

DINNER



CEDAR + STONE
IRRAWADDI

V® vegetarian - may contain eggs/dairy
GF® gluten free
N® contains nuts

Made with ingredients from the JW Garden

APPETIZERS

- SEARED SCALLOPS + PORK BELLY** GF
flamingo estate wildflower honey bourbon glaze,
apple, radish, pea shoots
- CRISPY CHICKEN WINGS** GF
nashville spice, ranch dressing, bread + butter pickles
- PORK MEATBALLS POMODORO**
fresh basil, mozzarella, parmesan, sourdough crostini
- CRISPY BRUSSELS SPROUTS** GF
pancetta, flamingo estate wildflower honey, lemon
- ROASTED CAULIFLOWER** GF V
coriander avocado salsa verde,
crispy chickpeas, pickled red onions
- HIDDEN STREAM FARM BEETS** GF V N
lemon ricotta, almond dukkah,
citrus vinaigrette, pea shoots

- MARGHERITA PIZZA** V
organic cherry tomatoes, basil,
tomato sauce, fresh mozzarella, parmesan
- ROASTED GARLIC RICOTTA PIZZA** V
ricotta cheese, parmesan, fresh mozzarella,
spicy flamingo estate wildflower honey,
roasted garlic cream, fresh herbs
- ITALIAN SAUSAGE PIZZA**
giardiniera, sweet peppers, tomato sauce
- ARTISANAL CHEESE + CHARCUTERIE** N
house-made pickles, whole grain mustard,
maple pecans, seasonal jam, grilled bread
- ELLSWORTH CREAMERY
SPICY CHEESE CURDS** V
amablu cheese yogurt sauce

SOUP + SALADS

- | | | |
|---|---|--|
| MINNESOTA
WILD RICE SOUP
wild rice, celery,
carrots, cream | REVOL FARM SALAD GF V
organic revol farm greens + gem lettuce,
haricot verts, cucumber, radish, herbs,
parmesan, green goddess dressing | TORN KALE SALAD GF V N
honeycrisp apples, feta cheese,
marcona almonds,
citrus vinaigrette |
| natural amish chicken | new york steak* | garlic butter shrimp |

ENTRÉES

- | | |
|--|---|
| GRILLED BEEF TENDERLOIN FILET* GF
caramelized shallot potato cake, haricot verts,
red wine demi-glace
add garlic butter shrimp | AMISH FARM RAISED NATURAL CHICKEN GF
flamingo estate wildflower honey lavender glaze,
potato purée, heirloom carrots, herb jus |
| BRAISED ANGUS SHORT RIBS GF
minnesota white cheddar grits, red wine demi-glace | COMFREY FARMS PORK CHOP* GF
certified duroc natural pork, charred apple carrot salad,
flamingo estate wildflower honey harissa glaze |
| ARTISANAL SEASONAL PASTA V
asparagus tips, peas, zucchini, mint, basil, lemon ricotta,
extra virgin olive oil, pecorino romano | SHRIMP + GRITS GF
sautéed shrimp, cajun seasoning, cheddar grits,
kramarczuk's smoked sausage, white wine |
| ORGANIC QUINOA + WILD RICE BOWL GF V
gem lettuce, avocado, haricot verts,
radish, snow peas, honey roasted carrots,
toasted sesame seeds, miso tahini dressing | ARCTIC CHAR GF
chive beurre blanc, swiss chard, crispy mushrooms |
| | SKUNA BAY SALMON GF
spring vegetables, roasted leeks, carrot emulsion |

TO SHARE
[OR NOT]

- | | |
|---|---|
| MINNESOTA PRIME RIBEYE* GF
18 oz; red wine demi-glace,
roasted mushrooms, pea shoots | ROASTED CARROTS GF V
citrus labneh, dill, sumac,
extra virgin olive oil, maldon salt |
| SAKURA WAGYU NEW YORK STRIP* GF
14 oz; soy marinated mushrooms | GRILLED ASPARAGUS GF V N
hummus, puffed wild rice, lemon |
| TRUFFLE GARLIC SOURDOUGH BREAD V
parmesan reggiano, local sumac butter | MACARONI + CHEESE V
smoked gouda, white cheddar |
| FINGERLING POTATOES GF V
za'atar, herbs | CEDAR + STONE FRIES GF V
truffle, herbs |



2141 Lindau Lane, Minneapolis, Minnesota | 612-615-0124

For parties of 8 or more, a Staff Service Charge of 20% is added to menu prices, which is distributed directly to the personnel providing the service.
All prices and charges are subject to applicable taxes. Additional gratuities may be offered at your discretion.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEER: BOTTLES & CANS

