

MENU

SOUPS & STARTERS

marsh chicken veggie soup cup 6... bowl 7 **GF**

soup du jour cup 6... bowl 7

chili cup 6... bowl 7

hummus plate 12 **GF** *sub gf crackers*

assorted dipping vegetables, naan bread, lemon basil hummus, drizzle of olive oil

crab stuffed avocado* 10 **GF**

halved avocados stuffed with house-made crab salad

roasted brussel sprouts & butternut squash

pomegranate seeds, lemon, pecans 10

wild rice meatballs 12

beef and pork, Minnesota wild rice, onion sour cream, lingonberry sauce

smoked salmon plate* 12 **GF** *no bread*

caper cream cheese, red onion, baguette slices

SALADS *add to any salad: chicken...6, salmon...8, avocado...1*

marsh salad 11 **GF** *no croutons / DF no cheese*

field greens, tomatoes, carrot, cucumber, croutons, shaved parmesan, house-made marsh dressing

caesar salad 12 **GF** *no croutons*

romaine lettuce, tomatoes, shaved parmesan, croutons, caesar dressing

fall harvest salad 13 **GF / DF** *no cheese*

mixed greens, dried cranberries, green apples, candied walnuts, blue cheese crumbles, maple cider vinaigrette

cobb salad* 15 **GF / DF** *no cheese*

ham, turkey, bacon, tomatoes, hard boiled egg, carrots, cucumber, blue cheese, house made ranch dressing

FLATBREADS *make GF with cauliflower crust... 2*

margherita 12

fresh mozzarella, roma tomatoes, basil, olive oil

pepperoni 13

fresh tomato sauce, shredded mozzarella, pepperoni

Dave's special 14

prosciutto, poached pear, arugula, goat cheese, olive oil

sausage & mushroom 13

fennel sausage, mushrooms, mozzarella, fresh tomato sauce

SANDWICHES & ENTREES

Sandwiches served with pickle spear and choice of side: petite green salad, fresh fruit, kettle chips or raw veggies

marsh autumn bowl 13 **DF**

chicken, butternut squash, roasted red potatoes, caramelized onions, shaved brussel sprouts, maple bourbon reduction

green coconut curry bowl 15 **GF / DF**

curry cooked chicken, roasted butternut squash, bell peppers, zucchini, spinach, basil, brown rice, lemongrass coconut curry sauce

bison burger* 16 **GF** *sub gf bun / DF no cheese*

grass fed bison patty, caramelized onions & mushrooms, smoked gouda, brioche bun

tilamook cheddar burger* 14

fresh burger patty, Tilamook cheddar cheese, lettuce, tomato, onion, brioche bun

black bean burger 12 **DF**

served with pico de gallo, avocado, on a multigrain bun

prosciutto & brie sandwich 15

fresh sliced prosciutto, brie, dijon mustard aioli, fig preserves, green leaf lettuce, french baguette roll

zoodles 14 **GF**

zucchini noodles, pesto, grape tomatoes, edamame, shaved parmesan

butternut squash ravioli 15

sage brown butter cream sauce, balsamic reduction, pistachio, shaved parmesan

salmon* 24

roasted butternut squash, farro, sautéed spinach, cider brown butter

Brad's farmhouse pot roast* 22 **GF**

root vegetable mash, roasted carrots, braising reduction, horseradish crema

SIDES

roasted red potatoes 8

sautéed spinach 7

mushroom medley 8

brussel sprouts 8 (add bacon 10)



GF gluten free **DF** dairy free

90-minute seating for all tables. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.