



Lunch Menu

Grilled Salmon Sandwich Served on house-made whole wheat baguette with mixed greens, avocado, lemon aioli, tomato, and red onion	12.25
Grilled Chicken Breast Sandwich Served on house-made focaccia with local bacon, avocado mayo, Swiss cheese, lettuce, tomato and red onion	12.25
Classic Reuben Sandwich Thinly sliced corned beef, sauerkraut, Swiss cheese, and house-made Thousand Island dressing on Russian rye	10.50
Rachel Sandwich Ferndale Market smoked turkey breast, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye	10.50
Minnesota Raised, Grass-fed Beef Hamburger Add U of M blue, provolone, pepper jack, Swiss, or Cheddar cheese	9.50 10.00
Lamb Burger Minnesota-raised lamb with Turkish pepper sauce and feta cheese	11.50
Ferndale Market Turkey and Avocado Burger Served with pepper jack cheese	11.00
Pot Roast and U of M Raclette Sandwich Local grass-fed pot roast, caramelized onions, peppers and U of M raclette cheese on pretzel roll	10.50
Smoked Turkey and U of M Herbed Gouda Sandwich Ferndale Market smoked turkey breast, local tomato, caramelized onions, and U of M herbed Gouda with avocado mayo on pretzel roll	10.50
U of M Herbed Gouda and Tomato Sandwich Served with caramelized onions and avocado mayo on pretzel roll	9.50
Tempeh Tantrum Meltdown Sandwich Local organic tempeh with Swiss cheese, caramelized onions, and house-made Thousand Island dressing on marble rye	10.50

All sandwiches are served with a dill pickle, and kettle chips.
 *You may substitute carrots and celery sticks for chips.
 *Substitute fries for chips \$2.75

Caesar Salad

Tossed with our house-made Caesar dressing, sliced red onion, hard-boiled eggs, croutons, and parmesan cheese

Plain	8.75
Grilled Chicken	11.75
Grilled MN Flat Iron Steak	12.50
Grilled Salmon	13.00

Mixed Field Green Salad

with choice of house-made dressing:

Balsamic Vinaigrette	Champagne Vinaigrette
Peppercorn Ranch	Thousand Island
U of M Blue Cheese	Italian Vinaigrette

Add Ons

Grilled Salmon Fillet	6.50
Grilled Chicken Breast	4.50
Grass-fed Beef Steak	4.50
Bacon	3.00
Caramelized Onions	1.50
Sautéed Mushrooms	1.50
Avocado	2.50

Beverages

Coffee or Tea	2.50
Tea's Brand Iced Tea	4.25
San Pellegrino	4.75
Columbia Gorge Organic Juice	5.00
Fountain Soda	2.25
Milk	2.75
Joia Sparkling Soda	3.00

Specialty Coffees

Espresso	2.96
Latte	4.47
Americano	3.05
Mocha	4.74

Wine

White

		Glass	Bottle
Dry Riesling, Dr. Loosen	Germany	9	40
Chardonnay, Hess Select	California	8	35
Pinot Gris, Left Coast Cellars	Oregon	9	40
Sauvignon Blanc, The Crossings	New Zealand	9	40

Red

Pinot Noir, Cline Cellars	California	9	40
Primativo, LiVeli	Italy	9	40
Merlot, Montevina	California	8	35
Malbec, Padrillos	Argentina	8	35
Cabernet Sauvignon, Piatelli	Argentina	9	40
Zonin Prosecco Brut, Sparkling	Italy	Split	6

Bottled Beer

Deschutes Fresh Squeezed	Bend, OR	5.5
Indeed Day Tripper Pale Ale	Minneapolis, MN	7.5
Fulton Lonely Blonde	Minneapolis, MN	5.5
Excelsior Bitteschlappe Brown Ale	Excelsior, MN	5.5
Hoegaarden	Hoegaarden, BE	5
Lift Bridge Farm Girl Saison	Stillwater, MN	6.5
Lionheart Cider	Minneapolis, MN	6.5
Miller Lite	Milwaukee, WI	5
Summit Extra Pale Ale	St. Paul, MN	5
Surly Hell Lager	Brooklyn Center, MN	7.5