

Brunch

Served Weekends 9am-2pm

Breakfast Boozyies

PROSECCO JULEP 12	C&C ESPRESSO MARTINI 13
Stranahan’s Single Barrel whiskey, brown sugar simple, mint, bubbles	Prairie vodka, Faretti espresso liqueur, vanilla simple, cold brew, coffee beans
MIMOSA 8	KEEPER’S HEART IRISH COFFEE 11
Bubbles and choice of orange, cranberry, pomegranate, blood orange, grapefruit	Keeper’s Heart Irish whiskey, brown sugar simple, coffee, cream
SPIKED PEACH BELLINI 9	DUKE’S COLD BREW SHAKER 11
Tito’s vodka, peach purée, simple, bubbles	Absolut Vanilla, cold brew, cream, and brown sugar simple syrup
DUKE’S HUGO 10	
St. Germain elderflower liqueur, mint, bubbles	

Brunch Entrées

OMELETTE OF THE DAY 15	PACOS 14
Chef’s choice	Three mini pancakes stuffed with cheesy scrambled eggs, hash browns, bacon, green onions. Served with spicy pepper jam and maple syrup
STEAK & EGGS GFO 19	CREOLE EGG BOWL GFO 16
5oz strip loin steak with chimichurri. Served with two eggs* any style, toast, and choice of fresh fruit, breakfast potatoes, or creamy hash browns	Breakfast potatoes with Creole sauce, bell pepper, Roma tomato, yellow onion, andouille sausage, two eggs* any style, topped with green onion and hollandaise. Served with choice of toast
TURKEY BASIL BOWL GF 19	CLASSIC BREAKFAST* 13
Ground Thai basil-style turkey, sunny egg*, peanuts, kimchi, edamame, green onion, sweet chili sauce, coconut rice. <i>60g protein</i>	Two eggs* any style, choice of bacon, sausage patty, or avocado. Served with choice of toast and creamy hash browns, breakfast potatoes, or fruit
CLASSIC BENEDICT 15	BREAKFAST CROISSANT SANDWICH* GFO 16
Ham, poached eggs*, hollandaise, English muffin. Served with creamy hash browns	Croissant, two eggs* any style, choice of sausage or bacon, American cheese. Served with creamy hash browns
BRISKET BENEDICT 16	BURRITO BOWL 16
Smoked brisket, poached eggs*, sautéed onions, chipotle hollandaise, English muffin. Served with creamy hash browns	Scrambled eggs, cilantro rice, roasted corn, black beans, onion, cheddar, choice of sausage, bacon, vegan chorizo, or chicken. Served with queso, salsa roja, and pico de gallo. + Make it a Wrap \$1
CORNED BEEF BREAKFAST BOWL* GF 19	
Corned beef, breakfast potatoes, bell peppers, red onions, two eggs* any style, hollandaise	
PORK & QUESO SMASH HASH* GF 16	
Two poached eggs*, carnitas, smashed and fried potatoes, peppers, onions, corn, queso	

Sweets

SHORT STACK 14	STRAWBERRY FRENCH TOAST 15	MINI DONUTS 12
Three buttermilk pancakes, whipped butter, maple syrup	Three slices of ciabatta French toast, strawberries, raspberry coulis, crème anglaise, and whipped cream	Cinnamon-sugar mini donuts, vanilla icing



Duke's

ON 7
— food & drink —

Starters

CHEESE CURDS.....14
Beer-battered Ellsworth cheese curds served with spicy jam

BONELESS WINGS.. Half \$13 • Full \$19
Tossed in your choice of sauce. Served with celery and ranch or bleu cheese

Wing Sauces:
Dill Pickle Rub, Dry Rub, Buffalo, BBQ, Hot Chic, Sweet Thai Chili, Whiskey Glaze, Lemon Pepper Sauce
+ Hennessey Bacon Jam \$1

BUFFALO CAULIFLOWER ^{GF} ^{VO}.....13
Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch

Salads

HONEY PECAN CHICKEN ^{GF} ^{VO}.....19
Crispy or grilled chicken, mixed greens, apples, craisins, sweet potato, egg, candied pecans, green goddess dressing, honey mustard drizzle

THAI PEANUT 19
Chicken, mesclun mix, red cabbage, carrots, red bell pepper, edamame, green onion, cilantro, peanuts, Thai peanut dressing, crispy wontons

Handhelds

Served with Chips or Coleslaw

ROYALE WITH CHEESE ^{GF} ^{VO}.....17
Two Wagyu beef patties, American, red onion, pickles, garlic aioli
+ Triple Royale \$4

TURKEY AVOCADO CLUB.....17
Turkey, bacon, avocado, lettuce, tomato, garlic aioli, multigrain bread

APPLE BRIE CHICKEN.....18
Grilled or crispy chicken, brie, sliced apples, rosemary aioli, arugula, red wine lemon vinaigrette, balsamic glaze, ciabatta

REUBEN.....19
Corned beef, Swiss, sauerkraut, 1000 island, marble rye
Make it a Rachel, no charge

Upgrades:

\$1: Fries

\$2: Tots, Gluten Free Bread

\$3: Truffle Parmesan Fries, Sweet Potato Waffle Fries, Side Salad, Cup of Soup, Gluten Free Bun

\$4: Asparagus

Bloody Marys

C&C MARY.....12
Prairie Organic vodka, C&C Bloody Mary mix, pickle, lime, pepper jack cheese, olive, beef stick

DRAGON MARY.....12
Habanero-infused vodka, C&C Bloody Mary mix, Sriracha lace, splash of Guinness, pickle, lime, pepper jack cheese, olive, beef stick

MARY MARY QUITE CONTRARY.....12
Prairie Organic vodka, tomato juice, C&C Bloody Mary mix, pickle, lime, pepper jack cheese, olive, beef stick

C&C BLOODY MARY MIX (1L).....8

THC Seltzers

FLOWSTATE TANGERINE LEMONGRASS.....8
10mg • 12oz

FLOWSTATE RASPBERRY ELDERFLOWER.....8
10mg • 12oz

GRANNY'S KITTY COCKTAIL.....13
10mg • 12oz

Beer

SCAN TO VIEW OUR
BEER MENU ONLINE:



ST. LOUIS PARK
ROGERS



HOPKINS



MINNEAPOLIS



NORTHEAST



HASTINGS



ST. LOUIS PARK

GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 8 OR MORE.

A 3% CHARGE WILL BE ADDED TO ALL CHECKS PAID BY CREDIT CARD. THIS CHARGE WILL BE REMOVED FOR CASH PAYMENTS.

*Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness.

Dishes with these symbols are: Gluten Friendly ^{GF} Vegan ^V

Dishes with this symbol can be modified: Gluten Friendly Option ^{GF} Vegan Option ^{VO}

Craft & Crew Hospitality provides health insurance and other benefits for part-time and full-time employees.