

HAPPY MOTHER'S DAY

Special Brunch Menu

TO SHARE

BREAKFAST FRITTERS / 7.5

lightly fried bacon bread pudding bites, 100% pure maple syrup

NAPOLEON / 7.95

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

gfi FRESH GUACAMOLE / 10.95

warm lime tortilla chips, chili lime salt

gfi SIGNATURE HUMMUS / 10.5

tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, grilled pita

BURGERS + MORE

CHOICE OF FRIES OR WARM LIME TORTILLA CHIPS SUB SWEET FRIES, TOTS OR SALAD / 2.95

gfi PROPER BURGER / 14.75

house ground, pasture raised beef, local cheddar, house aioli, lettuce, sautéed onion, served medium

gfi CHIPOTLE CHICKEN SANDWICH / 13.95

avocado, bacon, pepper jack, lettuce, chili aioli

gfi GRILLED SHRIMP TACOS / 16.95

guacamole, lettuce, sprouts, chili aioli, pico de gallo, house made black beans, warm lime tortilla chips

SIDES

gfi BREAKFAST SAUSAGE / 4

gfi BACON / 4

EGGS + MORE

CRAB CAKE EGGS BENEDICT / 17.5

crab cakes, poached eggs, spinach, english muffin, hollandaise, small salad

PEACHES & CREAM FRENCH TOAST / 11.95

peaches, house vanilla cream, fresh fruit

gfi SHAKSHUKA SKILLET W/ MERGUEZ / 14.95

two eggs, house made spicy lamb sausage, peppers, tomato, chickpeas, cumin, paprika, topped with feta & Za'atar grilled pita

MEXICAN HASH / 14.5

sunny side-up eggs, sausage, potatoes, pico de gallo, cheddar, guacamole, crème fraiche

BREAKFAST PIZZA / 15.5

scrambled eggs, crispy prosciutto, tomato, mozzarella, parmesan, avocado, fresh basil

gfi URBAN STEAK & EGGS / 17.5

blue cheese crusted medallion, two over easy eggs, hash browns, sautéed spinach, Guinness sauce

PROTEIN BOWL / 12.95

two eggs over easy, black bean quinoa salad, pico de gallo, guacamole, crème fraiche

SALADS

CHIPOTLE CHICKEN 7 OZ / \$7 OR SALMON 6 OZ / \$11

gfi LOCAL GREENS / 9.5

Dragsmith Farms micro-greens, white balsamic vinaigrette, marcona almonds, citrus, radish, pecorino romano

gfi ROASTED BEETS / 9.95

local greens, goat cheese, hazelnuts, honey dijon dressing

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

gfi gf option may be available. Ask your server

WHITE WINE

Maso Canali , Pinot Grigio/Italy	11/39
Sauvion Vouvrey , Chenin Blanc/France	8.5/32
Kim Crawford , Sauvignon Blanc/New Zealand	11.5/42
Ponga , Sauvignon Blanc/New Zealand	36
Joel Gott , Unoaked Chardonnay/CA	9.5/37
Sonoma-Cutrer , Chardonnay/Sonoma Coast	13/46
La Crema , Chardonnay/Sonoma	49

BUBBLES + ROSÉ

La Marca , Prosecco/Italy	9.5/44
Veuve Du Verney Sparkling Rosé , 187mL/France	11
Fleurs de Prairie , Rosé/France	12/44
Scharffenberger , Brut Rosé/California	49
Veuve Du Verney , Brut/France	36
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

RED WINE

Peter Lehman "Clancy's" , Blend/Australia	9/34
Grayson Cellars , Zinfandel/California	9/33
Búcaro , Montepulciano d'Abruzzo/Italy	11.5/45
Elouan , Pinot Noir/Oregon	12/46
Belle Glos , Pinot Noir/California	79
Diseño , Malbec/Argentina	9.5/36
Bodega Colome , Malbec/Argentina	12.5/45
Château Haut Beausejour , Bordeaux/France	69
Dusted Valley , Petite Syrah/Washington	79
Markham , Merlot/Napa Valley	58
Hess Select , Cabernet/California	11/40
Justin , Cabernet/Paso Robles	13.5/53
Mount Veeder , Cabernet/Napa Valley	79
Silver Oak , Cabernet/Alexander Valley	98

ON TAP

Mich Golden Light , Lager/MO	5.5
Liftbridge Farm Girl , Saison/MN	6.5
Summit , EPA/MN	6.5
612Brew Unrated Rye , IPA/MN	6.5
612Brew Mill City Pills , American Pilsner/MN	6.5
Lake Monster Calhoun Claw , Pilsner/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

URBAN OLD FASHIONED / 11.5
Redemption Bourbon, Angostura
Bitters, Simple Syrup, Orange Twist

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

BLOOD ORANGE MARGARITA / 11
Cabrito Tequila Blanco, Orange Juice,
Blood Orange Puree

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