



BREAKFAST Served from 10:00 am - 2:00 pm

Open-Faced Egg Sandwich 10
 Egg, Basil Aioli, Arugula, Bacon, Tomatoes, Multigrain with House Greens, Herb Vinaigrette (DF)

Cinnamon Toast 3.50

French Toast 12

Avocado Toast

One Slice 6 or Two Slices 12, Option to add Egg + 1.50

BREAKFAST SIDES

Egg 1.5, Fischer Farms Bacon, Sausage Patties, or Maple Coil Sausage 5, Breakfast Sweet Potatoes 4, Toast 2

Breakfast Biscuit Sandwich 9
 Maple Butter, Fischer Farms Sausage, Scrambled Eggs

Breakfast Sandwich 10
 Ham, Eggs, and Cheddar on Sourdough

Scrambled Eggs 10
 Fischer Farm Bacon or Maple Coil Sausage, Toast

Quinoa Breakfast Bowl 15
 with 2 Poached Eggs, Arugula, Avocado, Roasted Sweet Potatoes, Black Beans, Pickled Jalapenos and Chimichurri

BRUNCH SPECIALS ON BACK >

DELI CASE Served All Day \$13/lb

- Tuna Salad (GF/DF)
- Egg Salad (GF/DF)
- Chipotle Chicken Salad
- Curry Quinoa Salad
- Potato Salad with Bacon (GF/DF)
- Mashed Potatoes 5/pint 10/quart (GF)
- Small Guacamole 7 (GF/Vegan)
- Tortilla Chips 2.50 (DF)
- Heather's Chex Mix 8

BURGERS Served Anytime

Burgers are served with house fries, mixed greens, bacon potato salad, or add tater tots for +1.50

Hale Burger 14

Muenster, Pickled Peppers & Onions, Tomato, Grainy Mustard Aioli, Bibb Lettuce

Field Burger 14

Cheddar, Fischer Farm Bacon, Mayo, Lettuce, Tomato

Mushroom Swiss Burger 15

Local Beef Burger, Horseradish Aioli, Arugula, Sautéed Mushrooms, and Crispy Onions

Quinoa Mushroom Veggie Burger 14

with Pickled Onions, Red Pepper Aioli, Watercress, and Muenster Cheese

Turkey Burger 14

with Thai Peanut Sauce, Cilantro, Cabbage Slaw (DF)

MAINS Served Anytime

Buddha Bowl 14

Coconut Jasmine Rice, Roasted Sweet Potatoes, Cauliflower & Red Peppers, Pickled Red Onion, Kale, Curry Tofu, Cilantro Chutney (VEGAN/GF)

Teriyaki Salmon Bowl 20

with Edamame, Pickled Onions, Peppers & Onions, Avocado, Rice and Broccoli (GF)

Chicken Paillard Pasta 16

Sautéed Greens & Mushrooms, Angel Hair Pasta

Cajun Chicken Pasta 19

Cavatappi pasta with Chicken, Sautéed Peppers, Onions, & Mushrooms in a Creamy Cajun Sauce

Shrimp and Sausage Jambalaya 22

with Black Beans & Rice

DINNER SPECIALS (AFTER 4PM)

See Next Page

LUNCH & DINNER

Served Anytime

SALADS

Seared Flank Steak 15

Fresh Corn, Queso Fresco, Roasted Red Pepper, Toasted Pepitas, Cilantro Chipotle Vinaigrette. (GF)

Corsica 14

Mixed Greens, Quinoa, Feta, Hearts Of Palm, Shaved Fennel, Cucumber, Red Onion, Tomatoes, Marcona Almonds, Champagne Vinaigrette. (GF)
 Add Shrimp +6

Crispy Buffalo Chicken Salad 14

with Carrots, Blue Cheese, Radish, Sunflower Seeds, and Blue Cheese Dressing.

Beet Salad 14

Roasted Beets, Cara Cara Oranges, Shaved Red Onions, Grapefruit, Candied Pecans, Local Goat Cheese, & Lemon Shallot Vinaigrette. (GF)

Winter Salad 13

Mixed Greens, Pomegranate, Poached Pear, Toasted Hazelnuts, Blue Cheese, & Lemon Vinaigrette Option to add Chicken +5

HEAT AT HOME

Quartered Roasted Chicken 13

(Light Meat or Dark Meat) with Mashed Potatoes and Seasonal Vegetables

SANDWICHES

Sandwiches are served with house fries, mixed greens, bacon potato salad, or add tater tots for +1.50

Roasted Turkey 13

Tomato, Avocado, Basil Aioli, Bibb Lettuce, on Multigrain

Blackened Salmon BLT 16

Fischer Farms Bacon, Mayo, Bibb Lettuce, Tomato, on Sourdough. Add Avocado +2 (DF)

