain sourdough toast | GFR +1.50 | **18**

## Eggs & Omelets

*All egg and omelet dishes use Larry Schultz Organic Farm eggs and come with  
home fries & Great Harvest whole grain sourdough toast*

- hippie farm breakfast** ♦ two medium basted eggs, red pepper, zucchini, carrot, onion, garlic, monterey &  
cheddar cheese & almonds | GFR +1.50 | VEG | VR \*sub tofu | N | **17**
- eggs your way** two eggs your way, home fries & toast | GFR +1.50 | VEG | **13**  
add: Beeler's bacon, Yker Acres breakfast or wild rice sausage +4
- vegetable omelet** red pepper, zucchini, carrot, onion, garlic, tomato, mushroom, spinach,  
monterey & cheddar cheese | GFR +1.50 | VEG | **16**
- classic meat & cheese omelet** choice of Beeler's ham, Beeler's bacon, Yker Acres breakfast sausage or  
Yker Acres chorizo, monterey & cheddar cheese | GFR +1.50 | **18**
- smoked salmon omelet** house-smoked Rogotzke wild caught salmon, havarti cheese, spinach, lemon, house-  
made basil & spinach pesto | GFR +1.50 | N | **19**

## a la carte

- |                                       |                                |  |
|---------------------------------------|--------------------------------|--|
| whole grain sourdough toast 1.25      | Beeler's bacon 3 slices 6      | house gluten-free toast 2                                    |
| house cherry-pecan toast 4            | Yker Acres breakfast sausage 7 | fresh fruit plate 7  |
| almond croissant - Duluth's Best 6    | Yker Acres wild rice sausage 7 | home fries potato, carrot,<br>zucchini, onion & red pepper 5 |
| chocolate croissant - Duluth's Best 6 | organic egg 2                  |  |

# All Day Menu *8 am - close*

## Appetizers

**crispy brussels sprouts** deep fried maple-lemon brussels sprouts | GF | V | 12

**truffle fries** house cut russets, white truffle parmesan, chives & tarragon aioli | GF | N | VEG | VR | 16

**house tortilla chips with:** salsa | V | GF | N | 9 ~~~~~ classic guacamole | V | GF | N | 11  
salsa & classic guacamole | V | GF | N | 13

## Sandwiches

*all sandwiches come with your choice of kettle chips, tortilla chips or carrot sticks*

*substitute french fries +1 | N | yam waffle fries +2 | N | Chester wedges +2 | N |  
cup of soup +3.50 | side salad +3.50 | fruit cup +3 | truffle fries +3 | N |*

**gbt** Beelers bacon, classic guacamole, leaf lettuce, tomato, mayo & ciabatta bread | GFR +3 | sourdough +1 | | VEGR \*  
tempeh | VR \*vegan sambal aioli | 17  
add: organic chicken breast +7 | fried egg +2 |

**Korean fried chicken** Larry Schultz organic buttermilk chicken, Korean BBQ sauce, kimchi slaw,  
cucumber salad & Johnson's kaiser bun | N | 18

**grass-fed beef burger** Peterson 1/3 lb. beef patty, leaf lettuce, tomato, pickles, red onion &  
Johnson's kaiser bun | GFR +3 | 18  
add: cheddar, bleu cheese, swiss, havarti +1.50  
| mushrooms +1 | bacon +3 | fried onions +1

**portabella wrap** house-made boursin, portabella, olive tapenade, tempeh, leaf lettuce, tomato &  
garlic herb wrap | VEG | VR \*sub vegan boursin +2 | 16

**brisket au jus** house-smoked Peterson brisket, red peppers, onions, smoked provolone,  
horseradish sauce, Johnson's kaiser roll & au jus | GFR +3 | 19

## Salads & Soup

*Salad additions:*

*organic chicken breast +8 | tempeh +4 | house-smoked salmon +6 | 3oz grilled salmon +6  
Beeler's bacon +4 | Johnson's multi-grain dinner roll +1 | 1/2 avocado +2 | shrimp +9*

**duck pastrami salad** house-made duck breast pastrami, drunk cherries, pickled red onions,  
fennel, aged white cheddar & mustard vinaigrette  
| GF | VEGR \*sub portabella | VR \*sub: vegan boursin +2 | 20

