



MONDAY, MAY 3RD MENU

PATIO / TO-GO AT WALK-UP WINDOW / DELIVERY

612-445-8822 or Order Online

BREAKFAST Served until 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
served with Toast and choice of breakfast meat: Fischer
Farms Bacon, Sausage Patty, or Maple Coil Sausage

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

DELI CASE Served All Day \$13/lb

- Tuna Salad (GF/DF)
- Egg Salad (GF/DF)
- Curry Chicken with Almonds
- Orzo Arugula with Pine Nuts
- Greek Couscous
- Beet Salad with Fennel & Blue Cheese
with Balsamic Vinaigrette
- 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

CREPES Served daily until 2:00 pm

- Cheese Crepe 10 Add-ons: Mushrooms +1 / Onions +.50 / Ham +1.50 / with Green Salad Side
- Strawberry Jam 6
- Nutella and Strawberry 9

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.

Spring Salad 15
Mixed Greens, Peas, Asparagus, Golden Beets, Goat
Cheese, Lemon Shallot Vinaigrette

Grilled Cajun Shrimp Salad 17
with Grilled Pineapple, Almonds, Avocado, Peppers
& Poppyseed Dressing

HEAT AT HOME

Quartered Roasted Chicken 13
(Light Meat or Dark Meat) with Mashed Potatoes and
Seasonal Vegetables

SOUPS Cup 5 / Bowl 7 / Quart 12

Chicken White Bean & Vegetable

Chicken Pozole

Tomato Garbanzo Bean Cilantro

Beet and Fennel

Beef Chili

Carrot Fennel Ginger

SANDWICHES

Sandwiches are served with Mixed Greens, Bacon Potato
Salad, Fries, or upgrade to 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

Cheesesteak 16
Local Beef, Sautéed Red Peppers, Poblano, with
Chipotle Aioli, and Muenster

Cubano 15
Fischer Farms Roast Pork Loin, Ham, Gruyere, Pickled
Onions, Pickled Jalapeno Peppers, Sweet 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)

Vegetable & Goat Cheese
with Pickled Onions, Cucumbers, Guacamole, Lettuce,
Red Peppers, Spouts, & Carrots 11 (A la Carte)

BURGERS Served Anytime

Sandwiches are served with Mixed Greens, Bacon
Potato Salad, Fries, or upgrade to Tater Tots for +1.50

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

Field Burger 14
Cheddar, Fischer Farms 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

Chicken Paillard Pasta 16
Sautéed Greens & Mushrooms, Angel Hair Pasta

Spring Pesto Pappardelle Pasta 18
with Asparagus, Peas, & Arugula

DINNER SPECIALS (AFTER 4PM)
See Next Page

Consumption of under cooked meats, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert the staff if you have special dietary requirements.

GF= Gluten Free DF= Dairy Free

DINNER SPECIALS (AFTER 4PM)

MONDAY (5/3)

Grilled Chicken Sandwich with Dill Fennel slaw with Side Caesar Salad 17

TUESDAY

Falafel Bowl with Greens with Feta Cheese, Shaved Onions, Diced Cucumbers, Grape Tomatoes, Tzatziki Sauce, & Fried Pita 17

WEDNESDAY - CINCO DE MAYO!

Fish Tacos with Cabbage Slaw, Pickled Onions, Avocado Crema, Queso Fresco, Side Guacamole & Chips 18

THURSDAY

Chicken Quinoa Bowl with Cabbage Slaw, Peanut Sauce, Peanuts, Sautéed Peppers and Onions, Avocado, Carrots, Green Onion, & Cilantro, English Peas 17

FRIDAY

Grilled Lamb Chops with Sautéed Spinach, Mashed Potatoes & Castvetrano Vinaigrette 38

SATURDAY

Pecan Crusted Walleye with Smashed Yukon Gold Potatoes, Arugula & Green Beans 26

SUNDAY - MOTHER'S DAY!

Vegetable Coconut Curry over Jasmine Rice with Toasted Cashews, Rhubarb & Cilantro Chutney 17 (Option to add Shrimp +4)

MOTHER'S DAY WEEKEND BRUNCH!

Fish Cake Benedict with Side Green Salad 16

Lemon Ricotta Blueberry Pancakes 13

Frittata with Fresh Herbs, Goat Cheese, Leeks and Red Peppers with Side Greens 12

WINE & MORE

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

Wine Glass / Bottle

Reds

-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

-Jardin En Fleurs, Vouvray, France 13 / 37

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

-Kuranui, Marlborough Sauv Blanc, New Zealand 10 / 29

-Flora, Prosecco, Italy 10 / 28

- Riva Rosé Sparkling Rose, France 11 / 31

- Ercole, Rosé, Piedmont Italy 12 / 33

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

Oreo

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, Cappucino, Macchiato, Espresso, Mocha,
Americano, Miel

Coffee Drink Options

Iced or Hot

Flavor Shots: Vanilla, Sugar Free 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

BOXED LUNCHES & CATERING AVAILABLE

Call Heather for details!

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