

BREAKFAST HOURS
SATURDAY 8-11AM
SUNDAY 8AM-3PM



17698 MN-6
DEERWOOD, MN 56444
218-678-4678



BREAKFAST MENU

STARTERS

PIGS IN A BLANKET \$11

Pancake dippers stuffed with bacon, served with maple syrup.

MINI DUNKINS \$9

Cinnamon sugar mini donuts served with apple glaze, caramel & salted peanuts. V

BAGELS & LOX* \$14

Everything bagel, cold smoked Norwegian salmon, pickled red onions, capers & cream cheese.

MAIN

KIMCHI AVOCADO TOAST \$14

Toasted Bao buns, sliced avocado, kimchi, two steamed eggs topped with chili oil. V

SMOTHERED BREAKFAST BURRITO \$13

Bacon, sausage, chorizo, scrambled eggs, cheddar cheese hashbrowns, bell peppers, onions, mushrooms, smothered in country gravy.

BROASTED COUNTRY FRIED STEAK & EGGS* 5OZ \$22 10OZ \$34

Broasted 5oz or 10oz flat iron steak, served with two eggs your way, hashbrowns, choice of toast & country gravy.

CHIPPED BEEF \$13

Shaved pastrami, bechamel sauce, two eggs your way, served on two slices of white toast.

PASTRAMI & EGG SANDWICH \$15

Shaved pastrami, two eggs your way, havarti cheese, caramelized onion jam, all on a schiacciata roll. Served with hashbrowns.

IT'S NOT TOO EARLY FOR HOTDISH SKILLET \$18

Tator tots, two eggs your way, onions, cheddar cheese, ground sausage, bell peppers, mushrooms, & country gravy. Served with your choice of toast.

THE OG BENNY \$16

English muffin, Canadian bacon, poached egg, Hollandaise & served with hashbrowns.

SALMON BENNY* \$18

English muffin, cold smoked Norwegian salmon, poached egg, dill & lemon Hollandaise, served with hashbrowns.

BAY LAKE BREAKFAST \$13

Two eggs your way, choice of protein, choice of toast & hashbrowns

BIRRIA BREAKFAST STACK* \$22

Corn tortillas, flat iron steak, chorizo, oaxaca cheese, two eggs your way, American fries, pico, birria sauce. GF

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BREAKFAST MENU

STACK OF FLAPJACKS \$10

Three sweet cream pancakes, served with butter and maple syrup V

PINEAPPLE UPSIDE-DOWN PANCAKES \$14

Three sweet cream pancakes, brown sugar caramelized pineapple, whipped cream, cherries, burnt sugar & spiced rum syrup V

CARAMEL APPLE FRITTER FRENCH TOAST \$14

Apple fritter bread dipped in house French toast batter, topped with apple glaze, caramel sauce, whipped cream & salted peanuts V

BLUEBERRY COBBLER \$15
FRITTER FRENCH TOAST

Blueberry fritter bread dipped in house French toast batter, topped with warm blueberry compote & crispy streusel V

BUILD YOUR OWN OMELET \$14

Three egg omelet, select three ingredients below, served with choice of toast.
Add one egg or egg whites \$1.50
Additional ingredients \$1/each

MEATS	CHEESES	VEGGIES
Chorizo	American	Bell Peppers
Bacon	Cheddar	Mushrooms
Sausage	Pepperjack	Onions
Ham	Swiss	Roasted Tomatoes
	Havarti	Jalapenos

SIDES

1 egg your way GF	\$1.50
Applewood Smoked Bacon GF	\$4
Compart Sausage Links	\$4
Kielbasa GF	\$4
Ham Steak GF	\$4
Hashbrowns GF	\$4
American Fries GF	\$4
Silver Dollar Pancakes	\$4

BREADS \$4

TOAST	BAGEL
White	Everything
Wheat	Plain
Cranberry Wild Rice	Cinnamon Raisin
Sourdough	
English Muffin	
Gluten Free	

BEVERAGES \$3

- Orange Juice
- Cranberry Juice
- Apple Juice
- Grapefruit Juice
- Tomato Juice
- Coffee (regular & decaf)
- Hot Chocolate
- Hot Tea
- Coca-Cola Products

V=vegetarian
GF=gluten free

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