

- 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
<i>Plain</i>	8.75	7.25
<i>Grilled Chicken</i>	12.50	9.00
<i>Grilled MN Flat Iron Steak</i>	13.25	9.50
<i>Grilled Salmon</i>	13.75	10.00

Mixed Field Green Salad 5.75

With choice of house-made dressing.

<i>Balsamic Vinaigrette</i>	<i>Champagne Vinaigrette</i>
<i>Peppercorn Ranch</i>	<i>Thousand Island</i>
<i>U of M Blue Cheese</i>	<i>Italian Vinaigrette</i>

- 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

- SPECIALTY COFFEE -

Espresso	3.00
Latte	4.50
Americano	3.00
Cappucino	3.75

- BOTTLED BEER -

Bell's Two Hearted IPA Kalamazoo, Michigan	7.00
Bent Paddle Black Ale Duluth, Minnesota	5.50
Fair State Roselle Kettle Sour Minneapolis, Minnesota	7.00
Fulton Lonely Blonde Ale Minneapolis, Minnesota	5.50
Grain Belt Premium Lager New Ulm, Minnesota	4.00
Paulaner Hefeweizen Munich, Germany	5.00
Sociable Freewheeler Cider Minneapolis, Minnesota	8.00
Summit Extra Pale Ale St. Paul, Minnesota	4.00

- WHITES -

Glass / Bottle

Di Torri Pinot Grigio. Friuli-Venezia Giulia, Italy	9 / 40
Hess Shirtail Chardonnay. Monterey County, California	9 / 40
Graham Norton's Sauvignon Blanc. Marlborough, New Zealand	8 / 35

- ROSÉ -

Glass / Bottle

Terra D'Oro Rosé of Nebbiolo. Amador County, California	9 / 40
--	--------

- REDS -

Glass / Bottle

Domain Rudel Pinot Noir. Languedoc-Roussillon, France	9 / 40
Layer Cake Malbec. Mendoza, Argentina	10 / 45
Disruption Merlot. Colombia Valley, Washington	9 / 40
Piatelli Reserve Cabernet Sauvignon. Cafayate Valley, Argentina	9 / 40

- SPARKLING -

Zonin Prosecco Brut. Italy	Split 7
-------------------------------	---------