



PRAIRIE

Breakfast Menu served 7a - 11a Daily

ENTREES

Two Cage Free Eggs Any Style

served with hashbrowns & toast
choice of: bacon, ham steak, pork sausage links, or chicken sausage links

Eggs & Avo Over Toast

smashed avocado on grilled rye bread topped with pico de gallo, pickled red onion & fried sunny side up eggs with fresh fruit

Mama's Blueberry Pancakes

fluffy pancakes stuffed with fresh blueberries, topped with candied pecans, butter & pure maple syrup
choice of: bacon, ham steak, pork sausage links, or chicken sausage links

Cinnamon Roll French Toast

cinnamon roll with classic french toast batter served with macerated berries & pure maple syrup

Biscuit & Gravy

smoked cheddar biscuits topped with our housemade sausage gravy served with two eggs any style & hashbrowns

Build Your Own Omelet

bacon, ham sausage, or chicken sausage
cheddar, swiss, or goat cheese
roasted mushrooms, pico de gallo, tomato, onion, peppers, avocado, or spinach
served with hashbrowns or fresh fruit

Classic BEC Sando

crispy bacon, cheddar cheese, over hard eggs, hot honey on an everything seasoned brioche bun
served with hashbrowns

Steel Cut Oatmeal

blueberries, candied pecans & maple syrup

Greek Yogurt Parfait

housemade gluten free granola & seasonal macerated berries

SIDES

Hashbrowns

5

Fresh Fruit

4

Two Eggs Any Style

6

Bacon

5

Pork Sausage Links

5

Chicken Sausage

5

Ham Steak

5

White, Wheat, Rye, English Muffin, or Bagel

4

Two Pancakes

6

Cinnamon Roll

6

BEVERAGES

Housemade Smoothie of the Day

6

Housemade Juice of the Day

6

Coffee

5

Juice

4

BREAKFAST BUFFET

22

Wonderful rotation of breakfast items including a variety of hot breakfast foods, pastries, & coffee along with house made juices and smoothies



CHEF'S PHILOSOPHY

Food "Thoughtfully Sourced, Carefully Served" is a long term commitment that has been constantly evolving. It has become not only the way of life for me, but also my culinary team.

Throughout my culinary journey, I have felt a strong connection to each community and culture that I work and live in. Utilizing and supporting local farmers, producers and products is a corner stone of pride for me. My team and I take the time to care and treat these partnerships with the utmost respect and integrity. We only order the freshest ingredients, giving thought to minimizing waste, giving back to the community and let the flavors speak for themselves. Through the collaboration with our Sous Chefs, we have created an inspiring and thoughtful menu. I sincerely hope you enjoy.

Chef Dan Bronke

OUR PARTNERS

Cheese:

The Caves at Faribault Blue Cheese - Faribault, MN
Stickney Hill Dairy - Rockville, MN
Ellsworth Cooperative Creamery - Ellsworth, WI

Protein:

Revier Cattle Company - Olivia, MN
Thousand Hills Cattle Company - Becker, MN
Compart Family Farms - Nicollet, MN
Comfrey Farms - Windom, MN
Driftless Fish Co - Rochester, MN

Produce:

Bushel Boy Farms Vine-Ripened Tomatoes - Owatonna, MN
Revel Greens - Owatonna, MN
Luv Micros - Minneapolis, MN

Bagels:

Grandma's Bakery - White Bear Lake, MN

Marinades and Sauces:

Lakes and Legends Brewery - Minneapolis, MN
Ames Farm Honey - Delano, MN
Cry Baby Craig's Hot Sauce - Faribault, MN

Grains:

Red Lake Nation Foods - Redby, MN
La Perla Tortillas - Minneapolis, MN

