AFTERNOON MENU

11AM-5:45PM WEEKDAYS
12PM-5:45PM WEEKENDS
FALL '26 • REV. 10/29

HANDHELDS

served with a side of chips or mixed greens

AVOCADO TOAST (V) (VGO) (GFO) — 15.5
Avocado spread on multigrain toast, with cherry tomatoes, feta, radish microgreens, hot honey, & everything bagel seasoning, with mixed greens.
Add a Hard-Boiled Egg +1.5 | Add Smoked Salmon* +4*

PORTOBELLO & SQUASH MELT (V) (GFO) — 15
Chermoula-marinated portobello mushrooms, roasted butternut squash, mozzarella, and arugula on focaccia with a rich romesco sauce.

SILVER FERN BLTT* (GFO) — 15.5
Roasted turkey, peppered bacon, confit tomatoes, and lettuce on sourdough.

APPLE TURKEY & BRIE GRILLED CHEESE* (GFO) — 15
Turkey, creamy brie, homemade apple butter, and arugula on sourdough.

CHIPOTLE CHICKEN AVOCADO* (VGO) (GFO) — 15.75
Roasted chicken, melty mozzarella, roasted red peppers, and sliced avocado with a creamy chipotle aioli on focaccia.

AVOCADO CREMA CHICKEN PITA* — 16
Lemon-marinated chicken, mixed greens, cucumber, cherry tomatoes, feta cheese, pickled peppers, and red onion topped with an avocado crema and chipotle aioli wrapped in a warm pita.

CHICKEN CAESAR WRAP* — 15.5
Grilled marinated chicken, crisp romaine, and cherry tomatoes in a housemade Caesar dressing with shaved parmesan and fresh cracked black pepper in a spinach wrap.

FLATBREADS

CHICKEN FLORENTINE & ARTICHOKE FLATBREAD* — 17
Creamy spinach & artichoke dip base topped with chicken, cherry tomatoes, and roasted red peppers, finished with garlic oil & pickled red onions.

PROSCIUTTO* — 16
House made red sauce topped with melty mozzarella, arugula, and salty Italian prosciutto, finished with a hot honey drizzle.

SALADS & BOWLS

AUTUMN SALAD* (VGO) (GFO) — 12
Mixed greens with goat cheese, candied sunflower seeds, crispy prosciutto, and garlic crostini with a creamy poppyseed dressing.

CAESAR SALAD* — 11
A classic Caesar salad with crisp romaine and housemade garlic croutons tossed in rich and creamy Caesar dressing, garnished with freshly shaved parmesan and cracked pepper.

FALL HARVEST GRAIN BOWL (V) (VGO) (GF) — 14
Wild rice, quinoa, kale, and arugula with roasted butternut squash, apples, pickled red onion, pepitas & crumbled feta with a tahini balsamic vinaigrette.

ADD PROTEIN *Roasted Chicken* (+4), Herb Roasted Salmon* (+6), Vegan "Chicken" (+4), Roasted Tofu (+4)*

HARVEST BREAKFAST HASH* (V) (GF) — 14
Roasted sweet potato, butternut squash, red bell pepper, and broccoli, topped with an oven-baked egg and finished with sliced avocado, romesco sauce, and Maldon sea salt.

HOMEMADE SOUP

ASK ABOUT THE FLAVORS OF THE DAY | Bowl or Bread Bowl

TO SHARE

FOCACCIA & DIPPING OILS (VGO) — 9
Housemade rosemary & sage focaccia served with garlic-infused and tomato-infused dipping oils and salted butter. .

HOT SPINACH & ARTICHOKE DIP (V) (GFO) — 16
Fresh spinach and artichoke in a flavorful oven-baked cheese dip served with garlic crostini for sharing.

SOUTHERN STYLE BISCUIT — 6.5
Our signature buttermilk biscuit, buttery, flaky, baked fresh daily, served with spreads.

(V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION (GF) GLUTEN-FRIENDLY (GFO) GLUTEN-FRIENDLY OPTION (N) CONTAINS NUTS FERN FAVORITES

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. **Our food is prepared in a common kitchen with a risk of gluten exposure and nut cross-contamination.

BEER • NA • SPRITZ

HAPPY HOUR • DAILY 4PM-6PM

$9 House Wines
Prosecco, 'Ponga' Sauvignon Blanc, 'Tessellae' Red Blend

$5 Beers & Cider

$3 off Flatbreads

BEER & CIDER

Surly Furious IPA | Surly Brewing Co. | 6.7% ABV | 100 IBU	6
Lonely Blonde | Fulton Brewing | 4.8% ABV | 29 IBU	6
Orchard Blend | Minneapolis Cider Co. *crisp + refreshing + ripe apple + slightly sweet + tart*	6

NON-ALCOHOLIC

Odd Bird Blanc de Blanc | Chardonnay, Colombard	12
Lemonade	3.5
Orange Juice	3.5
Soda | Coke, Diet Coke, Sprite, Root Beer	Varies
San Pellegrino Soda	3.5
Kombucha | Pineapple Peach, Ginger	5.5

SPRITZ & MIMOSAS

CARAMEL APPLE SPRITZ 12
apple cider + caramel + prosecco + ginger beer

AUTUMN HUGO SPRITZ 12
elderflower + rosemary + fig + pomegranate + prosecco

BLUEBERRY POBLANO SANGRIA 12
blueberry poblano shrub + chilled red wine

MIMOSA 8
orange, pineapple, mango, cranberry

BOTTOMLESS MIMOSAS 30

COFFEE & CAFE BEVS

LIMITED SEASONAL DRINKS

BROWN BUTTER MISO CARAMEL LATTE
espresso + milk + brown butter (dairy-free) + caramel + white miso paste

CARROT CAKE LATTE
espresso + milk + carrots + raisins + maple + baking spices + cream cheese cold foam (dairy)

PUMPKIN SPICE LATTE
espresso + milk + pumpkin purée + brown sugar + cinnamon + nutmeg + ginger + clove + vanilla

ROSEMARY LATTE WITH A CARAMELIZED HONEY CLOUD
espresso + milk + rosemary + salted caramelized honey whipped cloud topping (dairy)

COOKIE BUTTER LATTE
espresso + milk + biscoff cookies + brown sugar + vanilla

CINNAMON ROLL LATTE
espresso + milk + white chocolate sauce (dairy) + brown sugar + cinnamon + cream cheese cold foam

CHAIDER
minor figures chai + local apple cider + cinnamon

ESPRESSO

Macchiato
Cortado
Flat White
Cappuccino
Latte
Mocha
Shaken Espresso
Espresso Tonic

MATCHA, CHAI, & TEA

Matcha Latte
Chai Latte
Hot Tea — English Breakfast, Earl Grey, Jasmine, Citrus Mint , Chamomile
Iced Tea — Black, Green, Elderberry Hibiscus

FLAVORS

Vanilla
Brown Sugar
Maple
Honey
Pistachio
Hazelnut
Rosemary
Lavender
Dark Chocolate
White Chocolate
Sugar Free Vanilla

MILKS

Whole
1%
Oat
Almond
Half & Half