



BREAKFAST Served until 2:00 pm

Open-Faced Egg Sandwich 10

Over Easy Egg, Basil Aioli, Arugula, Bacon, & Tomatoes on Honey Wheat with House Greens, Herb Vinaigrette (DF)

Orange Caramel Pecan French Toast 14

Avocado Toast

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

English Muffin Breakfast Sandwich 8

Muenster, Eggs, Fischer Farms Sausage and Red Pepper Aioli

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)

Crispy Buffalo Chicken Salad 15

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

Winter Salad 16

Mixed Greens, Poached Pear, Pomegranate, Toasted Hazelnuts, Blue Cheese and Honey Vinaigrette

Salmon Beet Salad 19

Seared Salmon, Roasted Red Beets, Mixed Greens, Hearts of Palm, Celery, Candied Pecans, Local Goat Cheese, Dill, & Lemon Shallot Vinaigrette

A LA CARTE SANDWICHES

Egg Salad

with Lettuce on Honey Wheat 7 (A la Carte)

Prosciutto and Brie 8

SOUPS

Cup 5 / Bowl 7 / Quart 12

• **Bacon Potato Corn Chowder**

• **Creamy Carrot Dill (GF)**

• **Creamy Tomato Basil (GF)**

• **Tuscan Chicken and White Bean (GF/DF)**

• **Beer Cheese**

• **Sausage Barley Tomato (GF)**

Breakfast Biscuit Sandwich 9

Maple Butter, Fischer Farms Sausage, Scrambled Eggs

Breakfast Sandwich 10

Ham, Eggs, and Cheddar on Honey White

Scrambled Eggs 10

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

Quinoa Breakfast Bowl 15

2 Poached Eggs, Arugula, Avocado, Roasted Sweet Potatoes, Black Beans, Pickled Jalapenos and Chimichurri

BREAKFAST SIDES

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

SANDWICHES

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

Roasted Turkey 14

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

Blackened Salmon BLT 16

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

Classic BLT 13

Tomato, Bibb Lettuce, Fischer Farm Bacon, with Basil Aioli, on Honey White

Spicy Buffalo Chicken 15

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

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

Fried Chicken 13

Arugula, Caper Aioli, French Roll

Roast Beef French Onion Dip 18

Local Beef, Muenster, Caramelized Onions, Horseradish Aioli, French Roll, Au Jus

Chicken Pita 17

with Feta, Onion, Tomato, Grilled Chicken Thighs, Tzatziki, Pickled Cucumbers, & Arugula Herb Salad

DELI CASE Served All Day

• **Tuna Salad (GF/DF)**

• **Egg Salad (GF/DF)**

• **Curry Chicken Salad**

• **Thai Peanut Quinoa Salad**

• **Beet Salad with Fennel & Blue Cheese with Balsamic Vinaigrette**

• **Potato Salad with Bacon (GF/DF)**

• **Mashed Potatoes 5/pint 12/quart (GF)**

• **Small Guacamole 7 (GF/Vegan)**

• **Tortilla Chips 2.50 (DF)**

• **Heather's Chex Mix 8**

BURGERS Served Anytime

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

Hale Burger 15

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

Field Burger 15

Cheddar, Fischer Farms Bacon, Mayo, Lettuce, Tomato

Wild Rice Veggie Burger 14

Pickled Onions, Roasted Garlic Mayo, Lettuce, Sunflower Sprouts, Avocado, and Muenster Cheese

Turkey Burger 14

Wild Acres Farm Turkey with Thai Peanut Sauce, Cilantro, Cabbage Slaw (DF)

MAINS Served Anytime

Buddha Bowl 16

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

Teriyaki Salmon Bowl 20

Edamame, Pickled Onions, Peppers & Onions, Avocado, Rice and Broccoli

Chicken Paillard Pasta 17

Sautéed Greens & Mushrooms, Angel Hair Pasta

Vegetable Grain Bowl 17

Quinoa, Mushrooms, Peppers, Onions, Arugula, Butternut Squash, Kale, Beet Hummus, Sunflower Seeds, Avocado (GF & DF) Option to Add Shrimp +8

