

BRUNCH

CELEBRATING OVER 30 YEARS

www.wafrost.com

W.A.
FROST
AND
COMPANY



BREAKFAST

Toasted Zucchini Bread

spiced mascarpone
5.50

Summer Berries

orange whipped cream, candied walnuts
5.00

Orange Pancakes

honey-walnut butter, bacon or **Fischer Farms**
maple sausage, fresh fruit
9.50

Vanilla Scented **Rustica Bakery**

Brioche French Toast

Fischer Farms maple sausage or bacon,
maple syrup, fresh fruit
10.50

Bacon and Farm Fresh Eggs

choice of two eggs, home fries, hollandaise
and toast - no substitutions
8.00

Roasted Shiitake Mushroom Omelette

Stickney Hills goat cheese, asparagus,
Fischer Farms maple sausage or bacon, fresh fruit
10.50

Duck Confit & Taleggio Omelette

caramelized onions, **Fischer Farms** maple
sausage or bacon, fresh fruit
11.75

Caramelized Onion Strata

Rustica Bakery sourdough, Emmenthaler cheese
with choice of fresh fruit or mixed greens
10.00

Classic Eggs Benedict

housemade English muffin, **Fischer Farms** ham, **poached
organic egg**, hollandaise sauce, home fries, fresh fruit
13.50

Italian Sausage and Pepper Hash with **Poached Organic Eggs**

Italian sausage, peperonata, caramelized
onions, home fries, hollandaise sauce
13.00

Steak and Eggs

grilled hanger steak, scrambled eggs,
hollandaise sauce, home fries
16.50

SIDES

Fischer Farm's Maple Sausage

2.00

Applewood Smoked Bacon

2.50

Home Fries

2.50

LUNCH

Grilled Norwegian Salmon

roasted potatoes, spinach, oven dried tomatoes,
niçoise vinaigrette
15.50

Kataifi Crusted Tofu Salad

soba noodle seaweed salad, radish, scallion,
sesame sweet chili vinaigrette
13.00

Crispy Leg of Duck Confit

Garden Farme arugula, **Stickney Hills** Chevre,
watermelon, salted pecans, balsamic vinaigrette
14.50

"BLT" Salad

petite iceberg lettuce, **Theilen Family** bacon lardons, oven
dried tomato, **Northern Lights** bleu cheese dressing, fine
herbs

Starter 6.50 Large 11.00

Watermelon Salad

Garden Farme arugula, **Stickney Hills** Chevre,
salted pecans, balsamic vinaigrette
Starter 7.00 Large 13.50

House Green Salad

fennel, cherry tomatoes, radish, cucumber,
saba, citrus vinaigrette
Starter 5.50 Large 10.00

Tomato-Lemongrass Soup

black olive oil, Thai basil
Cup 4.50 Bowl 7.00

Soup of the Day

Cup 4.50 Bowl 6.50

SANDWICHES

Sandwiches are served with choice of
mixed green salad, fresh fruit or French fries

Grilled Black Angus Hamburger

lettuce, tomato, and onion
9.75

Chef's Burger

lettuce, bacon, red onion marmalade,
Wisconsin cheddar cheese, mustard aioli
11.00

Pulled Pork Sandwich

Korean barbecue, pickled fennel, sourdough bun
10.00

Grilled Lamb Burger

cucumber yogurt, lettuce, tomato, hummus
12.00

Fried Egg BLT Sandwich

Farmer Bob's tomato, applewood smoked bacon, lettuce
on ciabatta bread with sriracha aioli
10.50

House Cold Smoked Salmon Gravlax Club

avocado spread, cucumber, red onion, dill cream,
toasted briôche
9.50

Grilled Portobella Mushroom Sandwich

roasted red peppers, artichoke tapenade, lettuce,
fresh mozzarella, ciabatta bread
10.00

CHEF'S BRUNCH TASTING MENU

SUNDAY ONLY

FOUR COURSES \$25

SEE SEPERATE MENU FOR DETAILS

W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES

excess food is donated to Second Harvest Farms / to-go containers sugar cane based 100% compostable / we recycle all paper, plastic, glass, cardboard, aluminum and oil / we use low energy flourescent bulbs when possible

ARTISAN CHEESE PLATES

Plates are garnished with micro greens, a seasonal selection of fruits & nuts and assorted house made glazes & preserves

Single (1) 7.00 Three (3) 17.00 Five (5) 26.00

REGIONAL AND DOMESTIC

- Northern Lights Blue** (Plato, Minnesota)
raw cow's milk, single family farm, a mild and subtle blue
- Cabot Clothbound Cheddar** (Vermont)
cow's milk, aged 10 months, buttery and sharp with notes of horseradish and earth
- Crave Brothers "Les Frères"** (Waterloo, Wisconsin)
farmstead cow's milk, washed rind, soft, fruity and earthy with yeasty aromas
- Upland Farm's Pleasant Ridge Reserve** (Dodgeville, Wisconsin)
aged, raw farmstead cow's milk, big nutty flavor with a sweet after taste