**caesar** buttermilk caesar dressing, romaine, parmesan crisps & croutons | GFR |  
\*see salad additions | 14

**side salad** spring mix, tri-colored carrot, cucumber, cherry tomato, radish & croutons | GFR | V |  
dressing choices: blue cheese, ranch, mustard vinaigrette

**soup du jour** vegan tomato bisque or house-made soup special **cup 6 bowl 8**  
Johnson's multi-grain roll +1 | GF toast +1.5

## Specialties

**conchinita pibil street tacos** Yucatan style slow roasted Yker Acres pork shoulder, three corn tortillas,  
lime crema, pickled red onions & Chester wedges | GF 20

**okonamiyaki** cabbage, potato, shiitake & red pepper, Japanese savory "pancake", house kimchi, vegan sambal aioli,  
green onions & cilantro | GF | V | 18  
add: 1 egg +2 | add 2 eggs on top or scrambled inside +4 |

**classic Chester curry** broccoli, carrot, red pepper, zucchini, onion, garlic, coconut milk, red curry, jasmine rice,  
lime, cilantro & sesame seeds | GF | VR | **tofu 21 vegetable 21 chicken 25**

# Dinner

3:30 pm - close

## Appetizers

**charcuterie** house-made duck pastrami, house-smoked wild caught Rogotzke salmon, boursin, aged white cheddar, grapes, stone ground mustard & toast points | GFR +1 | 25

**seared smoked provolone** butter seared provolone, fresh tomato sauce, mini salad & mustard vinaigrette | GF | VEG | 10

## Mains

**primavera pasta** creamy white wine tomato spiked sauce, zucchini, carrot & seasonal vegetables, parmesan & preserved lemon gremolata

house-made Heritage wheat linguini 21 | cavatappi 20 | gluten-free pasta 21

add: grilled scallops +10 | grilled shrimp +9  
grilled organic chicken breast +8 | Yker Acres chorizo sausage +7  
3oz grilled wild caught salmon +6 | house-smoked wild caught salmon +6

**paella** sea scallops, gulf coast shrimp, Yker Acres chorizo sausage, Calasparra golden rice, saffron sofrito, asparagus, piquillo peppers & lemon | GF | 32

**vegan paella** chorizo tofu, artichoke hearts, green olives, piquillo peppers, portabella, asparagus, Calasparra golden rice & white wine | GF | V | 23

**beef bulgogi short ribs** Peterson's short ribs, gochugaru cucumber salad, jasmine rice, gomasio & Korean BBQ brussels sprouts | GF | 25

**boursin stuffed chicken breast** Larry Schultz organic breaded chicken breast, house boursin, red peppers, onions, Israeli couscous, artichoke hearts, sun dried tomatoes, spinach & asparagus 22

**salmon poke bowl** marinated wild caught Rogotzke salmon, seaweed salad, seared edamame, cucumber salad, avocado, radish, jasmine rice, spicy vegan sambal, gomasio | GF | VR\* sub roma tomato ahi 20

## a la carte

carrot sticks | GF | V | 4

Beeler's bacon 3 slices | GF | 7

Chester wedges & harissa aioli | GF | VEG | N | VR | 8

Larry Schultz organic chicken breast | GF | 8

fresh fruit plate | GF | V | 8

Johnson's multi-grain roll | V | 1

hand cut french fries | GF | N | V | 7

house gluten-free toast | VEG | 2

yam waffle fries | GFR | N | V | 8

Ask about our In-House Baked Goods & Retail Menu  
to order our pies, cookies, cupcakes, cakes, muffins and specialty items.

| N - nuts | GF - gluten-free | GFR- gluten-free request

| VEG- vegetarian | VEGR- vegetarian request | V- vegan | VR- vegan request

Our restaurant uses tree nuts, peanuts, and gluten.

Please notify us if you have a food allergy, intolerance, or sensitivity.

We will take every precaution possible but cannot guarantee the absence of allergens.

Our fryers use peanut oil & contain trace amounts of soy and gluten.

Consumption of undercooked eggs, meat, or seafood  
may increase your risk of food borne illness.

**3% surcharge is  
added to all  
payments.**



Indicates this  
item is in our  
cookbook

wifi - cafeguest | welcome2ccc