

**TO SHARE + MORE**

**NAPOLEON PASTRY / 8**

flaky layers of pastry, vanilla custard cream, w fresh berries

**PEACHES & CREAM FRENCH TOAST / 12**  
peaches, house vanilla cream, fresh fruit

**gfo SIGNATURE HUMMUS / 9.95**  
tahini, spicy Zhug, pine nuts, Za'atar, Alpeppo pepper, olive oil, grilled pita

**gfi FRESH GUACAMOLE / 10.75**  
warm lime tortilla chips, chili lime salt

**gfi URBAN WINGS / 12.5**  
buffalo style, celery salad, house blue cheese dressing

**WISCONSIN CHEESE CURDS / 12**  
beer battered, white cheddar curds, chipotle crema, spicy ketchup

**gfo CHILLED BORSCHT / 7.5**  
roasted beets, lemon juice, dill, fresh cucumber, spring onions, hard boiled egg, chive crème fraiche, grilled sourdough rye

**BURGERS + MORE**

**CHOICE OF FRIES OR WARM LIME TORTILLA CHIPS [SUB SWEET FRIES, TOTS, CAESAR SALAD /2.95]**

**PROPER BURGER / 13.95**  
house ground, pasture raised beef, local cheddar, house aioli, lettuce, sautéed onion, served medium

**LAMB BURGER / 14.95**  
goat cheese, pico de gallo, chili aioli

**SALMON BURGER / 14.95**  
house made patty, fresh mango salsa, sprouts, cilantro

**gfo GRILLED SHRIMP TACOS / 16.95**  
guacamole, lettuce, sprouts, chili aioli, pico de gallo, house made black beans, warm lime tortilla chips

**CHIPOTLE CHICKEN SANDWICH / 13.95**  
avocado, bacon, pepper jack, bib lettuce, chili aioli

**SIDES**

Two eggs / 4 • Three eggs / 5 • Toast / 2 • Bacon / 4  
Breakfast Sausage / 4 Fruit Cup / 3 • Breakfast Potatoes / 4

**EGGS + MORE**

**SHAKSHUKA SKILLET W/ MERGUEZ / 14.75**  
two eggs, house made spicy lamb sausage, peppers, tomato, chickpeas, cumin, paprika, topped with feta & Za'atar spice, grilled pita

\* **MEXICAN HASH / 13.95**  
sunny side-up eggs, sausage, potatoes, pico de gallo, cheddar, guacamole, crème fraiche

**BREAKFAST PIZZA / 14.95**  
scrambled eggs, crispy prosciutto, tomato, mozzarella, parmesan, avocado, fresh basil

**gfo STEAK & EGGS / 16.95**  
blue cheese crusted medallion, two eggs, hash browns, sauteed spinach, Guinness sauce

**gfo GARDEN OMELETTE / 13**  
leeks, mushrooms, tomato, cream cheese, served with a local greens salad, wheat toast  
**add smoked chicken / 3**

**BREAKFAST SANDWICH / 13**  
fried egg, sausage, bacon, tomato, jalapeno cheese fondue, croissant bun, tater tots

\* **PROTEIN BOWL / 12.75**  
two eggs over easy, black bean quinoa salad, pico de gallo, crème fraiche

**gfo URBAN BREAKFAST / 13**  
two eggs, breakfast potatoes, wheat toast, choice of bacon or sausage

WE PROUDLY USE CAGE FREE EGGS.

**SALADS**

[ADD CHICKEN \$6 / 8 OZ. SALMON \$9.5/ 6 OZ.]

**gfi LOCAL GREENS / 8.75**  
Dragsmith Farms micro-greens, white balsamic vinaigrette, marcona almonds, citrus, radish, pecorino romano

**gfi ROASTED BEETS / 9.5**  
local greens, goat cheese, hazelnuts, honey dijon dressing

**gfi THAI STEAK SALAD / 16.95**  
arugula, spinach, basil, mint, cilantro, carrot, onion, tomato, hearts of palm, ginger vinaigrette

**gfi** made without glutenous ingredients (please note our facility is not gluten-free)

**gfo** gf option may be available. Ask your server

\* ITEM IS SERVED RAW OR UNDER COOKED OR MAY CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED ITEMS MAY INCREASE CHANCE OF FOOD BOURNE ILLNESSES

