

BRUNCH

CELEBRATING OVER 40 YEARS

www.wafrost.com

W.A.
FROST
AND
COMPANY



Gluten Free - GF

MAINS

French Toast

fresh berries, bacon or sausage
11.00

Duck Confit Hash

celery root, beets, green onion jam,
fried egg, hollandaise
14.00

Eggs Benedict

English muffin, ham, hollandaise,
home fries
16.00

Florentine Benedict

English muffin, tomato, arugula,
hollandaise, home fries
14.00

Omelette du Jour

home fries, bacon or sausage
13.00

Croque Madame

brioche, mornay sauce, gruyere, ham,
sunny side up egg, home fries
14.00

Classic Breakfast

two eggs, home fries, toast,
bacon or sausage
12.00

Breakfast Burger

English muffin, fried egg, avocado,
bacon, lettuce, tomato, onion, home fries
17.00

Grilled Hamburger

lettuce, tomato, onion, home fries
15.00

Bouillabaisse

Provençal style fish stew, mussels,
shrimp, garlic, saffron, toasted baguette, rouille
17.00

Roasted Broccoli

almond soubise, caramelized onions,
orange segments, mint **GF**
18.00

Chicken Salad

spinach, water chestnuts, sour cream,
coriander, dill, baby greens **GF**
13 / 17

EXTRAS

Quiche du Jour

8.00

Pistachio and Coconut Granola

yogurt, fresh berries
8.00

Home Fries

5.00

Double Smoked Applewood Bacon - GF

6.00

Fischer Farms Maple Coil Sausage - GF

6.00

Two Eggs Any Style - GF

4.00

Seasonal Fruit & Berries - GF

5.00

Toast White or Wheat

3.00

English Muffin

3.00

CHILDREN'S

French Toast

bacon, maple syrup
6.50

Scrambled Eggs- GF

bacon
6.50

Pistachio and Coconut Granola

yogurt and fruit
6.50

BRUNCH COCKTAILS

W. A. Frost Bloody Mary

house bloody mary mix, sobieski vodka,
house made pickles
8.00

The Muddy Dublin

draft Guinness Stout, double espresso shot
9.00

Espresso "Martini"

Titos vodka, Baileys, dark creme de cacao,
espresso shot
10.00

Darcy's Latte

Jameson, Baileys, Kahlua, espresso, steamed milk
8.25

Swedish Twist

45th Parrallel vodka, Letherbee BËSK liqueur,
IL Follo Prosecco, orange juice
12.00

W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES
to-go containers sugar cane based 100% compostable / eco straws, we recycle all paper, plastic, glass, cardboard,

TEA

Individual 14oz. pot 4

Tea Source Gold
Marvelously fruity and aromatic

Blue Beauty Oolong
Green tea from China, sweet, floral,
slightly spicy

Gunpowder Temple of Heaven
A classic green tea, with a
hint of sweetness

Darjeeling
Medium bodied black tea
with muscatel notes

English Breakfast
A mellow blend of black teas

Earl Grey White Tip
Fine China tea. Incredibly aromatic

Margaret's Soother
herbal blend of peppermint,
clove and licorice

African Skies
Rooibos-based herbal blend, reminiscent of
passionfruit, mango and tropical flowers

Egyptian Chamomile
Smooth and floral, sweet and calming, herbal

Basket o' Berries
Very fruity and rather sweet herbal blend

SUNDRIES

San Pellegrino (Sparkling)
500 mL 3.25 1 Liter 4.75

Aqua Panna (Still)
500 mL 3.25 1 Liter 4.75

Joia Sparkling All Natural Soda (Mpls, MN)
no preservatives, sodium, caffeine, vegan, gluten free
Orange with hints of jasmine and nutmeg 4.00
Pineapple with hints of coconut and nutmeg 4.00

Boylan Cane Sugar Root Beer 4
(New York) est.1891

Red Bull
(Regular or Sugar Free)
4.75

Q Gingerbeer
4.00

ARTISAN CHEESE PLATES-

Plates Are Garnished With a
Seasonal Selection Of Fruits And Nuts and Assorted
House-Made Accoutrements - *gluten free on request*

Single (1) 10.00 **Three (3)** 20.00 **Five (5)** 31.00

Northern Lights Blue (Plato, Minnesota)
Raw cow's milk, single family farm, a
mild and subtle blue

Roelli Red Rock (Wisconsin)
Pasteurized cow's milk. Brick shaped cheddar, natural
cave aged. Earthy with notes of horseradish and a
bit of piquant blue cheese in the finish

Epoisses Affine Aux Chablis (Burgundy, France)
Pasteurized cow's milk. Washed with Chablis wine,
a little fruity and funky with a briny rich and sweet finish

Capriole O'Banon (Indiana)
Pasteurized goat's milk. Wrapped in chestnut leaves,
macarated in bourbon. Light and creamy

Lindenhoff 2yr Boerenkaas Gouda (Netherlands)
Aged raw cow's milk, slow food approved. Made only in
the summer months when the cow's can graze on
fresh pasture. This has the color and flavor of
butterscotch toffee

Pasamontes Manchego (La Mancha, Spain)
Aged raw sheep's milk. The milk is collected from five
flocks of Manchega sheep that graze on the natural
pasture. The resulting cheese offers a bright acidity with
savory undertones of earth and grass.

Coppinger (Sequatchie, Tennessee)
Aged raw cow's milk. Semi-soft washed rind cheese with a
striking layer of decorative vegetable ash in its center. The
velvety elastic paste is savory with notes of fresh grass
and smoked meats.

Tarenetaise (North Pomfret, Vermont)
Made from the organic milk of grass-fed Jersey cows.
Based on the traditional cheese making process
of Tarenetaise Valley in the Savoie region of the
French Alps. This is a firm cheese that offers a grassy,
nutty and buttery flavour.

Regal de Bourgogne aux Moutarde (Burgundy, France)
Pasteurized cow's milk and cream. The small round is
coated on the outside with spicy cracked mustard seeds,
but the inside is fresh and creamy, almost cheesecake-like
in texture and taste.

Robiola Tre Latti (Peidmont, Italy)
Mixture of cow, goat and sheep's milk add to the
complexity of this soft cheese, buttery flavor
with a piquant finish

Boschetto al Tartufo (Tuscany, Italy)
Pasteurized cow's and sheep's milk. Semi-soft
cheese from the Tuscan town of Mugello. Infused with
shavings of highly-prized rare white truffles that lend an
earthy, luxurious and robust aroma and flavour.

Big Holmes (Grantsberg, Wisconsin)
by Mary Falk at Lovetree Farms, goat's milk, an amazing
expression of terroir, coated in wild Wisconsin herbs,
flavor is herbacious and clean

OUR SISTER PROPERTIES

THE COMMODORE | UNIVERSITY CLUB OF ST. PAUL | HOTEL 340 | SAINT PAUL ATHLETIC CLUB | STOUT'S ISLAND LODGE