


THE MOST IMPORTANT MEAL OF THE DAY

JUICE & SMOOTHIE BAR

Fresh Squeezed Orange Juice	5.5
Apple, Grapefruit, V8 or Cranberry Juice	4.5
Fruit Smoothie	8
<i>Bananas, strawberries, blueberries, yogurt</i>	

FRUITS & GRAINS

FireLake Blueberry Muesli ~ <i>gluten free, dairy free & vegan</i>	10
<i>Gluten free grains, dried & fresh fruits, seeds, nuts, almond milk</i>	
Steel Cut Oatmeal	9
<i>Brown sugar, seasonal berries</i>	
Greek Yogurt & Housemade Granola Parfait 	9
<i>Seasonal berries, rooftop honey</i>	

EGGS ~ *Served with Rosti potatoes or fresh fruit*

Farmhouse Breakfast*	14
<i>Two cage free eggs your way, choice of pecan bacon, rope sausage, wild rice sausage links or Minnesota back bacon, choice of toast</i>	
Garden Omelet	14
<i>Three cage free eggs, tomatoes, onions, peppers, spinach, fontina cheese, choice of toast</i>	
Whole Hog Omelet	15
<i>Three cage free eggs, pecan wood smoked bacon, wild rice sausage links, Minnesota back bacon, provolone, choice of toast</i>	
Classic Eggs Benedict*	14
<i>Minnesota back bacon, hollandaise, asparagus</i>	

Avocado Brioche Benedict*	16
<i>Minnesota back bacon, avocado, grilled tomato, brioche, hollandaise</i>	

FireLake Biscuit Sandwich*	15
<i>House made tomato jam, Italian kale, Minnesota back bacon, Eichten's White cheddar, fried egg, Rosti potato</i>	

SKILLETTS & HASH ~ *Served with choice of toast*

FireLake Walleye Hash*	15
<i>Minnesota walleye, scallions, peppers, over easy eggs, rosti potatoes, asparagus, hollandaise</i>	

Sausage Skillet*	14
<i>Housemade smoked rope sausage, peppers, onions, rosti potatoes, sausage gravy, sunny side up eggs</i>	

Corned Beef Hash*	14
<i>Braised corned beef, peppers, onions, rosti potatoes, asparagus, sunny side up eggs</i>	


CAFFEINE

Lavazza Coffee ~ <i>with refills</i>	5
Lavazza Espresso	4
Lavazza Americano	5
Lavazza Latte	6
Lavazza Cappuccino	6
FireLake Hot Chocolate	4
<i>Chocolate, steamed milk, whipped cream</i>	
Rishi Organic Tea	5

BLU'S BEES ~

As part of our commitment to the environment, we have partnered with the University of Minnesota's Bee Squad to have colonies of honey bees live as permanent guests on our roof. These bees help pollinate 35% of the global food supply and 80% of flowering plants. Please enjoy this excess honey and unique gift from our rooftop guests.

GRIDDLE & IRON

Brioche French Toast	15
<i>Cinnamon brioche, strawberries, walnuts, Minnesota maple syrup</i>	
Buttermilk Flapjacks	13
<i>Minnesota maple syrup</i>	
Blueberry Blitz 	16
<i>Buttermilk Flapjacks, lemon zest cream cheese spread, fresh blueberries, rooftop honey, toasted cinnamon streusel, blueberry compote</i>	

Sugar free syrup available upon request

FRESH ~ LOCAL ~ SUSTAINABLE

Our philosophy is simple: source the very best regional products, prepare these ingredients over real burning wood, and serve this delicious food in a pure and uncontrived manner. Our name says who we are, a restaurant about the complex flavors of real burning wood (FIRE) from the land of 10,000 lakes (LAKE).

IN ADDITION

Muffin Top	4
Toast ~ <i>Sourdough, whole wheat or English muffin</i>	3
Fresh Baked Bagel	5
Pecan Wood Smoked Bacon	5
Housemade Smoked Rope Sausage	5
Wild Rice Sausage Links	5
Apple Wood Smoked Minnesota Back Bacon	6
Cage Free Egg Duo*	5
Fresh Fruit Cup	5
Rosti Potatoes	4

MORNING COCKTAILS

Early Riser	10
<i>Lawless Bitter Orange liqueur, fresh squeezed orange juice</i>	
The Blu Blood	11
<i>St. George Greene Chile vodka, bloody mix</i>	
Mimosa	10
<i>Fresh squeezed orange juice, brut</i>	
The Loon	13
<i>Wheatley Vodka, Domaine de Canton Ginger liqueur, pink grapefruit juice, rooftop honey syrup</i>	
Bourbon Milk Punch	13
<i>Eagle Rare 10yr barrel select, whole milk, half & half, vanilla simple syrup, grated nutmeg</i>	
Sunrise Sidecar	13
<i>Massenez Williams pear Eau-de-vie, Cointreau, house sweet & sour, sugared rim</i>	

OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS

Stickney Hill Dairy ~ Eichten's Farms ~ Homestead Mills ~ Belgioso ~ Wild Acres ~ Revol Farms ~ New French Bakery ~ South Eastern Food Network ~ Gentleman Forager ~ Pahl Farms ~ Happy Fish Aquaponics ~ Anderson's Maple Syrup ~ Pariseau Farm ~ Faribault Dairy ~ Axdahl Farms ~ Red Lake Nation ~ James Lake ~ Pepin Heights Apple Orchards ~ Grass Land Butter ~ Sartori ~ Stony Creek Dairy ~ Montchevre ~ Singerhouse Farms ~ Hooks Cheese ~ Future Farm ~ Alemar Cheese Company ~ Comfrey Farms ~ University of Minnesota Bee Squad

We are happy to split plates upon request for an additional \$3.00
Substitutions are subject to additional charge

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions.*