## WHITE WINE

<b>Ramón Bilbao</b> , Albariño/Spain	8/29
<b>Maso Canali</b> , Pinot Grigio/Italy	11/39
<b>Tintero 'Sori Gramella', Moscato d'Asti/Italy</b>	9/35
<b>Joel Gott</b> , Unoaked Chardonnay/CA	9.5/37
<b>Kim Crawford</b> , Sauvignon Blanc/New Zealand	11.5/42
<b>Ferrari-Carano</b> , Fumé Blanc/Sonoma	10/39
<b>Locations CA</b> , Chard. & Sauv. Blanc/CA	34
<b>Sonoma-Cutrer</b> , Chardonnay/Sonoma Coast	13/46
<b>La Crema</b> , Chardonnay/Sonoma	49
<b>Franciscan Cuvée Sauvage</b> , Chardonnay/Napa	79

## BUBBLES + ROSÉ

<b>La Marca</b> , Prosecco/Italy	9.5/39
<b>Portell</b> , Cava/Spain	8.5/29
<b>Fleurs de Prairie</b> , Rosé/France	11.5/39
<b>Honoro Vera</b> , Rosé/Spain	32
<b>Scharffenberger</b> , Brut Rosé/California	49
<b>Schramsberg Mirabelle</b> , Brut/Napa Valley	55
<b>Veuve Clicquot</b> , Champagne/France	98

## NON-ALCOHOLIC

<b>Crafted Pomegranate Iced Tea</b>	4.5
<b>Crafted Passion Fruit Punch</b>	4.5
<b>Crafted Fresh Squeezed Lemonade</b>	4.5
<b>San Pellegrino</b>	3/5
<b>Fiji Water</b>	4
<b>Juices [Orange, Pineapple, Cranberry, Apple]</b>	3
<b>Latte/Cappuccino</b>	4.5

## COCKTAILS

**HIDDEN BEACH** / 12  
Fresh Strawberries, Limoncello,  
Citrus Vodka, Lemonade, Soda

**POMEGRANATE MOJITO** / 12  
Bacardi, Bacardi Limon, Fresh Mint,  
Lime, Soda

**BOOCHA MAKI SKA** / 11  
Prairie Vodka, Muddled Cucumber &  
Lemon, Gifford Violette, Prana Kombucha

**CALHOUN COOLER** / 10  
Stoli Blue, Blueberry Puree,  
Sour, Gingerale, Soda

**BLOOD ORANGE MARGARITA** / 11  
Jose Cuervo, Orange Juice, Blood  
Orange Puree

**TRIPLE CROWN** / 11  
Bulliet Bourbon, Cointreau, Sweet  
Vermouth, Soda, Lemon

## RED WINE

<b>Elouan</b> , Pinot Noir/Oregon	12.5/46
<b>Búcaro</b> , Montepulciano d'Abruzzo/Italy	12/45
<b>Hess Select</b> , Cabernet/California	11/40
<b>Leese Fitch</b> , Firehouse Red/California	9/33
<b>Masseria Altemura</b> , Negroamaro/Italy	39
<b>Grayson Cellars</b> , Zinfandel/California	9/33
<b>Belle Glos</b> , Pinot Noir/California	69
<b>Diseño</b> , Malbec/Argentina	9/35
<b>Bodega Colome</b> , Malbec/Argentina	12.5/45
<b>Franciscan</b> , Merlot/Napa Valley	49
<b>Justin</b> , Cabernet/Paso Robles	13.5/53
<b>Silver Oak</b> , Cabernet/Alexander Valley	98
<b>Château Haut Beausejour</b> , Bordeaux/France	69
<b>Mount Veeder</b> , Cabernet/Napa Valley	79
<b>Stags Leap</b> , Petit Sirah/Napa Valley	79

## ON TAP

<b>Mich Golden Light</b> , Lager/MO	5.5
<b>Lake Monster Calhoun Claw</b> , Pilsner/MN	6.5
<b>Summit</b> , EPA/MN	6.5
<b>612Brew Six</b> , American Pale Ale/MN	6.5
<b>612Brew Gateway Park</b> , Lager/MN	6.5
<b>Liftbridge Hop Dish</b> , IPA/MN	7
<b>Third Street Lost Trout</b> , Brown Ale/MN	7
<b>Surly Furious</b> , IPA/MN	7
<b>Excelsior Big Island Blond</b> , Blond Ale/MN	7
<b>Prana Kombucha</b> , Sweet Fermented Tea/MN	5