



# BREAKFAST

Served 6:30 am – 11am daily

## COMBOS

Served with seasoned potatoes or golden hash browns, as well as your choice of toast, pancakes (GF) or English muffin. Add fruit for \$3.

### AMERICAN GOTHIC BREAKFAST 10

Two eggs any style with choice of bacon, ham, sausage or turkey link.

### SCULPT YOUR OWN THREE EGG OMELETTE 12

Ham, turkey, tomato, mushroom, sausage, peppers, jalapeño, avocado or spinach.

Choice of one cheese:

Monterey Jack, Cheddar, Swiss, Blue Cheese, Milton Creamery Prairie Breeze

## BOWLS

### GREEK YOGURT BOWL 8

A mosaic of Greek yogurt topped with seasonal berries, almond granola and local honey drizzle.

### DYNAMIC POWER BOWL (GF) 12

Start your day off right with this healthy mix of tricolored root vegetables, spinach, chicken, avocado, cheese and eggs.

### HICKORY SMOKED SALMON BOWL (GF) 12

Get your Omega-3 fix with our healthy smoked salmon bowl. Tricolored root vegetables topped with peppers, pickled red onions, heirloom tomatoes, feta cheese, hickory smoked salmon and eggs.

### SOUTH OF THE BORDER BOWL (GF) 12

Viva la cuenco! This Mexican influenced bowl starts with crispy sweet potatoes. We top it with chorizo, eggs, queso, cilantro and jalapeno remoulade.

### THE FARM BOWL (GF) 12

Rise and shine like a farmer with a loaded bowl! Our hearty bowl has eggs, bacon, sausage, onions, pepper, potatoes and American cheese.

## SIGNATURE DISH

### CANDIED PORK BELLY & PEANUT BUTTER NAMASTE WAFFLE (GF) 12

Bacon-Maple Jam, Sliced Bananas

## CLASSICS

### CHEESY EGG SANDWICH 12

Two fried eggs, cheddar, asparagus, and chipotle aioli on brioche. Served with hash browns and your choice of bacon, ham, sausage or turkey links.

### IMPASTO AVOCADO TOAST 12

House-made East Coast bread, with choice of bacon, ham, sausage or turkey links.

Pick your options!

- Soft egg and bacon crumble
- Smoked salmon and onion
- Roasted tomato and basil puree
- Pico de gallo and queso
- Feta herb

### CINNAMON ROLL PANCAKES 10

Three buttermilk pancakes with cinnamon swirl and gooey glaze. Served with your choice of bacon, ham, sausage, or turkey links.

### FARM HOUSE 7

Buttermilk biscuits topped with a rich milk sausage gravy.

### CRUNCH BERRY OATMEAL (V) 8

Creamy rolled oats with almond granola and seasonal berries. An exuberant start to your day!

## BEVERAGES

ORANGE JUICE 3

SODA 2

GRAPEFRUIT JUICE 3

COFFEE CUP / POT 3/12

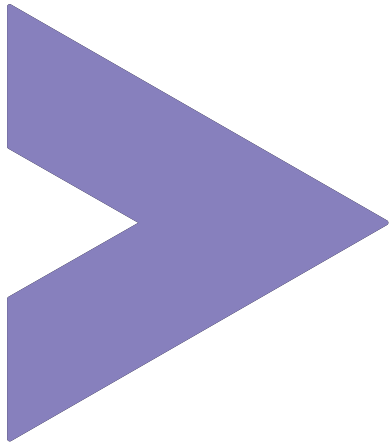
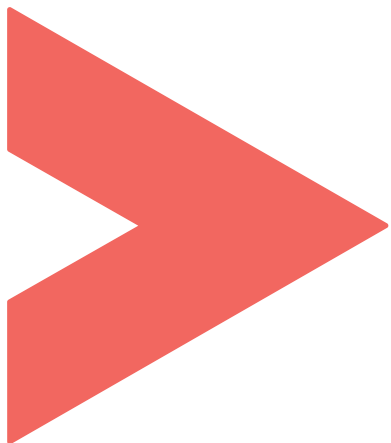
2% OR SKIM MILK 3

HOT OR ICED TEA 2.5

(GF) Gluten Free (V) Vegetarian

18% gratuity added to tab of 8 or more. Our chef would be happy to accommodate any special requests due to food allergies or vegetarian needs.

**CUSTOMER ADVISORY:** Eating raw or under-cooked meat, eggs, or seafood poses health risks to everyone but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with a compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.



# LUNCH

Served 11 am – 5 pm daily



## ▼ APPETIZERS ▼

### **PORK BELLY CORN DOGS 7**

Four corn dogs, black currant mustard.

### **TUSCAN FLATBREAD (V) 8**

Roasted tomatoes, fresh mozzarella, basil, balsamic glaze.

### **FIESTA CHICKEN ROLLS 9**

Shredded chicken, roasted corn, cream cheese salsa fresco.

### **MILTON CREAMERY BRUSCHETTA (V) 9**

Tomatoes, garlic, onions, balsamic, burnt onion cheese spread, crostinis.

### **POLYNESIAN PORK PARADISE 10**

Macadamia crusted pork tenderloin, tropical rum syrup, mango salsa.

### **TUNA EDAMAME (GF) 13**

Rare seared tuna, avocado, edamame, cucumber, cilantro, wasabi-soy.

### **JUMBO LUMP CRAB CAKES 13**

Pickled roasted pepper medley, ancho mayo, avocado mousse.

### **SCALLOP & SEA BEANS (GF) 14**

Seared scallops, toasted almonds, roasted tomatoes, pickled sea beans, lemon curd.

