



OCTOBER 17th & 18th WEEKEND MENU
 PATIO DINING & TO-GO AT WALK-UP WINDOW
612-445-8822

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

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

Cinnamon Toast 3.50
 Two Slices of Sourdough, Butter, Cinnamon, & Sugar

Avocado Toast
 Multi-Grain, Avocado, Lime, Sea Salt, Olive Oil, &
 Sesame Seeds - 1 Slice \$6 or 2 Slices \$10
 Add Egg +\$1.50

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

French Toast 12

BRUNCH SPECIALS ON BACK >

BREAKFAST SIDES

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

LUNCH & DINNER

Served Anytime

SANDWICHES

*Sandwiches are served with
 house fries, mixed greens, or bacon potato salad*

Roasted Turkey 13
 Tomato, Avocado, Basil Aioli, Bibb Lettuce, Multigrain

Blackened Salmon BLT 16
 Fischer Farms Bacon, Mayo, Bibb Lettuce, Tomato,
 Sourdough. Add Avocado +\$2 (DF)

Fried Chicken 12
 Arugula, Caper Aioli, French Roll

Rachel 15
 Turkey, 1,000 Island, Sauerkraut, Gruyere, on Rye

Cubano 15
 Fischer Farms Roast Pork Loin, Ham, Gruyere, Pickled
 Onions, Peppers, Mustard Sauce, on a French Roll

Spicy Buffalo Chicken 15
 With Honey Blue Cheese Mayo, Shredded Carrots,
 Lettuce, Celery and Pickles

Grilled Chicken Caesar Sandwich 15
 with Fennel Slaw, Lettuce, & Tomato

French Onion Dip 16
 Local Beef, Muenster, Caramelized Onions, Sautéed
 Mushrooms, Horseradish, French Roll, Au Jus

A LA CARTE SANDWICHES

Egg Salad 7
Prosciutto and Brie 8

SALADS

Seared Flank Steak 15
 Fresh Corn, Queso Fresco, Roasted Red Pepper,
 Toasted Pepitas, Cilantro Chipotle Vinaigrette (GF)

Corsica 13
 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

GRAB N' GO SALADS

Beet Salad 12
 Orange, Pickled Onions, Mixed Greens, Lemon Shallot
 Vinaigrette, Goat Cheese, Candied Cashews (GF)

Apple & Blue Cheese Salad 12
 with Pecans, Mixed Greens, Craisins, & Maple Mustard
 Dressing

HEAT AT HOME

Quartered Roasted Chicken 12
 (Light meat or Dark Meat) with Mashed Potatoes and
 Seasonal Vegetables

**Cajun Roasted Fischer Farms
 Pork Tenderloin**
 with Apricot Glaze, Butternut Squash Puree, & Brussels
 Sprouts 18

Brussels Sprouts (Serves 2-3) 12
 with Fischer Farms Bacon, Golden Raisins & Honey

**French Onion
 Chicken Pozole
 Corn and Potato Chowder**

DELI CASE

Served All Day \$12/lb
 Packaged in approx 1/3 lb, 1/2 lb or 1 lb

- **Tuna Salad** (GF/DF)
- **Egg Salad** (GF/DF)
- **Tarragon Chicken Salad with Pecans & Grapes**
- **Toasted Butternut Squash, Farro, Walnuts, & Kale with Sherry Vinaigrette**
- **Quinoa Salad - Maple Mustard, Sunflower Seed, Apricot, & Kale**
- **Potato Salad with Bacon** (GF/DF)
 - **Watermelon & Lime** 7/quarter
- **Mashed Potatoes** 5/pint 10/quarter (GF)
- **Small Guacamole** 7 (GF/Vegan)
 - **Tortilla Chips** 2.50 (DF)

BURGERS Served Anytime

Hale Burger 14
 Muenster, Pickled Peppers & Onions, Tomato, Grainy
 Mustard Aioli, Bibb Lettuce

Field Burger 14
 Cheddar, Fischer Farm Bacon, Mayo, Lettuce, Tomato

Mushroom Quinoa 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

Shells, Cheese & Peas 11 w/ Bacon +2.5

Buddha Bowl 14
 Coconut Jasmine Rice, Roasted Sweet Potatoes,
 Cauliflower & Red Peppers, Pickled Red Onion, Fried
 Sautéed Rainbow Chard, Curry Tofu, Cilantro Chutney
 (VEGAN/GF)

