



NOVEMBER 21ST & 22ND WEEKEND MENU
TO-GO AT WALK-UP WINDOW
612-445-8822 or Now Order Online

BRUNCH Served from 10:00 am - 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
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 2

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

Spicy Buffalo Chicken 15
With Honey Blue Cheese Mayo, Blue Cheese Crumbles, 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

Open Face Tuna Melt 13
Tomato, Cheddar, Multigrain

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

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 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

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

GRAB N' GO SALADS

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

**French Onion
Chicken & Couscous
Chicken Curry**

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 and Grapes**
- **Beet & Blue Cheese with Fennel & Balsamic**
- **Soba Noodle Salad - Ginger Sesame Dressing, Napa Cabbage, & Pea Pods**
- **Quinoa Salad - Maple Mustard, Sunflower Seed, Apricot, & Kale**
- **Potato Salad with Bacon (GF/DF)**
- **Mashed Potatoes 5/pint 10/quart (GF)**
- **Small Guacamole 7 (GF/Vegan)**
- **Cranberry Salsa 8.50**
- **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

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 Broccoli (GF)

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

Cajun Chicken Pasta 19
Cavatappi pasta with Chicken, Sauteed Peppers, Onions, & Mushrooms in a Creamy Cajun Sauce

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 (11/16)

Beef Bourguignon
with Roasted Root Vegetables and Mashed Potatoes 21

TUESDAY

Thai Chicken Rice Bowl
with Peanut Sauce, Cabbage Slaw, Quick Pickled Cucumbers Cucumbers, Peanuts, Shredded Carrots and edamame 17

WEDNESDAY

Seared Salmon
with Braised Fennel, Roasted Fingerling Potatoes and Dill Beurre Blanc 21

THURSDAY

Prosciutto Wrapped Cod
with Smashed Yukon Gold Potatoes, Arugula and Green Beans 20

FRIDAY

Porketta
with Chive Mashed Potatoes, Roasted Carrots and 21

SATURDAY

Lamb Burger
with Lettuce, Grilled Red Onion, Tomato, Tzatziki and Pickled Cucumbers served with choice of side 18

SUNDAY

Shrimp Tacos
with Black Bean Corn Salsa, Cabbage Slaw, Habanero Sour Cream Served with Chips and Guacamole 19

WEEKEND BRUNCH

Quinoa Brunch Bowl with 2 Poached Eggs, Arugula, Avocado, Roasted Sweet Potatoes, Black Beans, Pickled Jalapenos and Chimichurri 15
Frittata with Cheddar Cheese, Ham, Peppers & Onions 11
Biscuits and Gravy with Scrambled Eggs 14

MONDAY (11/23)

Chicken & Roasted Winter Vegetable Pot Pie
& Green Salad 17

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
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
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:
Vanilla
Blackberry

- 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 Prickly Pear and Orange

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

www.HeathersMpls.com

Facebook.com/heathersmpls

Instagram.com/heathers_mpls