

Share

Charcuterie 23

Chef's selection of three meats and two cheeses with accouterments

Chips & Queso **VG** 13

House made chips, pickled jalapeños

Garlic Hummus **VG** 15

Toasted pita, cucumber and carrots

Artichoke Dip **VG** 15

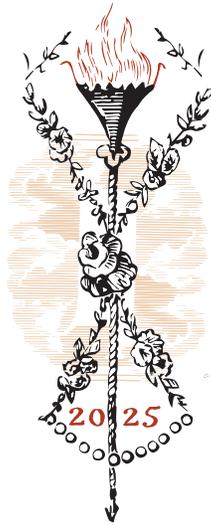
Served with house-made focaccia

Burrata **VG** 15

Roasted sweet potatoes, spiced honey vinaigrette, pumpkin seeds, crostini

Pulled Pork Sliders 15

Roasted pulled pork, citrus-chipotle BBQ sauce, bread and butter pickles, Hawaiian sweet rolls



Soup + Salads

Tomato Bisque **GF** **VG** 7/10

Basil oil

Turkey Wild Rice **GF** 8/11

Minnesota classic

Winter Apple Bleu Salad **GF** **VG** 17

Granny smith apples, candied pecans, celery, mixed greens, bleu cheese crumbles, honey citrus vinaigrette

Add chicken 5

Maple Harvest Salad **GF** **VG** 17

Baby kale, romaine, dried cranberries, roasted butternut squash, pepita seeds, feta cheese, maple sherry vinaigrette

Add chicken 5

Mains

Chicken Curry **DF** **GF** 18 Coconut red curry, chicken, onion, carrot, red pepper, cilantro, jasmine rice

Aster Cottage Pie **GF** 19 Fresh ground beef, carrots, peas, herb gravy, garlic mash

Junior Turkey Club 16 Smoked turkey, bacon, crispy romaine, mayo, side of chips or salad

Chicken Caesar Wrap 16 Oven roasted chicken, romaine, cherry tomatoes, parmesan cheese, side of chips or salad

Croque Monsieur 17 Classic ham and gruyere sandwich baked bechamel, side of chips or salad

Flatbreads

GF crust available + 3

Wild Mushroom **VG** 18 Oven roasted wild mushrooms, spinach & basil pesto, fontina, mozzarella

Aster Margherita **VG** 16 Garlic, tomatoes, mozzarella, fresh basil, crushed red pepper

Apple Bacon Bleu 18 Local Ama bleu cheese, mozzarella, granny smith apple, crispy bacon, balsamic reduction

Classic Pepperoni 18 Marinara, mozzarella, pepperoni, grated parmesan

Desserts



Rotating Vegan Sorbet **GF** 9

Café Brownie **VG** 12 Raspberry coulis, vanilla ice cream, whipped cream, macadamia nuts

Affogato **GF** **VG** 10 Vanilla bean ice cream with espresso

VG Vegetarian **GF** Gluten Free **DF** Dairy Free **N** Contains Nuts

*THIS PRODUCT IS SERVED RAW OR UNDERCOOKED, CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD - BORNE ILLNESS.