## ▼ SOUPS / SALADS ▼

### **HAWKEYE SOUP 5**

Corn chowder & black bean with chorizo, sour cream & scallions.

### **FIESTA SALAD 9**

Shredded iceberg, roasted corn, avocado, black beans, tortilla strips, kickin' ranch dressing.

### **CRAISIN' GOAT SALAD (V) (GF) 9**

Crisp romaine, granny smith apples, dried cranberries, avocado, roasted garlic dressing.

### **STRAWBERRY FIELDS FOREVER (V) (GF) 10**

Baby spinach, candied pecans, strawberries, red onions, poppy seed dressing.

### **SHAVED BRUSSEL SPROUTS 10**

Crispy prosciutto, sliced egg, toasted pine nuts, parmesan, peppercorn dressing.

## ADD TO ANY SALAD

Grilled chicken 3 | Grilled shrimp 4  
Salmon 5 | Sautéed Scallops

## ▼ SANDWICHES ▼

With choice of 1 side

### **SMASHBURGER 12**

Twin patties, cheddar cheese, spicy aioli, lettuce, tomato, pickle, onion, bun.

**(IMPOSSIBLE VEGETABLE BURGER AS SUBSTITUTE ADD 2.)**

### **MILTON CREAMERY GRILLED CHEESE (V) 9**

Herb cheese spread, cheddar, sourdough bread, side of tomato jam.

### **INDIANA PORK TENDERLOIN 10**

Hand breaded, pickles, red onions, stone ground mustard, pretzel bun.

### **GREAT RIVER BATTERED COD 11**

Blonde ale battered cod, tartar sauce, brioche bun.

### **HALF POUND BLT 11**

Applewood smoked bacon, juicy tomato, crispy lettuce, mayo brioche toast.

## ▼ PASTA ▼

### **MACHO NACHO MAC & CHEESE 10**

Grilled chicken, pico de gallo, pepperjack cheese, tortilla strips, cavatappi.

### **SALMON ALA ROSEMARY 13**

Salmon morsels, shiitake mushrooms, baby spinach, rosemary, angel hair.

### **SICILIAN GARDEN (V) 11**

Sun-dried tomato pesto, fresh mozzarella, kalamata olives, baby spinach, grilled eggplant, farfalle.

### **CARBONARA 11**

Bacon, peas, egg, parmesan, farfalle.

### **LOBSTER MAC 'N CHEESE 16**

Tender lobster, white wine, asiago, scallions, cavatappi, panko.

## ▼ SIDES ▼

### **FRESH FRUIT 3**

### **COLE SLAW 3**

### **MAC 'N CHEESE (V) 4**

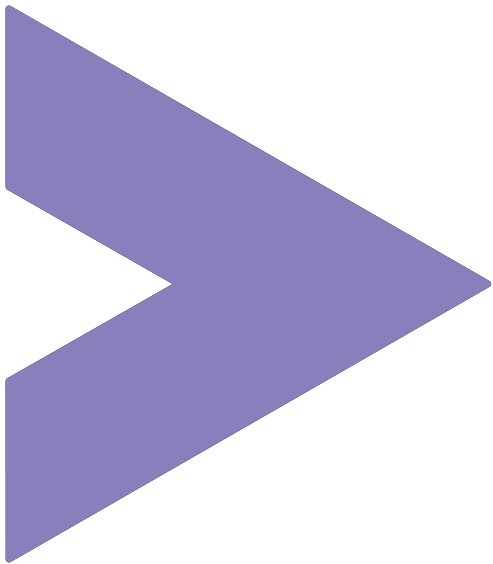
### **SWEET POTATO WAFFLE FRIES 4**

### **SEASONED FRIES (V) 4**

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# **DINNER**

Sunday:  
5 PM - 9 PM  
Monday - Saturday:  
5 PM - 10 PM



## ▼ APPETIZERS ▼

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Four corn dogs, black currant mustard.

### **TUSCAN FLATBREAD (V) 8**

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With choice of 1 side

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## ADD TO ANY SALAD

GRILLED CHICKEN 3 | GRILLED SHRIMP 4  
SALMON 5 | SAUTÉED SCALLOPS 5

## ▼ ENTREES ▼

### **MAMA'S MEATLOAF 14**

Bacon wrapped meatloaf, whipped potatoes sautéed spinach, tomato bacon jam.

### **14 OZ. PORK PORTERHOUSE (GF) 24**

French onion sauce, sweet potato puree, broccolini.

### **FILET MIGNON (GF) 31**

Tomato jam, baby spinach, wild mushroom risotto.

### **AHI TUNA (GF) 24**

Fresh, sesame crusted, seared rare, red cabbage slaw, avocado mousse.

### **SEARED SALMON (GF) 22**

Sun-dried tomato pesto, baby arugula, wild mushroom risotto.

### **16 OZ. BONE-IN RIBEYE (GF) 38**

Garlic mashed, broccolini, maitre d' butter.

## ADD TO ANY ENTREE

JUMBO LUMP CRAB CAKES 8  
GRILLED OR SAUTÉED SHRIMP 8  
JUMBO SCALLOPS 8

## ▼ SIDES ▼

**FRESH FRUIT (GF)(V) 3**

**COLE SLAW (GF)(V) 3**

**MAC 'N CHEESE (V) 4**

**FRESH FRUIT (GF)(V) 3**

**SWEET POTATO WAFFLE FRIES (GF) 4**

**SEASONED FRIES (V) 4**

**GARLIC MASHED POTATOES (GF) 4**

**SAUTÉED BROCCOLI (GF)(V) 4**

**WILD MUSHROOM RISSOTO (GF) 4**

**SWEET POTATO PUREE (GF)(V) 4**

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