Teriyaki Salmon Bowl 20
 with Edamame, Pickled Onions, Peppers & Onions,
 Avocado, Rice and Broccolini (GF)

Chicken Paillard Pasta 14
 Sautéed Greens & Mushrooms, Angel Hair Pasta

Cavatappi Pasta 14
 Creamy Pesto Sauce, Asparagus, Red Pepper,
 Tomatoes, Onions & Spinach
 Add Roast Chicken \$3 or Shrimp \$6

Shrimp and Sausage Jambalaya 22
 with Black Beans & Rice (Available at Dinner Only)

DINNER SPECIALS (AFTER 4PM)
 See Next Page

DINNER SPECIALS

(AFTER 4PM)

MONDAY (10/12)

Roasted Chicken Breast

with Brandy Peppercorn Sauce, Roasted Carrots, Fennel, Parsnips & Brussels Sprouts 19

TUESDAY

Flank Steak Quesadillas

with Habanero Sour Cream, Guacamole, Shredded Lettuce & Corn Salsa 19

WEDNESDAY

Seared Sea Scallops

with Parsnip Puree, Roasted Fingerling Potatoes with Arugula & Pomegranate Seeds 25

THURSDAY

Cajun Roasted Fischer Farms Pork Tenderloin

with Apricot Glaze, Butternut Squash Puree, & Brussels Sprouts 21

FRIDAY

Seared Ahi Tuna

with Jasmine Rice, Ginger Sauce, Cucumber Slaw, & Avocado Orange Salsa 25

SATURDAY

Prosciutto Wrapped Pan Seared Cod

with Smashed Yukon Gold Potatoes, Sauteed Spinach, & Beurre Blanc 21

SUNDAY

Fischer Farms Pork Chops

over Sweet Potato Mash & Brandy Dark Cherry Sauce 22

WEEKEND BRUNCH

Vegetarian Benedict

with English Muffin, Roasted Red Pepper, Sauteed Onions, Spinach, Poached Egg, Avocado, Grainy Mustard Hollandaise With Side Green Salad 14

Frittata

with Andouille Sausage, Leeks And Mozzarella Cheese 11

Mushroom Omelet

with Goat Cheese, & Side Greens 13

MONDAY (10/19)

Beef Stew with Chive Mashed Potatoes & Crispy Onions 19

WINE Wine Glass / bottle

Sparkling | Flora Prosecco, Italy 10 / 30
Red

Scenic Valley Farms, Pinot Noir 13 / 41

Banshee, Cabernet Sauvignon, California 12 / 36

Ver, Sacrum, Red Blend, Argentina 13 / 38
White / Rosé

Kind Stranger Rosé, Oregon 12 / 36

Otto's Constant Dream, Sauv Blanc, New Zealand 12 / 36
Chardonnay, Chalk Hill, Sonoma, California 12 / 36

Other

Mimosa 7 | White Wine Sangria 12

Bauhaus, Hard Seltzer, Dragonfruit or Lime 5.00

TAP BEER \$7 For Patio Dining Only

KIDS MENU \$7

SERVED WITH A SIDE OF FRUIT, FRIES, OR GREENS

Grilled Cheese

Cheeseburger

Mac N' Cheese

Pepperoni Pizza Rolls

DESSERTS

Chocolate
Eclairs 3.95
Call for Daily
Dessert Special



Ice Cream 3.75

Today's Flavors:

Pina Colada

Vanilla Bean

Cookies 2

- Chocolate Chip
- Peanut Butter
- Chocolate Butterscotch
- Monster Cookie

PASTRIES

Croissants 3.50

Chocolate Croissants 3.95

Blueberry Earl Grey Muffin 2.50

COFFEE

Regular or Decaf, Cold Press

Latte, Cappucino, Machiatto, 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 DRINKS

Iced Tea, Hot Tea, Lemonade, Arnold Palmer

Chai Tea Latte, Coke, Diet Coke, Sprite

Mineral Water, Orange Juice,

San Pellegrino Peach Clementine

NOW SERVING BOXED LUNCHES

Looking for an easy way to feed your crew? Call Heather for details!

612-445-8822

Call ahead for pickup at our walk-up window!

5201 Chicago Ave, Minneapolis MN 55417

Delivery available via BiteSquad.com

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