



WEDNESDAY, AUGUST 12th 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

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

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)**
- **Curry Chicken Salad with Roasted Almonds (GF)**
- **Antipasto Pasta Salad**
- **Potato Salad with Bacon (GF/DF)**
- **Watermelon, Feta, & Arugula 7/quart**
- **Mashed Potatoes 5/pint 10/quart (GF)**
- **Small Guacamole 7 (GF/Vegan)**
- Tortilla Chips 2.50 (DF)**

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)

Summer BLT 14

Heirloom Tomato, Bibb Lettuce, Fischer Farm Bacon, with Basil Aioli, on Sourdough

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

Roast Beef 16

With Horseradish Aioli, Watercress and Grilled Onion on Baguette

A LA CARTE SANDWICHES

Egg Salad 7

Prosciutto and Brie 8

DINNER SPECIALS (AFTER 4PM)

See Next Page

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

House Salad 7

Herb Vinaigrette, Mixed Greens, Cucumbers, Tomatoes, and Croutons (DF)

Crispy Buffalo Chicken Salad 14

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

GRAB N' GO SALADS

Peach and Berry Salad 13

With Ricotta, Fresh Mint, Crispy Prosciutto, Marcona Almonds, and White Balsamic Dressing (GF)

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

SOUPS Cup 5 / Bowl 7 / Quart 12

Creamy Cauliflower Dijon
Vegetable Beef

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

Turkey Burger 14

With Thai Peanut Sauce, Cilantro, Cabbage Slaw (DF)

Mushroom Quinoa Burger 14

With Pickled Onions, Red Pepper Aioli, Watercress, and Muenster Cheese

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 Sautéed 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

Sautéed 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 & Spinach
Add Roast Chicken \$3 or Shrimp \$6

DINNER SPECIALS (AFTER 4PM)

MONDAY

Fried Fish Sandwich
with tartar Sauce, Shredded lettuce and Slaw 17

TUESDAY

Fish Cakes
with Watercress Salad, Citrus Fruit & Caper Aioli 16

WEDNESDAY

NY Strip Steak
With Herb Compound Butter & Panzanella Salad 31

THURSDAY

Shrimp & Soba Noodles
With Edamame, Red Peppers, Green Onion, Cilantro, Peanut Sauce 17

FRIDAY

Pecan Crusted Walleye
with Smashed Yukon Gold Potatoes & Roasted Carrots 28

SATURDAY

Coconut Shrimp
with Grilled Pineapple Salsa, Citrus Vinaigrette & Wonton Strips 17

SUNDAY

Blackened Salmon Caesar Salad
with Grilled Romaine, Fried Capers & Garlic Croutons 19

WEEKEND BRUNCH

Heirloom Tomato Pie With Poached Egg And Mixed Green Salad 15
Peach And Berry Shortcake With Whipped Cream 14
Maple Coil Sausage Frittata With Parmesan Cheese, Sauteed Onions
And Spinach 11

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, Freccati Superiore, Italy 8 / 24

Other

Mimosa 7

White Wine Sangria 12

Bauhaus, Hard Seltzer, Dragonfruit or Cherry 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:
Banana
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, Cappuccino, Machiatto, Espresso, Mocha,
Americano, Miel, Whipped Coffee

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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