

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 / 12.95
buffalo style, house blue cheese dressing

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

SOUP OF THE SEASON 5 / 8
ask your server

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 / 12.95**
two eggs over easy, black bean quinoa salad, pico de gallo, guacamole, 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 8 OZ / \$6 SALMON 6 OZ / \$9.5

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

WHITE WINE

Maso Canali , Pinot Grigio/Italy	11/39
Tintero 'Sori Gramella', Moscato d'Asti /Italy	9/35
Joel Gott , Unoaked Chardonnay/CA	9.5/37
Kim Crawford , Sauvignon Blanc/New Zealand	11.5/42
Ferrari-Carano , Fumé Blanc/Sonoma	10/39
Sonoma-Cutrer , Chardonnay/Sonoma Coast	13/46
La Crema , Chardonnay/Sonoma	49

BUBBLES + ROSÉ

Veuve Du Verney , Brut/France	8.5/33
La Marca , Prosecco/Italy	9.5/39
Veuve Du Verney Sparkling Rosé , 187mL/France	10.5
Fleurs de Prairie , Rosé/France	12/44
Scharffenberger , Brut Rosé/California	49
Schramsberg Mirabelle , Brut/Napa Valley	55
Veuve Clicquot , Champagne/France	98

NON-ALCOHOLIC

Crafted Pomegranate Iced Tea	4.5
Crafted Fresh Squeezed Lemonade	4.5
Virgin Bloody Mary	4.5
San Pellegrino	3/5
Juices [Orange, Pineapple, Cranberry, Apple]	3
Latte/Cappuccino	4.5
Regular Coffee , Organic / Fair Trade	3.5

COCKTAILS

LA ROSA / 12.5
Codigo Rosé, Lime Juice, Agave,
Rosé Wine

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

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

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

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

SIGNATURE BLOODY MARY / 10
Pepper Infused Prairie Organic Vodka,
House Bloody Mary Mix

RED WINE

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

ON TAP

Mich Golden Light , Lager/MO	5.5
Lake Monster Calhoun Claw , Pilsner/MN	6.5
Summit , EPA/MN	6.5
612Brew Unrated Rye , IPA/MN	6.5
612Brew Mill City Pills , American Pilsner/MN	6.5
Liftbridge Farm Girl , Saison/MN	7
Utepils Alt 1848 , German Altbier/MN	7
Surly Furious , IPA/MN	7
Excelsior Big Island Blond , Blond Ale/MN	7
Seasonal Tap , ask your server	7