

TRADITIONAL

ESPRESSO 2oz/ 2.50
all shots pulled double ristretto

MACCHIATO 3oz/ 3.00
espresso, a dot of steamed milk & dense foam

CAFE CON PANNA 3.5oz/ 3.50
espresso, hand-whipped organic cream

CORTADO 4oz/ 3.75
1/2 espresso, 1/2 steamed milk

CAPPUCCINO 6oz/ 4.50
espresso, steamed milk, a thick layer of dense foam

AMERICANO 8oz/ 3.00
12oz/ 3.75
espresso, hot water

LATTE 8oz/ 4.75
12oz/ 5.25
espresso, steamed milk, a thin layer of dense foam

HOUSE COFFEE 16oz/ 3.25
rotating single-origin coffees and blends, thoughtfully sourced and roasted

CRAFTED LATTES

CAFE MIEL 8oz/ 5.25
12oz/ 6.00
latte, the bee shed honey

MATCHA MIEL 8oz/ 5.25
12oz/ 6.00
matcha latte, local honey

MAPLE LATTE 8oz/ 5.25
12oz/ 6.00
latte, local maple syrup

CAFE CREME BRULEE 8oz/ 5.50
12oz/ 6.25
latte, honey, house-made vanilla syrup

THAI LATTE 8oz/ 5.50
12oz/ 6.25
espresso, coconut cream, organic milk, cayenne pepper, honey

CHAI LATTE 8oz/ 4.00
12oz/ 4.75
complex spices, black tea, honey

SEA SALT COCONUT LATTE 8oz/ 5.50
12oz/ 6.25
espresso, coconut cream, vanilla, black salt

COLD BREW

COLD BREW 12oz/ 3.50
16oz/ 4.50

MAPLE CREAM COLD BREW 12oz/ 4.00
16oz/ 5.00
cold brew, local maple syrup, organic cream

NITRO 12oz/ 3.75
16oz/ 4.75
cold brew nitro

VANILLA NITRO 12oz/ 4.25
16oz/ 5.25
cold brew nitro, house-made vanilla syrup

CHOCOLATE

MOCHA 8oz/ 5.50
12oz/ 6.25
espresso, house chocolate, steamed milk

NORTHWOODS MOCHA 8oz/ 5.75
12oz/ 6.50
espresso, house chocolate, oat milk, local maple syrup

HOT CHOCOLATE 8oz/ 4.75
12oz/ 5.50
house blended chocolate, steamed milk

DRINKING CHOCOLATE 4oz/ 6.00
rich, dense chocolate, lightly spiced, a touch of sweet cream

SELTZERS

SWITCHEL 16oz/ 4.50
aka 'haymaker's punch', a switchel is a historic raw apple-cider vinegar based seltzer that refreshes while providing electrolytes and probiotics

SELTZERS 16oz/ 4.00
seasonally rotating house-made sodas

FRENCH VANILLA CREAM 16oz/ 4.00
house-made vanilla syrup, club soda, a touch of cream

SOBER STOUT 16oz/ 5.50
espresso, club soda, house-made vanilla syrup, a touch of cream

EXTRA

NON DAIRY OAT MILK 0.50

ADD A FLAVOR 0.50

ADD A SHOT OF ESPRESSO 1.00

TEA & TISANE

❖ **HOUSE-MADE ORGANIC TISANE BLENDS SOURCED AS LOCALLY AS POSSIBLE**

HOT/ICED 3.00/4.00

❖ **CHARTREUSE ROSE**
chamomile, berries, rose and a little peppercorn kick

❖ **MN FORAGER**
toasty wild rice, dandelion root, elderberries, citrus, vanilla

❖ **MOUNTAIN MINT**
a refreshing minty cup with a powerhouse of antioxidants

❖ **MUM'S CHAMOMILE**
soothing chrysanthemum tincture with lemon & berries

DOWNY TIPS BLACK TEA
complex, balance of fruity and floral, chocolatey and woody

GREEN JASMINE DRAGON PEARLS
premium grade green tea, natural jasmine flowers

CAFÉ

MORNING BOWLS

MINNESOTA PORRIDGE

wild rice, chia, steel cut oats, banana, berries, brown sugar, cream 8 (v)(gf)

