

STARTERS

★ SPINACH DIP ★

fresh creamed spinach, artichokes, italian cheese blend, grilled bread, crackers 9

CHISLIC

marinated sirloin tips, ancho ranch, waffle fries, grilled baguette 12

★ THICK CUT ONION RINGS ★

hand breaded, horseradish crème, ancho ranch 9

★ CHICKEN WINGS ★

celery and ranch dressing - boneless or traditional, buffalo, honey bbq or thai peanut 10

★ STREET TACOS ★

crispy shrimp - cilantro slaw, thai-chili aioli, jalapeño 10
steak - salsa verde, red onion, jalapeño, avocado 10

★ QUESADILLA ★

chicken & bacon - roast chicken, two cheeses, bacon, avocado, lettuce, corn salsa, sour cream 9
steak - marinated sirloin, smoked mozzarella, sautéed mushrooms & onions, jalapeño, salsa, sour cream, avocado 10

★ MARGHERITA FLATBREAD ★

basil pesto, sliced tomato, smoked mozzarella, fresh basil 8

★ ITALIAN FLATBREAD ★

marinara, salami, pepperoni, smoked mozzarella, fresh basil, shaved parmesan 10

★ CHICKEN FLATBREAD ★

chicken, tomato, bacon, smoked mozzarella, spinach dip, parmesan 10

GARLIC MUSSELS

garlic, white wine, bacon, scallions, diced tomato, fresh basil, grilled bread 10

★ indicates happy hour starters

ADC

all day cafe

(Greens)

| ADD egg +1.5 | grilled or fried chicken +3 | grilled salmon +5 | paned shrimp +5 |

GREEK QUINOA SALAD

romaine, quinoa, artichoke, tomato, cucumber, roasted red onion, kalamata olive, feta cheese, lemon dijon vinaigrette 9

STRAWBERRY WALNUT

spring greens, candied walnuts, gorgonzola, strawberries, raisins, sweet basil, sweet vidalia dressing 9

ROASTED BEET SALAD

spring greens, goat cheese, fresh orange, candied almonds, citrus honey vinaigrette 9

CAESAR SALAD

romaine lettuce, tomatoes, croutons, shaved parmesan, roasted red onions, hard boiled egg, caesar dressing 10

CHICKEN ASIAN SALAD

grilled chicken, cabbage, romaine lettuce, carrots, cilantro, cashews, pea pods, scallions, bean sprouts, wonton crisp, sesame vinaigrette 11

SWEET GINGER CHICKEN SALAD

chili glazed chicken breast, bell pepper, pea pods, red onion, shaved carrot, celery, fresh greens, peanuts, sweet-ginger dressing 12

SALMON SALAD

spring greens, tomato, fresh mozzarella, shaved parmesan, prosciutto, balsamic reduction, creamed basil pesto, herb grilled salmon 13

CLASSIC PLATES

OVEN TURKEY

roast turkey breast, chive mashed potato, cranberry jam, bread stuffing, fresh sage pan gravy, fresh vegetables 11

PORTABELLA MEATLOAF

angus blend, roasted portabella mushrooms, mushroom gravy, chive mashed potatoes, fresh vegetables 12

FISH N' CHIPS

breaded cod, peanut slaw, waffle fries, hatch chili tartar 12

HOT ROAST BEEF

grilled challah bread, cheddar, braised veg, chive mashed potatoes, crisp fried onions, beef gravy 12

CHICKEN POT PIE

hearty chicken stew, puff pastry crust, served with a side salad 13

CHICKEN N' WAFFLE

belgian waffle, buttermilk crisp fried chicken, bacon, sunny up egg, vanilla bourbon syrup, whipped butter 11.5

(Between Bread)

| Served with café potatoes, french fries, seasonal fruit, vegetable medley, chive mashed potatoes or sweet potato fries. |

| SUB simply dressed salad or cup of soup +1 |

CRAB CAKE BLT

pan crispy cake, hatch chili aioli, bacon, avocado, tomato, herb mayo, toasted country bread 13

CRUSTED CHICKEN

buttermilk fried chicken breast, swiss, bacon, alabama sweet 'n slaw, rooster hot sauce, herb aioli, grilled hoagie 11

CAFÉ BURGER

angus blend, american cheese, lettuce, tomato, pickle, special sauce, soft bun 10.5

