



TUESDAY, SEPTEMBER 15<sup>th</sup> MENU  
 PATIO DINING & TO-GO AT WALK-UP WINDOW  
**612-445-8822**

**BREAKFAST** Served from 10:00 am - 12:00pm

**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

**French Toast** 12

**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.

**A LA CARTE SANDWICHES**

**Egg Salad** 7  
**Prosciutto and Brie** 8

**SOUPS** Cup 5 / Bowl 7 / Quart 12

**Beef, Mushroom, and Tomato**  
**Cauliflower Dijon**  
**Vegetable Soup**

**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

**Frittata** 11  
 with Maple Coil Sausage, Peppers and Onions

**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**

**Fig & Goat Cheese Salad** 13  
 with pistachios and Dark Balsamic Dressing

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

**HEAT AT HOME**

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

**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**
- **Curry Quinoa**
- **Potato Salad with Bacon** (GF/DF)
- **Watermelon & Lime** 7/quart
- **Mashed Potatoes** 5/pint 10/quart (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 Sauteed 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  
 Sauteed Greens & Mushrooms, Angel Hair Pasta

**Cauliflower Steak** 16  
 With Arugula, Romesco Sauce and Fried Capers

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

**DINNER SPECIALS (AFTER 4PM)**

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## DINNER SPECIALS (AFTER 4PM)

### TUESDAY (2 Specials)

#### Balsamic Salmon Caprese Salad 19

with Red Onion, Mixed Greens, Fresh Mozzarella, Cherry Tomatoes, Basil, & Croutons

#### Roasted Chicken Breast 19

with Creamy Mushroom Sauce, Mashed Potatoes & Brussels Sprouts

### WEDNESDAY

#### Fish Cakes 19

with a Watercress Salad, Citrus Fruit, Avocado, Citrus Vinaigrette & Lemon Aioli

### THURSDAY

#### Vegetable Risotto 13

Mushroom, Corn, Peas, Tomatoes, Truffle Oil, Parmesan, White Wine & Arugula  
Option To Add Shrimp +6 | Option To Add Scallops +12

### FRIDAY

#### Pasta Bolognese 20

with Pappardelle Pasta

### SATURDAY

#### Parmesan Crusted Walleye Sandwich 19

with Arugula And Lemon Garlic Aioli Or Ciabatta Roll with Choice Of Side

### SUNDAY

#### Flank Steak Quesadillas 19

with Habanero Sour Cream, Guacamole, Shredded Lettuce And Corn Salsa

### WEEKEND BRUNCH

#### Croque Madame 16

Ham And Gruyere Grilled Cheese With Bechamel And An Over Easy Egg Served With Mixed Greens

#### Apricot French Toast 14

### MONDAY (9/21)

#### Lobster Salad Sandwich 25

with Lettuce, Tomato, Avocado, And Bacon Served With Choice Of Side

### TUESDAY (9/22)

#### Prosciutto Wrapped Pan Seared Cod 21

with Smashed Yukon Gold Potatoes And Sautéed Spinach And Beurre Blanc

#### 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

Lorenzo Constantin, Freccatti Superiore, Italy 8 / 24

#### 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:

Mint

Vanilla Bean

Cookies 2

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

## PASTRIES

Croissants 3.50

Chocolate Croissants 3.95

## COFFEE

Regular or Decaf, Cold Press

Latte, Cappucino, Machicatto, 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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