IMPORTED

- Calvados Camembert** (Normandy, France)
washed with apple brandy, cow's milk, fruity with hints of mushrooms and garlic
- Fourme d'Ambert** (Auvergne, France)
blue, raw cow's milk with hints of fruit and nuts
- Charolais** (Burgundy, France)
bloomy rind goat's milk, hints of lemon, dense mouth feel
- Regal De Bourgogne** (Burgundy, France)
soft cow's milk cheese is coated in raisins, soaked in marc, sweet, fruity and creamy
- Tuma Trifulera** (Italy)
cow and sheeps milk, blended with alba truffles, subtle truffle flavor, citrus on the finish, smooth semi firm texture
- Taleggio** (Lombardy, Italy)
cow's milk, semi soft with a washed rind and yeasty with a buttery texture, fruity finish
- Burrata** (Puglia, Italy)
cow's milk, fresh mozzarella encasing a milky center, the flavor is lactic with a soft finish
- Murcia** (Spain)
goats milk, soaked in red wine, fruity and floral, with a smooth mouthfeel

NON-ALCOHOLIC SPECIALTIES

- Pineapple Collins**
Pineapple juice, house-made sour, soda water and a dash of grenadine
4.00
- Ginger Tonic**
Tonic water with ginger syrup, cucumber and mint
4.00
- House Made Cola**
House made cola syrup with soda water
4.00
- Hazelnut Soda**
Soda water with hazelnut syrup and a dash of cream
3.75
- Blueberry-Rosemary Press**
House made blueberry-rosemary syrup with soda and tonic
5.00

TEA

Individual 14oz. pot 3.75
We proudly serve loose teas supplied by
TeaSource - St.Paul, MN www.teasource.com

- Tea Source Gold**
Marvelously fruity and aromatic
- Dragon Well Green**
Aromatic and floral, mildly sweet and grassy
- Green Tea with Lemon**
Sencha tea with sweet lemon and lemongrass
- Blue Beauty Oolong**
Green tea from China, sweet, floral, slightly spicy
- Jasmine**
Very aromatic and refreshing tea, with floral notes
- Gunpowder Temple of Heaven**
A classic green tea, with a hint of sweetness
- Moon Over Madagascar**
Rich black tea with Madagascar vanilla
- Goomtee Estate Darjeeling Orchid Delight**
Smooth texture with rather full body, hints of toastiness
- English Breakfast**
A mellow blend of black teas
- Breakfast Assam**
Rich and malty black tea, but clean on the palate
- Earl Grey White Tip**
Fine China tea. Incredibly aromatic
- Evening In Missoula**
A slightly sweet caffeine free herbal blend
- African Skies**
Rooibos-based herbal blend, reminiscent of passionfruit, mango and tropical flowers
- Basket o' Berries**
Very fruity and rather sweet herbal blend
- Peppermint**
Refreshing, intense, and aromatic tea from Oregon
- English Breakfast Decaffeinated**
Medium-bodied black tea

GOURMET COFFEE

USDA Organic and Fair Trade Certified

- Individual 2 Cup Press Pot** 3.50
- Ethiopian Sidoma**
Dark roast coffee from the birthplace of the coffee bean.
Full-bodied with earthy notes and mellow acidity
- Sumatra Blue Lintong**
Full-bodied, rich with a long finish and pronounced acidity
- Finca Dos Marias**
Guatemalan Estate - Organic
smokey, rich, french roast.
Well-balanced with spicy acidity
- Rainforest** - Organic
A blend of beans from South and Central America. Medium bodied, with a soft, mellow flavor

EARLY SEATING PRIX FIXE MENU

MONDAY - FRIDAY 5P.M. - 6P.M.

~ THREE COURSES~

28.00 PERSON INCLUDES N/A BEVERAGE

45.00 INCLUDES SELECT BOTTLE OF WINE

SEE DINNER MENU FOR DETAILS

VISIT OUR NEW LOUNGE!

OPENS DAILY - 4 P.M.

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COZY - ROMANTIC - WOODBURNING FIREPLACE  
CAVELIKE ALCOVE SEATING - LOUNGE FURNITURE  
LOWER LEVEL - BELOW MAIN BAR

## HAPPY HOUR

MONDAY-FRIDAY 4P.M. - 6P.M. AND 9 P.M. - 11 P.M.

SEE BAR MENU FOR DETAILS - SERVED IN BARS

**\$5 - DRINKS \$5 - APPETIZERS**

## 1/2 OFF - BOTTLE WINE

MONDAY 11 A.M. - 11 P.M.

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ANY BOTTLE FROM OUR MAIN WINE LIST
LIST PRICE OF \$80 - \$200 ONLY
CLEARANCE WINE EXCLUDED