FARMHOUSE BURGER

american cheese, bacon, ham, over easy egg, lettuce, tomato, pickle, special sauce, soft bun 12

BEEF TANDOORI MELT

braised beef brisket, caramelized onions, sautéed mushrooms, spinach, sriracha aioli, swiss, tandoori bread 12.5

STEAK SANDWICH

grilled sirloin, jalapeño bacon, swiss cheese, horseradish crème, haystack onions, arugula, ciabatta 13

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PAN FIRED

Choice of soup or simply dressed salad

STIR FRY

fresh vegetables, flavors of orange, pineapple, ginger, basmati rice.

chicken stir fry 14 **shrimp stir fry** 16 **steak stir fry** 16

STEAK LINGUINE

seared steak, heirloom tomatoes, caramelized onions, mushrooms, garlic, spinach, white wine, truffle cream 16

MAC N' CHEESE

penne pasta, creamy four cheese blend, toasted parmesan bread crumbs 11

WITH chicken 14

CHICKEN FETTUCCINE ALFREDO

sliced chicken, fettuccine, broccoli, parmesan, garlic, white wine, alfredo 14

OR shrimp & asparagus alfredo 16

PAD THAI

chicken, shrimp, scallions, carrots, bean sprouts, cilantro, peanuts, onions, peppers, pea pods, egg, rice noodles 16

CAJUN CHICKEN LINGUINE

cajun seasoned chicken, fresh vegetables, toasted almonds, cajun cream 16

THAI PASTA

chicken, red onions, peppers, carrots, celery, thai peanut sauce, cilantro, scallions, linguine noodles 16

CHICKEN AND SUNDRIED TOMATO

sliced chicken, crisp bacon, mushrooms, green onions, sundried tomato pesto, crushed chili flakes, cream, penne 16

INSPIRED PLATES

Choice of soup or simply dressed salad

CHICKEN MADEIRA

asparagus, caramelized onions, mushrooms, madeira wine reduction, chive mashed potatoes 17

HONEY THYME PORK

pan roasted pork loin, honey thyme glaze, chive mashed potato, fresh vegetables 17

HOUSE SIRLOIN

chive mashed potatoes, fresh vegetables 17

BLACK N BLEU SIRLOIN

8 oz cajun grilled steak, bleu cheese cream, haystack onions, balsamic reduction, chive mashed potatoes 19

WALLEYE

fresh herb seared, roast shallot lemon butter, chive mashed potatoes, fresh vegetable 21

GRILLED SALMON

lemon dill crème, cucumber relish, chive mashed potato, fresh vegetables 18

CEDAR PLANK SALMON

citrus honey glazed, roasted potatoes, fresh vegetable 18

LEMON SAGE CHICKEN

bone-in chicken breast, fresh sage, lemon butter, wilted spinach, chive mashed potatoes 16

VEGGIE & QUINOA PLATE

grilled portabella & roasted red peppers, gorgonzola melt, spinach, fresh vegetables, quinoa, blistered tomatoes 12

WITH grilled salmon 17

OVEN BAKED COD

lemon, capers, garlic, herb butter, heirloom tomatoes, basmati rice, vegetable medley 17

ALL DAY BREAKFAST

OMG FRENCH TOAST

brûlée batter, thick-cut challah bread, citrus rum caramel, vanilla bean whipped cream, fresh berries 9.5

GARDEN OMELET

farm eggs, spinach, tomato, asparagus, artichoke, feta, hollandaise & red pepper drizzle, morning bread. Served with fresh fruit, hashbrowns or café potatoes. 10

FARMER'S BREAKFAST

2 eggs, ham, thick bacon, sausage link or patty, or chicken apple sausage, morning bread. Served with fresh fruit, hashbrowns or café potatoes 9.75

HAPPY HOUR Monday - Saturday 3-6PM

\$3 Bottles & Well Cocktails
\$4 Draft Beers & House Wine
\$5 Margaritas, & Mules
★ \$6 Starters ★

★ indicates happy hour starters

PRIVATE DINING

Let us take care of the fuss for you!
We can do Meetings, Working Luncheons, and Dinner Parties.
Seating up to 32 people!

Contact for Booking Details:
605-274-7711

all day cafe

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