

~ BRUNCH MENU ~

APPETIZERS & BITES

CHICKEN SHOTS

Bite-sized chicken breast, lightly breaded, tossed in our honey whiskey glaze 12.25

PUB PRETZELS

Tillamook cheddar cheese sauce & spicy mustard 12 | ADD ONE PRETZEL 3.50

BUFFALO CHICKEN WINGS

One LB of wings tossed in buffalo sauce, blue cheese dressing 12

TOMATO SOUP

Creamy tomato basil soup, croutons, cheddar cheese Cup 4.00 | Bowl 6.50

ARTICHOKE DIP

Artichoke hearts, sundried tomatoes, bell pepper, garlic, smoked gouda, naan & crostini 13.25

POT ROAST SLIDERS

Caramelized onions & horseradish cream sauce 12
ADD CHEESE 1.00 | ADD ONE SLIDER 4.00

BACON TOTS

Bacon, cheddar cheese, green onions, zesty tomato relish 12

FRENCH TOAST BITES

With cinnamon sugar & sweet cream 9



BRUNCH PLATES

THE ALL-AMERICAN BREAKFAST

Two eggs, choice of sausage links or bacon with seasonal fruit, creamy hash browns & toasted sourdough bread 12

STEEL CUT OATS

With granola, almonds, coconut, chèvre, cranberries, apples, apricots & pepitas 11

HAM & WHITE CHEDDAR OMELET

Brown sugar ham, white cheddar cheese, creamy hash browns, toasted sourdough bread 13.50

GARDEN VEGGIE OMELET

Irish cheddar, spinach, broccoli, sweet pepper, onion, mushroom, tomato, & creamy hash browns, toasted sourdough bread 13

IRISH BREAKFAST

Irish bangers, rashers, black & white pudding, baked beans, roasted potatoes, grilled tomato, two eggs & toasted sourdough bread 15

BIG BACON

Two eggs, two thick slices of bacon confit, creamy hash browns, toasted sourdough bread 12.50

BENEDICT

Poached eggs, brown sugar ham, English muffin, hollandaise sauce, creamy hash browns 14.50

CORNED BEEF HASH

Two eggs, cabbage, onions, carrots, potatoes, parsley sauce, toasted sourdough bread 14.50

QUINOA HASH

Spinach, bell pepper, broccoli, mushroom, poached eggs, hollandaise, potato crunchies, toasted sourdough bread 13

Smoked Bacon Irish Bacon Pork Sausage Links SIDE PLATES 4.50 each Creamy hash browns Two eggs, any style Fresh Fruit

SALADS

CHOPPED*

Mix of romaine & savoy salad, chicken, bacon, grilled onion, grape tomatoes, Fini cheddar, crispy soft boiled egg, Dijon vinaigrette, drizzle of creamy shallot dressing 16.25

QUINOA

Sweet potatoes, capers, spinach, avocado, bell peppers, broccoli, basil, lime vinaigrette 13.50 ADD FRESH CHICKEN 5.00, CRISPY TOFU 4.00, TUNA* 6.00 FRESH SALMON* 7.00

BERRIES & BRIE

Mixed greens, fresh & pickled berries, brie cheese, spiced almonds, croutons, poppy seed dressing 12.25

ADD FRESH CHICKEN 5.00, CRISPY TOFU 4.00, TUNA* 6.00

FRESH SALMON* 7.00

CAESAR

Romaine, croutons, grape tomatoes & parmesan 10.50 ADD FRESH CHICKEN 5.00, CRISPY TOFU 4.00, TUNA* 6.00 FRESH SALMON* 7.00



BURGERS & SANDWICHES

CHOICE OF MIXED GREENS OR FRIES SUBSTITUTE SWEET POTATO FRIES 2.00



BREAKFAST BURGER*

Angus beef from Revier Cattle Company in Olivia, MN, Caves of Faribault Fini cheddar, lettuce, tomato, onion, pickles, bacon & fried egg 16.50

CARA CLUB

Candied bacon, pulled turkey, spinach, tomato & mayonnaise, toasted ciabatta 14.75

CHICKEN SANDWICH

REUBEN

Slow roasted corned beef, sauerkraut,

Tillamook Swiss cheese,

thousand island, caraway rye 15.25

Honey whiskey glazed chicken breast, pepper jack cheese, bacon, tomato, lettuce, onion 15

VEGGIE LUCY BURGER

Quinoa, wild rice & vegetable patty stuffed with (or without) Havarti cheese, topped with lemon-garlic aioli, Brussels sprout slaw, on multi-grain bun 14.50

PUB SPECIALTIES

FISH & CHIPS

Beer battered cod, chips & tartar sauce 16.75 SUB WALLEYE ADD 5.00

CORNED BEEF & CABBAGE

Slow roasted corned beef, braised cabbage, carrots, potatoes, parsley sauce 17.25

SHEPHERD'S PIE

Ground angus beef, carrots, onions, mashed potato crust, wee greens 17

PUB POT ROAST

Braised beef, carrots, mushrooms, cipollini onions, mashed potatoes 17.25

CHICKEN PUB PIE

Roasted chicken, tarragon cream sauce, seasonal vegetables, topped with puff pastry, wee greens 16.50

MAC & CHEESE

Gobetti pasta, bell peppers, peas, sharp cheddar, parmesan breadcrumb, wee greens 13.25

ADD FRESH CHICKEN 5.00



BRUNCH AVAILABLE UNTIL 2:00pm WEEKENDS



We are committed to offering our employees a living wage. A 3% surcharge will be applied to all guest checks to cover costs associated with employee health care and other benefits. The surcharge is not a gratuity for employee service. If you have any questions, please ask to speak to a manager.