Fried Chicken 12

Arugula, Caper Aioli, on a French Roll

Spicy Buffalo Chicken 15

with Honey Blue Cheese Mayo, Blue Cheese Crumbles, Shredded Carrots, Lettuce, Celery and Pickles

French Onion Dip 16

Local Beef, Muenster, Caramelized Onions, Sautéed Mushrooms, Horseradish, on a French Roll with Au Jus

Open Face Tuna Melt 13

Roasted Tomatoes, Cheddar on Multigrain

Cubano 15

Fischer Farms Roast Pork Loin, Ham, Gruyere, Pickled Onions, Peppers, Mustard Sauce, on a French Roll

Rachel 15

Turkey, 1,000 Island, Sauerkraut, Gruyere, on Rye

Reuben Sandwich 16

Corned Beef, 1,000 Island, Sauerkraut, Gruyere, on Rye

Egg Salad with Lettuce on Multigrain 7 (A la Carte)

SOUPS Cup 5 / Bowl 7 / Quart 12

French Onion | Cabbage Soup | Beef Vegetable

Italian Sausage and Tomato | Creamy Chicken Wild Rice

DINNER SPECIALS (AFTER 4PM)

MONDAY (2/22)

Sesame Lime Chicken Salad
with Wonton Strips & Candied Cashews 17

TUESDAY

Shrimp Pad Thai 18

WEDNESDAY

Chicken Thigh Skewers
with Cilantro Sweet Chili Sauce, Quinoa,
Baby Bok Choy, & Stir Fried Vegetables 16

THURSDAY

Mushroom Gnocchi with Sage Brown Butter & Arugula 17

FRIDAY

Pan Fried Walleye
with Lemon Caper Beurre Blanc
over Wild Rice Pilaf & Golden Raisin Brussels Sprouts 28

SATURDAY

Braised Lamb Shank
with Root Vegetable Mash, & Sauteed Spinach 32

SUNDAY

BBQ Beef & Coleslaw Sandwich with Bacon Potato Salad 16

WEEKEND BRUNCH

Open Faced Cajun Salmon Toast
with Avocado, Sauteed Spinach & Grainy Mustard
Hollandaise with Side Green Salad 14

Bananas Foster French Toast 13

WINE & MORE

Wines are 25% off for to-go orders available by the bottle or can.

Wine Glass / bottle

Reds

-Scenic Valley Farms, Pinot Noir, Oregon 14 / 40

-Doris, Cabernet Sauvignon, California 13 / 37

-Ver Sacrum, Red Blend, Argentina 13 / 37

-Maria Mora, Red Blend, Portugal 12 / 34

-Sostengo Barbera, Italy 13 / 37

Whites / Sparkling / Other

-Furst, Pinot Gris, Alsace 13 / 37

Grand Napa Chardonnay, California 12 / 34

-Domaine De Cassagnoles, Côtes De Gascogne, France 9 / 25

-Jardin En Fleurs, Vouvray, France 13 / 37

-Le Coeur De La Reine, Sauv Blanc, France 12 / 34

-Walnut Block, Sauv Blanc, France 12 / 34

-Flora, Prosecco, Italy 10 / 28

-Riva Rose Sparkling Rose, France 11 / 31

Beer / Seltzer

Bent Paddle - Bent Hops IPA can 5

BOLERO Peach Tea-Infused Hard Seltzer (Bauhaus) 6

KIDS MENU \$7

SERVED WITH A SIDE OF FRUIT, FRIES, OR GREENS

Grilled Cheese
Cheeseburger
Mac N' Cheese
Pepperoni Pizza Rolls



DESSERTS



Call for Daily
Dessert Special

Ice Cream 3.75
Today's Flavors:
Vanilla

Chocolate Covered Banana

Cookies 2
• Chocolate Chip
• Peanut Butter
• Chocolate Butterscotch

PASTRIES

Croissants 3.50
Chocolate Croissants 3.95
Blueberry Earl Grey Muffin 2.50

COFFEE

Regular or Decaf, Cold Press

Latte, Cappuccino, Macchiato, Espresso, Mocha,
Americano, Miel, Pumpkin Pie Latte, Hot Apple
Cider

Coffee Drink Options

Iced or Hot

Flavor Shots: Vanilla, Caramel, Coconut, Hazelnut

Milk Options: Whole, Skim, Oat, Almond

OTHER DRINK

Iced Tea, Hot Tea, Lemonade, Arnold Palmer
Chai Tea Latte, Matcha Tea, Coke, Diet Coke,
Sprite, Mineral Water, Orange Juice,
San Pellegrino Prickly Pear and Orange

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