

- SANDWICHES -

All sandwiches are served with a pickle and your choice of kettle chips or carrots and celery. Substitute fries for \$3.25.

Classic Reuben Sandwich 11.25

Thinly sliced corned beef, sauerkraut, Swiss cheese, and house-made Thousand Island dressing on Russian rye.

Grilled Chicken Breast Sandwich 13.25

Served on house-made focaccia with local bacon, avocado mayo, Swiss cheese, lettuce, tomato and red onion.

Grilled Salmon Sandwich 13.25

Served on house-made whole wheat baguette with mixed greens, avocado, lemon aioli, tomato and red onion.

Smoked Turkey and U of M Herbed Gouda Sandwich 11.00

Ferndale Market smoked turkey breast, local tomato, caramelized onions and U of M herbed Gouda with avocado mayo on a pretzel roll.

U of M Herbed Gouda and Tomato Sandwich 10.00

Served with caramelized onions and avocado mayo on a pretzel roll.

Rachel Sandwich 11.25

Ferndale Market smoked turkey breast, sauerkraut, Swiss cheese and house-made Thousand Island dressing on Russian rye.

Lamb Kofta Sandwich 11.75

Local spiced lamb kebabs, served on grilled pita with cucumber yogurt sauce, lettuce and tomatoes.



- BURGERS & BRATS -

Ferndale Market Turkey and Avocado Burger 10.25

Served with Pepper Jack cheese.

MN Grass-fed Beef Hamburger 10.00

Add U of M Blue, Provolone, Pepper Jack, Swiss or Cheddar cheese. 10.50

Brat Special 7.25

Locally-made Brat on pretzel bun with sauerkraut.

- SALADS -

Caesar Salad

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

	WHOLE	HALF
Plain	8.75	7.25
Grilled Chicken	12.50	9.00
Grilled MN Flat Iron Steak	13.25	9.50
Grilled Salmon	13.75	10.00

Mixed Field Green Salad 5.75

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 7.25

Grilled Chicken Breast 5.00

Grass-fed Beef Steak 6.75

Caramelized Onions 1.25 Bacon 2.75

Sautéed Mushrooms 1.25 Avocado 2.50

Prices listed are for Campus Club members and their guests. If you are not sponsored by a Campus Club member, there is a 10% surcharge on food and beverage. Ask about membership today!

DRINK LIST

- BEVERAGES -

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

- SPECIALTY COFFEE -

Espresso	3.00
Latte	4.50
Americano	3.00
Cappucino	3.75

- BOTTLED BEER -

Deschutes Fresh Squeezed IPA Bend, Oregon	5.50
Bauhaus Wonderstuff Pilsner Minneapolis, Minnesota	5.50
Indeed Day Tripper Pale Ale Minneapolis, Minnesota	7.50
Fulton Lonely Blonde Ale Minneapolis, Minnesota	5.50
Lionheart Cider Minneapolis, Minnesota	6.50
Miller Lite Milwaukee, Wisconsin	5.00
Summit Extra Pale Ale St. Paul, Minnesota	5.00
Surly Hell Lager Brooklyn Center, Minnesota	7.50

- WHITES -

Glass / Bottle

13 Celsius Sauvignon Blanc. Marlborough, New Zealand	9 / 40
Aveledha Vinho Verde. Portugal	8 / 35
Disruption Chardonnay. Washington	9 / 40
Giocato Pinot Grigio. Slovenia	8 / 35

- ROSÉ -

Glass / Bottle

L'Oliveto Rosé of Pinot Noir. Russian River Valley, California	9 / 40
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- REDS -

Glass / Bottle

Belasco 'Llama' Malbec. Mendoza, Argentina	9 / 40
Chloé Merlot. California	8 / 35
Fable Pinot Noir. California	9 / 40
Lander Jenkins Cabernet Sauvignon. California	9 / 40
Paxis Portuguese Red Blend. Lisbon, Portugal	8 / 35

- SPARKLING -

Zonin Prosecco Brut. Italy	Split 6
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