CHIA PUDDING

seasonal fruit compote, sliced banana, fresh fruit, oat milk, candied walnuts 8 (vegan)(gf)

QUICHE

served with your choice of Dressed Greens | Fresh Fruit

HAM & SWISS

fresh eggs, cream, cured ham, loads of swiss, buttery, flaky crust 10

SEASONAL VEGETABLE

fresh eggs, cream, herbs, local veggies, buttery, flaky crust 9 (v)

check the chalkboard for today's ingredients

SOUP

scratch-made, served with herbed focaccia or gluten-free seed crackers

CUP 5 BOWL 8

FRESH SALAD

served with herbed focaccia or gluten-free seed crackers

POWDERHORN PARK

prosciutto, pear, candied walnuts, Italian dressing, blueberries, chevre, red onions 12(gf)

CALABRIAN COBB

roast turkey, provolone, crispy prosciutto, roasted mushrooms, olive, pickled reds, local greens, herb vinaigrette 15(gf)

SMALL PLATES

Italian-style small plates designed for snacking or sharing. Best enjoyed with a bottle of wine.

served with your choice of house-made herbed focaccia or gf seed crackers

HOT PANINO

Oven-baked panino on house-made focaccia, loaded with all the good things.

//sub GF Little Northern Bakehouse bread//

BREAKFAST PANINO

served with your choice of Dressed Greens | Fresh Fruit

BREAKFAST IN PARMA

egg soufflé, prosciutto, giardiniera, provolone 10

GENOAN STREET CAFE

egg soufflé, sundried tomato, pesto, pecorino 9 (v)

COUNTRYSIDE COTTO

egg soufflé, cured ham, swiss, garlic 10

SHAKSHUKA BREAKFAST

egg soufflé, roasted garlic, roasted tomato spread, pickled reds, provolone cheese 10 (v)

LITTLE ONES

half-sized hot sandiwches

JUST A LITTLE GUY

focaccia with your choice of meat and cheese (no side) 5

THE POINT

roasted garlic aioli, swiss, provolone, chevre, pecorino with a choice side 7

REANEY AVENUE

prosciutto, blue cheese, pickled reds, fresh apples, candied walnuts, herbed olive oil 12(gf)

THE POTAGER

roasted mushrooms & squash, pesto, candied walnuts, pickled reds, herbed olive oil 10(vegan)(gf)

NONNA'S PANINO

served with your choice of Dressed Greens | Fresh Fruit | Soup | Pasta Salad

L'OVVIO (THE OBVIOUS)

cured ham, mortadella, grain mustard, red onion, roasted garlic aioli, swiss cheese 13

OAK PARK

turkey, mortadella, pecorino, pesto, sundried tomato, roasted garlic aioli 15

ELMWOOD PARK

roast beef, giardiniera, pepper relish, roasted garlic aioli, provolone 14

SPICY GRAND AVE

prosciutto, pickled reds, pepper relish, chèvre, giardiniera, sriracha 15

TREE HOUSE

turkey, pecorino, homemade pesto, red onion 14

THE FUN GUY

roast beef, wild mushrooms, provolone, roasted garlic aioli 14

GREEN THUMB

vegan pesto, roasted garlic aioli, butternut squash, wild mushroom duxelle, pickled reds, chevre 14(v)

YOGA QUEEN

prosciutto, blue cheese, pear, hot honey, candied walnuts 14

MAXWELL STREET

turkey, spicy giardiniera, grain mustard, provolone, pickled red onions 14

BRUNCH ALL DAY

HAPPY HOUR 4-6 PM | \$3 CAN \$4 BEER \$5 WINE

SEASONAL MIMOSA

house-made seasonal mixer + Champagne (9)

FIDDLEHEAD BLOODY

fennel rim, giant focaccia crouton, olives (9)

CHECK THE BAR FOR OUR CURRENT WINE & BEER OFFERINGS