

Light & Healthy

GRANOLA 8

home made granola with raisins, toasted pumpkin seed, flax seed, pecans and oats. Served over vanilla greek yogurt

OATMEAL 7.75

maple syrup, fresh berries

SMOKED SALMON 15

w/chive cream cheese, thin red onion, radishes, house pickles and toasted bagel halves

VIGOR BREAKFAST 11.25

homemade raisin granola, greek yogurt, assorted berries, orange muffin

Breakfast Sandwiches

served with hashbrowns

FRIED EGG BACON SANDWICH 9.75

over easy egg with smoked Nueske bacon, white cheddar, arugula and spicy mayo on an English muffin

GRIDDLED SPAM 9.75

w/scrambled egg and American cheese on an English muffin

EGG WHITE SANDWICH 11.25

scrambled egg whites with oven roasted tomato, grilled portabella mushroom and smoked Gouda on an English muffin

Breakfast Specialties

BISCUITS & GRAVY 9.75

buttermilk biscuit with sausage gravy and hash browns
add two eggs 2

STONE ARCH BREAKFAST 12

2 eggs to order, hash browns, choice of: bacon, griddled Spam or sausage and choice of wheat, white, rye toast or English Muffin

SOURDOUGH FRENCH TOAST 12

with apple compote, whipped butter and real maple syrup

OMELET 14

caramelized onions, sautéed mushrooms, cheddar cheese, tomato jam and choice of breakfast sausage, bacon or Spam, served with hashbrowns

VEGGIE OMELET 12

sautéed arugula, caramelized onions, heirloom tomatoes, tomato jam

CLASSIC BENNY 13

english muffin, Canadian Bacon, poached eggs, hollandaise sauce

NORDIC BENNY 15

grilled baguette, trout lox, sautéed arugula, poached eggs, hollandaise sauce

Breakfast

STONEARCH

FOOD CRAFT BEER

Bar Snacks

BBQ ROASTED
ALMONDS 3

JALAPENO CHEDDAR
PORK RINDS 3

MARINATED
OLIVES 4

SPIKED NUTTY
POPCORN 3

CHIPOTLE COATED
PRETZEL STICKS 3

Availability Vary Daily | Check With Your Server for Today's Selection

Small Plates/Appetizers

SMOKED SALMON ON FLATBREAD

w/dill cream cheese, cucumber, carrot and citrus micro-greens (served cold) 15

BEER CHEESE FONDUE

w/soft pretzels, giant herb croutons, carrots, cauliflower and broccoli 12

SUN-DRIED TOMATO HUMMUS

house-made w/crudité and homemade crackers 8.5

SPAM FRITTER

cream cheese, jalapeños, and Spam served w/homemade sweet-grape-chili sauce 11

BEER BATTERED PICKLES

w/buttermilk ranch 7

ELLSWORTH CHEESE CURDS

w/house made ketchup 10

GRILLED CHICKEN WINGS

ancho-coffee bbq rubbed w/ranch 14

Salads

all dressings made in-house + grilled baguette

WEDGE SALAD

w/bacon, tomato, green onion and St. Pete's Blue Cheese w/buttermilk ranch 10

add chicken...4 | add shrimp...6

COBB SALAD

w/romaine, watercress and iceberg lettuce, avocado, crumbled blue cheese, diced tomato, bacon, chicken breast, hard boiled egg and red wine vinaigrette 16

STRAWBERRY POPPY SEED

w/spinach, bleu cheese, crushed almonds, red onion tossed in strawberry-poppy seed vinaigrette 11

add chicken...4 | add shrimp...6

SESAME SHRIMP

w/dandelion greens, spring mix, mandarin oranges, cucumber, fried wontons tossed in orange vinaigrette 16

Soup

BOWL 8

Chicken and Wild Rice Soup

w/smoked bacon and grilled baguette

French³ Onion Soup

vegetarian base w/swiss and grilled baguette

STONEARCH

FOOD CRAFT BEER

Sandwiches

served with fries or home-made slaw

FRIED EGG AND BACON SANDWICH

over easy egg w/smoked bacon, white cheddar, arugula and spicy mayo on an English muffin 9.75

RACHEL

roasted turkey w/swiss cheese, cranberry-cole slaw and thousand island on grilled rye 12

GRILLED PORTABELLA MUSHROOM SANDWICH

w/grilled portabellas, smoked gouda, kale pesto and oven roasted tomato 12

TURKEY BURGER

house-made turkey and carrot burger topped w/lemon-aioli, lettuce and tomato on house-baked bun 13

LEMON-PEPPER FISH

broiled w/lemon-caper aioli, lettuce and tomato on hoagie 15

PULLED JERK-SEASONED CHICKEN

topped w/sweet honey BBQ sauce and grilled pineapple 13

Burgers

We take them SERIOUSLY. USDA Choice ground chuck and brisket hand-pattied burgers. We bake our buns fresh all day in our bakery. Toppings are fresh, sauces are made on-site, and fries are fresh cut.

Served with fries or coleslaw

STONE ARCH CHEESEBURGER

w/bacon-onion jam, american cheese, stone arch sauce and pickles on a house made bun 13

JUICY LUCY

two beef patties stuffed and topped w/American cheese w/fried or raw onion 12

KIMCHI BURGER

fried egg, crispy bacon, kimchi and kewpie mayo 17

MUSHROOM & SWISS BURGER

crimini, oyster and shitake mushrooms w/Swiss, crispy fried onion, red wine-onion marmalade and horseradish mayo 15

BLACK ALE & BLUE

w/smoked blue cheese, sautéed red onions and black ale ketchup 15

BYOB BURGER 11

toppings: bacon 1.5, cheeses 1, vegetables .50, sauces .50-.75

Entrees

STONE ARCH MEATLOAF

ground beef, ground pork, bacon and mushroom meatloaf w/spicy house made ketchup and buttermilk mashed potatoes 14.75

BEER BRINED CHICKEN BREAST

grilled beer brined chicken breast w/cumin-roasted carrots, sautéed kale and caraway yogurt 16

FRITTATA

bacon, mushroom & kale w/grilled bread 8.75
add sausage or smoked ham 3

PAN FRIED WALLEYE

over dandelion greens topped w/lemon bur blanc, served w/roasted red potatoes and seasonal vegetable 19

TURKEY ROULADE

w/spinach, sun-dried tomatoes, garlic, thyme, oregano and mozzarella sliced and served w/roasted red potatoes and seasonal vegetable 16

SHORT RIBS

braised in cabernet mirepiox and glazed w/honey barbecue sauce, served w/buttermilk mashed potatoes and seasonal vegetable 25