Shrimp and Andouille Sausage

Jambalaya 23

Chorizo Rice, Tomato Tinga, Cilantro, Green Onion, & Black Beans

HEAT AT HOME

Quartered Roasted Chicken 15

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

DINNER SPECIALS (AFTER 4PM)

MONDAY (1/10)

Roasted Fischer Farms Pork with Mashed Sweet Potatoes, Cranberry Sauce, and Broccoli 18

TUESDAY

Roasted Turkey and Root Vegetable Pot Pie with Puff Pastry and side Green Salad 17

WEDNESDAY

Pistachio Pesto Salmon with Smashed Potatoes & Artichokes 20

THURSDAY

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

FRIDAY

Cashew Crusted Walleye with Wild Rice Pilaf, Caper Tartar Sauce and Asparagus 26

SATURDAY

Airline Chicken with Mushroom Savory Bread Pudding, Brandy Thyme Sauce, and Brussels Sprouts 21

SUNDAY

Braised BBQ Beef Quesadilla with Chipotle Sour Cream, Guacamole, Shredded lettuce & Corn salsa 16

WEEKEND BRUNCH SPECIALS

Breakfast Burrito with Egg, Peppers, Onions & Cheese with Sausage Gravy, Avocado & Pico de Gallo 15

Cheese Blintz with Blackberry Sauce 15

BOXED LUNCHES & CATERING AVAILABLE

Call Heather for details!

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
Blueberry

Cookies 2

- Chocolate Chip
- Peanut Butter

PASTRIES

Croissants 3.50
Chocolate Croissants 3.95
Blueberry Muffin 2.50
Budapest Muffin 3.00

COFFEE

Regular or Decaf, Cold Press
Latte, Cappucino, Macchiato, Espresso, Mocha,
Americano, Miel
Peppermint White Chocolate Mocha

Coffee Drink Options

Iced or Hot

Flavor Shots: Vanilla, Sugar Free Vanilla, Caramel,
Coconut, Hazelnut

Milk Options: Whole, Skim, Oat, Almond

OTHER DRINK

Hot Apple Cider, Iced Tea, Hot Tea, Lemonade,
Arnold Palmer

Chai Tea Latte, Matcha Tea, Coke, Diet Coke,
Sprite, Mineral Water, Orange Juice,
Flavored San Pellegrino

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Heather's

WINE LIST
CURRENT WINE LIST FOR DINE-IN

RED

WHITE / ROSE

SPARKLING
& MORE

Wine Glass / Bottle

KIND STRANGER 13 / 37

Cabernet Sauvignon, Columbia Valley, WA
Aromas of Black Currants and Notes of Plums on the finish

SOSTEGNO 13 / 37

Barbera, Italy
Dark Cherry, Black Pepper, Jammy, Dark Red Fruit

FURST• 13 / 37

Pinot Gris, Alsace
Off Dry Well Balanced Wine with Notes of Honey and Citrus

HENDRY 14 / 39

Albarino, Napa Valley, CA
Citrus & Floral Notes, with Touches of Green Apple & Peach

BEL AIR 9 / 34

Bordeaux, France
A floral Sauvignon Blanc with Mild Minerality

OTTO'S CONSTANT DREAM• 11 / 31

Sauv Blanc, New Zealand
Bursting with Citrus Notes and Minerality

ERCOLE ROSE 12 / 33

FLORA • 10 / 28

Prosecco, Italy
Honeysuckle, Tart Stone Fruit, Green Apple and White Flowers

RIVAROSE, SPARKLING ROSE • 11 / 31

Pinot Noir, France
Small Red Fruits and Notes of Grapefruit & Spice

MIMOSA • 7

Rotating Tap Beers, Can Beers, & Seltzer also available for Dine-in

Piemonte, Rosato

Fresh Cut Watermelon, Strawberry, & Raspberries