



WEDNESDAY, OCTOBER 27 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)

French Toast 12

Avocado Toast

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

English Muffin Breakfast Sandwich 8
with Muenster, Eggs, Fischer Farms Sausage and Red
Pepper Aioli

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

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

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

Fall Smoked Turkey Salad 16

Wild Acres Farm Turkey with Kale, Cabbage, Quinoa,
Blue Cheese, Toasted Pecans, Mixed Greens, Roasted
Squash, and Maple Mustard Vinaigrette

Salmon Beet Salad 19

Seared Salmon, Roasted Golden and 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 Multigrain 7 (A la Carte)

Prosciutto and Brie 8

SOUPS

Cup 5 / Bowl 7 / Quart 12

Chicken White Bean and Kale (gf/df)

Creamy Broccoli (gf)

Turkey Vegetable (gf/df)

SANDWICHES

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

Wild Acres Smoked Turkey 15

Cranberry Sauce, White Cheddar, Arugula, Crispy Onions,
Brie Cheese on Honey White

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

with 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

DELI CASE Served All Day

- **Tuna Salad (GF/DF)**
- **Egg Salad (GF/DF)**
- **Tarragon Chicken Salad with Grapes and Pecans**
- **Curry Chicken Salad**
- **Wild Rice 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

with 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/GF)

Teriyaki Salmon Bowl 20

with 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

with 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

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 (10/25)

Seared Ahi Tuna Rice Bowl with Ponzu Sauce, Pickled Ginger, Brown Rice, Sautéed Edamame Peppers, and Onions, Avocado, Green Onions, & Sesame Seeds 20

TUESDAY

Pot Roast Sandwich with Caramelized Onions Horseradish Aioli, White Cheddar on Ciabatta with Truffle Fries 19

WEDNESDAY

Pecan Crusted Salmon with Honey Mustard Sauce, Wild Rice Pilaf, and Broccolini 26

THURSDAY

Chicken Pot Pie with Roasted Root Vegetables with a Puff Pastry Top and Side Green Salad 16

FRIDAY

Grilled Fischer Farms Pork Chop with Grainy Mustard Sauce, Mashed Sweet Potatoes, and Sautéed Spinach 24

SATURDAY

Seared Sea Scallops with Maple Bacon, Parsnip Puree, Cauliflower, Roasted Beets, and Fingerling Potato Chips 29

SUNDAY

Lamb Gyros on Pita with Pickled Cucumber, Yogurt Dill Sauce, Diced Tomatoes, and Red onions served with a side Green Salad 17

WEEKEND BRUNCH SPECIALS

Corned Beef Benedict with English Muffin, Sautéed Spinach, Poached Eggs, & Grainy Mustard Hollandaise with side Green Salad 15

Lemon Poppyseed Pancakes with Blueberry Syrup 13

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
Mango

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, Cappuccino, Macchiato, Espresso, Mocha,
Americano, Miel
Fall Special **Pumpkin Spice Latte**

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

612-445-8822

Call ahead for pick up at our walk-up window!

5201 Chicago Ave, Minneapolis MN 55417

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WINE LIST

CURRENT WINE LIST FOR DINE-IN

RED

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

MESTIZAJE• 13 / 37

Bobal, Spain
Dark Cherry, Blackberry, Sweetness and Baking Spice,

AVERAEN 16/47

Pinot Noir, Oregon
Dark Cherry, Cranberry, Mocha and Blood Orange

GRAND NAPA 13 / 37

Chardonnay, Napa Valley, California
Toasted Hazelnut, Vanilla and Creme Brulee

FURST• 13 / 37

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

CLOSILO• 8 / 22

Colombard, South Africa
Notes of Citrus, Peach, Pears & Melon

JARDIN EN FLEURS 13 / 37

Vouvray, France
Slightly Sweet with notes of Pear, Peach, Apple and Honey

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

BIG SALT• 14 / 40

White Blend, Oregon
Fresh, Dry, Breezy

OTTO'S CONSTANT DREAM• 11 / 31

Sauv Blanc, New Zealand
Bursting with Citrus Notes and Minerality

ERCOLE 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

WHITE WINE SANGRIA• 12

MIMOSA • 7

WHITE / ROSE

SPARKLING & MORE

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