



DINNER MENU

Served daily starting at 5 p.m.

CEDAR + STONE

URBAN TABLE

Refined chef-crafted dishes artistically presented, inspired around Minnesota's natural roots and local culture; experience the fusion of cultures from locally sourced ingredients within 200 miles to delightfully pair with premium wines, regional spirits and hops.

TO SHARE

CRISPY FINGERLINGS
chickpeas, chorizo, harissa aioli 10

WARM CAST IRON PARKER HOUSE BREAD
smoked tomato jam 7

SPICY CHEESE CURDS
blue cheese yogurt sauce 9

CHARRED BROCCOLINI
parmesan crisp, butternut squash 8

MINNESOTA CHEDDAR CORNBREAD
maple butter 9

STEAMED MUSSELS
tasso ham, roasted fennel broth 16

LOCAL CHARCUTERIE + CHEESES
grilled crostini, grain mustard, fig preserve 16

GRILLED HARICOTS VERTS
cashews, yogurt, pickled onion 9

JUCY LUCY
taleggio cheese, soft potato roll 14

SALADS + SOUPS

farmer salad
frissee, soft poached egg, crispy pancetta, caramelized shallots dressing 9

torn kale salad
marcona almonds, honey crisp apple, feta cheese, lemon vinaigrette 9

heirloom beet salad
warm goat cheese, local greens, hazelnut vinaigrette 10

minnesota wild rice soup 8

chef's seasonal soup 8

- FROM THE OVEN -

CROQUE MONSIEUR
nitrate-free ham, gruyere cheese, artisan bread 14

HEIRLOOM TOMATO PIZZA
burrata cheese, basil 12

BLT PIZZA
pork belly, fontina, cage free egg, mizuna 16

PULLED CHICKEN PIZZA
crispy kale, caramelized shallots, manchego 14

BAKED BUTTERNUT SQUASH GNOCCHI
aged goat cheese fondue 15

KNIFE + FORK

CONFIT CHICKEN
potato croquette, white bean and sausage ragu 18

12 HOUR BRAISED BEEF SHORT RIB
wisconsin cheddar grits 22

WOOD FIRED HANGER STEAK + FRITES
garlic butter, watercress 25

BEEF FILET
seared foie gras, shallot confit 48

SCALLOPS + PORK BELLY
black lentil "risotto style," puffed corn, popcorn shoots 28

GRILLED LOCHE DUARTE SALMON
warm fingerling salad, haricot vert, grain mustard 28

WOOD FIRE GRILLED PRIME STEAK
king trumpet mushrooms, charred onion vinaigrette 32

OVEN ROASTED HALIBUT
onion confit, sautéed spinach, sweet carrot puree 29

FILO DUSTED WALLEYE
yukon gold puree, blistered tomatoes 26



LOCAL FARMS

- Forest Farms - St Joseph, MN
Westcott Orchards - Elgin, MN
Riverside Farms - Elk River, MN
Costa Farms - White Bear, MN
Grey Owl - Bemidji, MN
Fields And Sons - Anoka, MN
Sparboe Farms - Litchfield, MN
Stickney Hill - Kimball, MN
Donnay Organic - Kimball, MN
Grassland - Greenwood, WI
Future Farms - Baldwin, WI
Bushel Boy - Owatonna, WI
Zywiec Farm - Cottage Grove, WI

- SIDES -

- BAKED GOUDA MAC + CHEESE 8
SAUTÉED KALE + GARLIC CHIPS 7
OVEN ROASTED FARM VEGETABLES 7
WHIPPED YUKON GOLD POTATOES 6
CEDAR + STONE FRIES 6
CRISPY BRUSSELS + PANCETTA 8

SWEET ENDINGS

charred orange semifreddo
goat cheese, brown butter crumble 9

baked stone fruit crostada
vanilla bean gelato 9

dark chocolate crème brulee
whipped crème fraiche, sea salt 9

hazelnut sponge cake
feuilletine brittle, white chocolate cream 9

chef's seasonal gelato + sorbets
ask your server 9