



BREAKFAST Served from 10:00 am - 12:00 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

1 Slice \$6 or 2 Slices \$10, Option 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

DELI CASE Served All Day \$13/lb

- Tuna Salad (GF/DF)
- Egg Salad (GF/DF)
- Cashew Chicken Salad with Grapes
- Soba Noodle Salad
- Potato Salad with Bacon (GF/DF)
- Mashed Potatoes 5/pint 10/quart (GF)
- Smoked Whitefish Mousse 13
- Small Guacamole 7 (GF/Vegan)
- Cranberry Salsa 6
- 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 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

CREPES Served Daily from 10:00 am - 2:00 pm

- Cheese Crepe 10 Add-ons: Mushrooms +1 / Onions +.50 / Ham +1.50 / with Green Salad Side
- Berry & Whipped Cream 8 • Nutella and Strawberry 9

LUNCH & DINNER

SANDWICHES

Served Anytime

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

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

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, French Roll, Au Jus

Open Face Tuna Melt 13
 Roasted Tomatoes, Cheddar, 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

A LA CARTE SANDWICHES

Egg Salad 7

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

Winter Salad 13
 With 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

Lasagna 13
 Add Sde Of Greens +3

SOUPS
 Cup 5 / Bowl 7 / Quart 12
French Onion
Beef Farro
Lamb and Vegetable
Chicken Tortilla

DINNER SPECIALS (AFTER 4PM)

MONDAY (1/11)

Seared Salmon with Dill Beurre Blanc
with Sauteed Farro, Roasted Fennel, Beets, & Arugula 21

TUESDAY

Gnocchi

with Ricotta, Spinach, Butternut Squash, Bacon, & Parmesan 17

WEDNESDAY

Wedge Salad

with Seared Flank Steak, Blue Cheese Crumbles, Tomato Sherry Vinaigrette,
Sliced Asparagus, Sunflower Seeds, & Shaved Red Onion 19

THURSDAY

Roasted Pork Loin

with Mashed Sweet Potatoes, Roasted Bacon & Golden Raisin Brussels Sprouts,
and Cranberry Orange Sauce 21

FRIDAY

Seafood Scampi

over Angel Hair Pasta with Spinach & Parmesan 22

SATURDAY

Beef Stew Over Root Vegetable Mash

with Carrots, Peas, Brussels Sprouts, & Horseradish Crema 23

SUNDAY

Airline Chicken Breast

with Marsala Mushroom Sauce, Yukon Gold Smashed Potatoes, & Broccoli 21

WEEKEND BRUNCH

Biscuits & Fischer Farms Sausage Gravy

with Scrambled Eggs 14

Mixed Berry Baked French Toast

with Whipped Cream & Pecans 13

WINE

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

Wine Glass / bottle

Sparkling | Flora Prosecco, Italy 10 / 30
Red

Scenic Valley Farms, Pinot Noir 13 / 41
Doris, Cabernet Sauvignon, California 12 / 36
Ver, Sacrum, Red Blend, Argentina 13 / 38
West & Wilder Sonoma Valley 8 (Can to-go)

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
Bent Paddle - Bent Hops IPA can 5
Bauhaus, Hard Seltzer, Dragonfruit or Lime 5

KIDS MENU \$7

SERVED WITH A SIDE OF FRUIT, FRIES, OR GREENS

Grilled Cheese
Cheeseburger
Mac N' Cheese
Pepperoni Pizza Rolls



DESSERTS



Pumpkin Bars 3.50
Call for Daily
Dessert Special

Ice Cream 3.75
Today's Flavors:
Vanilla
Coconut

Cookies 2

- Chocolate Chip
- Peanut Butter
- Chocolate Butterscotch
- Oatmeal Raisin

PASTRIES

Croissants 3.50
Chocolate Croissants 3.95
Blueberry Earl Grey Muffin 2.50

COFFEE

Regular or Decaf, Cold Press

Latte, Cappuccino, 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 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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crew? Call Heather for details!

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