

Brunch MENU

STARTERS

Brunch Greens	16
Poppy seed vinaigrette, radish, carrot	
Cobb Salad	24
Chicken, tomato, egg, bacon, avocado, crumbled blue cheese, ranch dressing	
Carbonara Deviled Eggs (4)	10
Pancetta, black pepper, pecorino	
Focaccia Avocado Toast	14
House-made focaccia, creamy avocado, everything bagel seasoning, radish, SPF chili	
Brussels Sprouts	13
Thai peanut sauce, pickled cabbage, fresh herbs, sesame	
Fresh Shucked Oysters (ea)	6
Tequila & lime mignonette, cocktail sauce, horseradish, tabasco	
Charcuterie Board	24
3 rotating meats, assorted cheeses, olives, pickles, Bread from Red Bench Bakery	
PASTRIES	
Monkey Bread	10
Mimosa Cake	10

MAINS

Classic Breakfast Plate	21
Two Eggs, pesto breakfast potatoes, choice of bacon or house sausage, toast	
Breakfast Bucatini	27
House-made bucatini, crispy pancetta, mascarpone, sunny egg, lemon, black pepper	
Steak & Eggs	25
Flat iron, red chimichurri, fried egg, brown butter hollandaise	
Baguette French Toast	18
Spiced french toast, berry compote, citrus whipped cream,	

SANDWICHES

Brunch Burger	22
Peanut butter, bacon, candied jalapeño, cheddar, brioche bun	
Fried Mortadella	18
Giardiniera, mustard aioli, on Red Bench sourdough	
Chicken Club	21
Chicken, bacon, creamy avocado, tomato spread on house-made focaccia	
Chef's Charcuterie	19
Rotating meats and cheeses on a Red Bench baguette	

PIZZAS

Everything Bagel	23
Bacon, egg, everything bagel seasoning, chive cream cheese	
Meat	24
Italian sausage, pepperoni, salami, hot honey	
Veggie	21
Seasonal vegetables	
Winter	24
Garlic, kale, caramelized onion, prosciutto, tomato sauce, pesto	
Margherita	20
You know the drill	

SIDES

French Fries	12
Breakfast Potatoes	10
Granola Parfait	11
Fruit Cup	6
One Egg of Choice	4
Bacon (2)	5
House Sausage (2)	5
Short Stack Pancakes (3)	8



the table

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ESTATE-MADE WINES

WHITES

Riesling '22	11/33
Sauvignon Blanc '24	13/39
La Crescent '23	12/36
Viognier '22	12/36
Chardonnay '22	14/42
Viognier Reserve '22	15/45

REDS

Pinot Noir '21	14/42
Marquette '22	12/36
Carignan '22	11/33
Merlot '21	15/45
Zinfandel '22	13/39
Cabernet Sauvignon '21	16/48
Zinfandel Reserve '22	16/48
Merlot Reserve '22	18/54
Cabernet Sauvignon Reserve '22	19/57
Bourbon Barrel Red Blend	13/34

*exclusive to wine club members

ROSES

Seyval Rose nv	13/39
Frontenac Gris Rose '21	11/33
Zinfandel Rose '22	11/33

NON-ALCOHOLIC/ESPRESSO

1919 Root Beer	6
Fresh Squeezed Lemonade	6
regular, peach, raspberry, strawberry	
Iced Tea	6
Hot Tea	7
Espresso Solo	6
Espresso Doppio	5
Latte	9
Cappuccino	8
Americano	7
Mocha	8

decaf espresso available for all espresso drinks *

HARD CIDERS

Apple Blend	7
Blueberry Blend	7
Aloha Blend	7
Pomme D'Amour	9

FLIGHTS

A Taste of Minnesota	25
La Crescent, Itasca, Frontenac Gris Rose, Marquette	
The Winemaker's	30
Bubbly Blanc, Chardonnay, Seyval Rose, Merlot	
The Reserves	35
Viognier Reserve, Zinfandel Reserve, Merlot Reserve, Cabernet Reserve	
Signature Whites	25
Riesling, La Crescent, Viognier, Chardonnay	
Signature Reds	30
Pinot Noir, Carignan, Zinfandel, Cabernet Sauvignon	
Blush & Bubbles	30
Bubbly Blanc, Seyval Rose, Frontenac Gris, Zinfandel Rose	
Signature Ciders	17
Apple Blend, Blueberry Blend, Pomme D'amour, Aloha Blend	

BEERS

Seasonally rotating draught beers, ask your server for the most up-to-date options.

