

THE MOST IMPORTANT MEAL OF THE DAY

JUICE & SMOOTHIE BAR

Fresh Squeezed Orange Juice	6
Apple, Grapefruit, V8 or Cranberry	5
Juice Fruit Smoothie	8.5
<i>bananas, strawberries, blueberries, yogurt</i>	

FRUITS & GRAINS

FireLake Blueberry Muesli	10
<i>gluten free grains, dried & fresh fruits, seeds, nuts, almond milk</i>	
Apple Oatmeal Brûlée	10
<i>Minnesota apples, rolled oats</i>	
Greek Yogurt & House Made Granola Parfait	9
<i>seasonal berries, Blu's Bees honey</i>	
Cinnamon Roll Skillet	10
<i>cream cheese frosting</i>	
Glorious Morning Fruit Platter	15
<i>kiwi, oranges, cantaloupe, grapes, strawberries, blueberries, bananas, cottage cheese</i>	

EGGS ~ *Served with rosti potatoes or fresh fruit*

Farmhouse Breakfast*	15
<i>two 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 eggs, tomatoes, onions, peppers, spinach, fontina cheese, choice of toast</i>	
Whole Hog Omelet	16
<i>three eggs, pecan bacon, wild rice sausage links, Minnesota back bacon, provolone, choice of toast</i>	
Classic Eggs Benedict*	15
<i>Minnesota back bacon, hollandaise, broccolini</i>	
Avocado Brioche Benedict*	16
<i>Minnesota back bacon, avocado, grilled tomatoes, broccolini, brioche, hollandaise</i>	
Breakfast Sandwich*	16
<i>Minnesota back bacon, fried egg, croissant, avocado, tomatoes, fontina, mixed greens</i>	

BLU'S BEES ~As part of our commitment to the environment, we have partnered with the University of Minnesota's Bee Squad to assist maintaining colonies of honey bees These bees help pollinate 35% of the global food supply and 80% of flowering plants. We utilize the excess honey in a variety of our offerings.

SKILLETS & HASH ~ *Served with choice of toast*

FireLake Walleye Hash*	16
<i>Red Lake Nation Walleye, scallions, peppers, over-easy eggs, rosti potatoes, broccolini, hollandaise</i>	
Sausage Skillet*	15
<i>house made smoked rope sausage, peppers, onions, rosti potatoes, sausage gravy, sunny side up eggs</i>	
Yam & Broccolini Hash*	15
<i>onions, tomatoes, roasted celery root, mushrooms, sunny side up eggs</i>	
Prime Rib Skillet*	16
<i>new potatoes, Italian kale, roasted tomatoes, bacon, onions, over easy eggs, hollandaise</i>	

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).

CAFFEINE

Lavazza Coffee ~ with refills	5
Lavazza Espresso	4
Lavazza Latte	6
Lavazza Cappuccino	6
FireLake Hot Chocolate	4
<i>chocolate, steamed milk, whipped cream</i>	
Rishi Organic Tea	5
Sweet Matcha Latte	7
Chai Tea Latte	7
Red Bull	7
<i>assorted flavors</i>	

GRIDDLE & IRON

Bananas Foster French Toast	16
<i>cinnamon brioche, caramelized bananas, strawberries, candied walnuts</i>	
Buttermilk Flapjacks	13
<i>Minnesota maple syrup</i>	

BLUberry Blitz	16
<i>buttermilk flapjacks, lemon zest cream cheese spread, fresh blueberries, Blu's Bees honey, toasted cinnamon streusel, blueberry compote</i>	
Minnesota Breakfast Burrito	17
<i>potato lefse, rope sausage, onions, peppers, scrambled eggs, fontina cheese, tomatillo salsa, fire roasted salsa, fresh fruit</i>	

IN ADDITION

Toast	3
<i>sourdough, whole wheat or English muffin</i>	
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
Egg Duo*	5
Fresh Fruit Cup	5
Rosti Potatoes	5

MORNING COCKTAILS *Available after 8 AM*

Early Riser	12
<i>Campari, fresh squeezed orange juice</i>	
The Blu Blood	11
<i>Hanson's Habanero vodka, bloody mix, fixings</i>	
The Loon	14
<i>Wheatley Vodka, Domaine de Canton Ginger liqueur, grapefruit juice, Blu's Bees honey syrup</i>	
Bourbon Milk Punch	13
<i>Buffalo Trace bourbon, half & half, vanilla simple syrup, grated nutmeg</i>	
Sunrise Sidecar	14
<i>Massenez Williams pear Eau-de-vie, Cointreau, house sweet & sour, sugared rim</i>	
Mimosa	10
<i>fresh squeezed orange juice, Prosecco ~ Chloe</i>	
Apple Cider Mimosa	10
<i>mimosa reimagined, apple cider, Prosecco ~ Chloe</i>	

OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS

Stickney Hill Dairy ~ Eichten Farms ~ Homestead Mills ~ BelGioioso ~ Wild Acres Farm Fresh Poultry ~ Minnestalgia ~ Bushel Boy ~ Marieke Gouda
Jack Sprouts ~ Milton Creamery ~ Minnesota Malted Pahl Farms ~ Anderson's Maple Syrup ~ Faribault Dairy ~ Red Lake Nation
Denny's 5th Avenue Bakery ~ Comfrey Farm ~ Pepin Heights Apple Orchards ~ Singerhouse Farms ~ Hooks Cheese ~ Swanson Meats
Alemar Cheese Company ~ Spring Grove Soda Pop ~ R&R Cultivation ~ University of Minnesota Bee Squad ~ Benny's Meat Market

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

Parties of 6 or more guests are subject to a 20% gratuity

**Asterisk placed by menu items states the food is served raw or undercooked, or contains, or may contain, raw or undercooked items.*

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