[DOMESTIC]

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite

[CRAFT + IMPORT]

- 
- Bad Weather 'Hopcromancer' IPA
- Blue Moon
- Corona Extra
- Corona Light
- 
- Fulton 'Lonely Blonde' Ale
- Guinness Draught
- Heineken
- 
- Lift Bridge 'Lost Landing' Hazy NE IPA
- Modelo Especial Mexican Lager
- New Belgium 'Fat Tire' Ale
- Samuel Adams Boston Lager
- Stella Artois
- 16 oz

[ZERO PROOF]

Heineken o.o Non Alcoholic

[HARD CIDER]

- 
- Sociable Cider Werks 'Freewheeler'
- Aval Rosé, FRA
- 1031
- 16 oz
- 11 oz

[OTHER]

High Noon Watermelon Hard Seltzer

BEER: 16 OZ DRAFT

- 
- Summit Brewing Extra Pale Ale
- 
- Surly 'Furious' IPA
- 
- Castle Danger Cream Ale
- 
- Third Street 'Minnesota Gold' Lager



CRAFTED COCKTAILS

SEASONAL SANGRIA

Far North "Ålander" MN spiced rum, chilled red wine, cranberry juice, chilled apple cider, orange bitters

PRAIRIE SPRITZ

Prairie MN vodka, Vikre MN herbal liqueur, elderflower liqueur, Prosecco

BEE NICE

Vikre "Boreal Cedar" MN gin, Flamingo Estate honey mint syrup, lavender bitters, fresh lemon, egg white

TROPICAL HEAT

Casamigos reposado, Tattersall MN lime crema liqueur, fresh lime juice, jalapeno pineapple gomme, honey habanero salt

RUSTIC NAIL

Dewar's white label Scotch, Drambuie, fresh lemon juice

SMOKE SHOW MANHATTAN

Bulleit rye whiskey, Carpano Antica Formula vermouth, cherry bark vanilla bitters, smoke

JW: COCKTAILS WITH PURPOSE

REJUVENATION CUP

Bols genever, Pimm's No. 1, red grape juice, fresh lemon juice, Fever Tree ginger beer

GREEN MOUNTAIN DYNAMITE

Absolut citron vodka, fresh lemon, maple syrup, maple bitters, cayenne

SPICE MARKET OLD FASHIONED

Knob Creek Bourbon, garam masala syrup, blackstrap bitters

ZERO PROOF

AUNT ROSEMARY

Cranberry, grape, pineapple, fresh lime, rosemary syrup

SUGAR + SPICE

Fever Tree ginger beer, chilled apple cider, garam masala syrup

FRESH TAKE

Fever Tree sparkling lime-yuzu, fresh lemon juice, maple syrup, egg white

PHONY NEGRONI FIZZ

St. Agrestis "Phony Negroni," club soda, fresh lemon

LYRE'S SPARKLING

Non-alcoholic Prosecco, hints of peach, pear, apple

WINES BY THE GLASS

[SPARKLING]

Moscato D'Asti, **Risata** -Piedmont, ITA
Prosecco, **Caposaldo** -Veneto, ITA

Brut, **Devaux** 'Grande Réserve' -Champagne, FRA
Brut Rosé, **Schramsberg** 'Mirabelle' -North Coast, CA

[WHITE]

[RED]

Riesling, **Château Ste. Michelle** -Columbia Valley, WA
Chenin Blanc, **Kiona** -Columbia Valley, WA
Pinot Grigio, **Pighin** -Friuli-Venezia Giulia, ITA
Sauvignon Blanc, **Villa Maria** 'Earth Garden'
-Marlborough, NZ
Chardonnay, **Sonoma-Cutrer** 'Russian River Ranches'
-Sonoma Coast, CA
Chardonnay, **Louis Jadot**
-Mâcon-Villages, Burgundy, FRA

Rosé, **Château d'Esclans** 'Whispering Angel'
-Côtes de Provence, FRA

Pinot Noir, **Meiomi** -California
Pinot Noir, **St. Pauls** 'Luzia' -Alto Adige, ITA
Malbec, **Cuarto Dominio** 'Chento' -Mendoza, ARG
Sangiovese, **Cafaggio** 'Single Estate'
-Chianti Classico, Tuscany, ITA
Cabernet Sauvignon, **Bulletin Place**
-South Eastern Australia, AUS
Cabernet Sauvignon, **Martin Ray** -Napa Valley, CA
Cabernet Sauvignon, **Austin Hope** -Paso Robles, CA
Zinfandel Blend, **The Prisoner** -California

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