

BRUNCH

6:30 AM – 3:00 PM



V* vegetarian - may contain eggs/dairy
GF* gluten free
N* contains nuts
Made with ingredients from the JW Garden

SHARE

ELLSWORTH CREAMERY

SPICY CHEESE CURDS V

amablu cheese yogurt sauce

CRISPY BRUSSELS SPROUTS GF

pancetta, flamingo estate wildflower honey, lemon

CRISPY CHICKEN WINGS GF

nashville spice, ranch dressing,
bread + butter pickles

MACARONI + CHEESE V
minnesota white cheddar, smoked gouda

SHRIMP + GRITS GF
sautéed shrimp, cajun seasoning, cheddar grits,
kramarczuk's smoked sausage, white wine

CROQUE MADAME PIZZA
hidden stream farm back bacon, béchamel,
gruyere, sunny side up local farm egg*

SWEET

BUTTERMILK PANCAKES V

local maple syrup

CEDAR + STONE MALTED WAFFLE V

fresh berries, whipped crème fraîche

CHOCOLATE CHURRO WAFFLE V

mocha sauce, whipped crème fraîche

CRISPY AMISH CHICKEN + WAFFLE

spiced solar honey, maple butter

CEDAR + STONE DONUTS V

mocha sauce, maple anglaise,
cinnamon, sugar

GREEK YOGURT + GRANOLA PARFAIT V N

flamingo estate wildflower honey, fresh berries,
house-made pecan granola

CINNAMON SWIRL FRENCH TOAST V

quinoa crunch coating, fresh berries

SAVORY

STEAK + EGGS* GF

prime new york strip, local farm eggs, hollandaise,
fingerling potatoes, watercress

CEDAR + STONE BREAKFAST*

local farm eggs, heirloom potatoes,
choice of local chicken apple sausage,
local pork sausage, or noble star bacon, choice of toast

FRIED EGG SANDWICH*

candied peppered bacon, cheddar,
roasted garlic aioli, heirloom potatoes,
breadsmith bakery english muffin

ORGANIC QUINOA + EGG WHITE OMELET V

organic baby kale, shiitake mushrooms, gruyere,
heirloom potatoes

ORGANIC QUINOA + WILD RICE BOWL GF V

gem lettuce, avocado, haricot verts,
radish, snow peas, honey roasted carrots,
toasted sesame seeds, miso tahini dressing

BRAISED SHORT RIB HASH* GF

heirloom potatoes, feta cheese, tomatoes,
sunny side up local farm eggs

VEGAN CHORIZO HASH GF V

vegan chorizo, roasted sweet potatoes,
chick peas, avocado sauce

JW EGGS BENEDICT*

hidden stream farms back bacon, soft poached eggs,
hollandaise, heirloom potatoes

CEDAR + STONE BURGER*

noble star bacon, roasted garlic aioli,
cheddar, lettuce, tomato, crispy onions

GRILLED STEAK CAESAR*

organic revol farm + baby gem lettuce,
new york strip steak, caesar dressing,
grated parmesan cheese, sourdough croutons

BRAISED ANGUS SHORT RIBS GF

minnesota white cheddar grits, red wine demi-glace

BEVERAGES

GREEN ENERGY SMOOTHIE V GF

pineapple, banana, mint, spinach,
chia seeds, orange

HOUSE-PRESSED CARROT JUICE V GF

carrot, apple, lemon ginger

FRESH JUICE

orange, grapefruit or apple

FRESHLY BREWED COFFEE

illy coffee
cappuccino
espresso

TEA FORTE

HOT TEA

english breakfast, earl grey, bombay chai,
green sencha, green mango peach

CAFFEINE-FREE

chamomile citron, ginger lemongrass,
citrus mint, decaffeinated english breakfast

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	16 oz	
Heineken		
Lift Bridge 'Lost Landing' Hazy NE IPA		
Modelo Especial Mexican Lager		
New Belgium 'Fat Tire' Ale		
Samuel Adams Boston Lager		
Stella Artois		
[ZERO PROOF]		
Heineken o.o Non Alcoholic		
[HARD CIDER]		
Sociable Cider Werks 'Freewheeler'	16 oz	
Aval Rosé, FRA	1031	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

-  CEDAR+STONE BLOODY MARY
Prairie MN cucumber vodka, Filthy® bloody mary mix, fresh lime juice, honey habanero salt
-  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]

- 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

[RED]

- 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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