

BREAKFAST SPECIALTIES

Breakfast served until 10:30am daily

FRESH & LIGHT

Steelcut Oatmeal	7
<i>Cream, Honey, Fruit, Nuts</i>	
Fresh Start	9
<i>Low fat yogurt, vanilla-honey granola, fresh fruit, muffin</i>	
Fresh Baked Pastries	
Croissants <i>(Plain, Almond or Chocolate)</i>	3.25
Fruit Pastry	3.99
Lemon Tart	3.99
Bavarian Creme Bismark	3.99
Cinnamon Roll	3.25
Scones <i>(Ask about today's flavor)</i>	3.25
Muffin <i>(Ask about today's flavor)</i>	3.99
Fresh Fruit	3

FRESH CRACKED EGGS

Bacon or Sausage Frittata	10
<i>Tomato, Basil, Cheddar, Choice of Bacon or Sausage, served with Rosemary Potatoes, Toast and Fresh Fruit</i>	
Veggie Frittata	10
<i>Tomato, Basil, Red Onion, Goat Cheese served with Rosemary Potatoes, Toast and Fresh Fruit</i>	
Poached Egg Toast	10.50
<i>2 Poached Eggs, Herb Cream Cheese, Tomato, Red Onion, Arugula, Poached Egg, Burnt Onion Vinaigrette served with Rosemary Potatoes, Toast and Fresh Fruit</i>	
Croque Madame	9.75
<i>Thick Sourdough, Ham, Dijon, Mornay Sauce Broiled and topped with Fresh Poached Egg and served with Fresh Fruit</i>	
Bacon Apple Flatbread	10
<i>With Braised Leaks and a Poached Egg</i>	
Breakfast Salad	9
<i>Arugula, Gorgonzola, Red Onion, Heirloom Tomato tossed in warm Bacon Vinaigrette and topped with Poached Egg</i>	

SLIGHTLY SWEETER

French Toast	6
<i>Topped with fresh Banana's & Chocolate Mousse Banana Cream</i>	
Pancakes	7
<i>With Strawberry-Chardonnay Butter, Served with Syrup</i>	



Swing in to our market

Our Market area offers hot sandwiches made to order, and an endless array of baguette and ficelle sandwiches are the perfect on-board snack.

The Cuban Mishap 8.5

Manchego, Pork Loin, Ham, Onion, Dill Pickle, Crème Fraîche, Dijon Sauce, Ciabatta

Sean 8.5

Provolone, Ham, Sopresatta, Tomato, Onion, Arugula, House Made Burnt Onion Vinaigrette, Ciabatta

Lucky Lady 8.5

Brie, Smoked Turkey, Arugula, Lingonberry-Horsey Mayo, Ciabatta

President Garfield 9

Provolone, Roast Beef, Horsey Mayo, Tomato, Arugula, Ciabatta

Tuscan Chicken 9

Pesto Mayo, Spring Mix, Fontina, Roasted Red Pepper, Ciabatta

Three Cheese 7

Grilled Multi Grain or Sourdough with Cheddar, Provolone & Swiss

Soup 5

- Sage Chicken Noodle
- House-Made Daily Soup

Don't Miss Out!

Fresh Baked Cookies 2.25!

Available in the market.

**FRESH, HOT
&
MADE TO ORDER**



Eat

Lake Wine Kitchen + Bar's menu of seasonally inspired small plates, salads, sandwiches and entrees are designed to pair perfectly with wine.

Drink

Our sommelier has curated wine lists which could rival some of the most sophisticated restaurants with 30 wines available in 3 and 6 ounce pours, or try a flight of three.

Experience

A cozy dining room, and large concourse patio area offers flexible seating, while the market is open to grab something on the go.

TERMINAL 1 | MSP AIRPORT

SANDWICHES

Served with, Tossed Greens or Orzo Pasta Salad | Substitute Soup + 2

Ciabatta 12 Warm Brie, Turkey, Fresh Pear, Dijon Mustard, Baby Arugula	Naan 12 Prosciutto, Salami, Provolone, Roasted Red Pepper, Olive Tapenade
Baguette 11 Broccolini, Red Onion, Brie, Sun-Dried Tomatoes, Honey	Sourdough 11.5 Cucumber-Lemon Tuna Salad, Provolone
Multi-Grain 11 Cheddar, Avocado, Hummus, Sprouts, Tomato	Toasted French 11.5 Roast Beef, Chimichurri, Swiss, Roma Tomatoes, Arugula
French Roll 11.5 Pesto Shrimp, Fresh Mozzarella, Roma Tomatoes, Spinach, Olive Oil, Balsamic	

ENTREES

Mac & Cheese 9 Cavatappi, Sharp Cheddar, House-Made Mornay Sauce with Gruyère & Parmesan Add Prosciutto, Chicken or Shrimp 4 Add Broccolini, Heirloom Tomatoes or Slivered Almonds 1
Honey & Orange Sesame Salmon 15 With Ginger, Soy & Basil, Served with Heirloom Tomato, Arugula & Herbed Orzo
Basil Alfredo Ravioli 12.5 Ricotta Stuffed Ravioli with Basil Alfredo, Artichoke Hearts & Sun-Dried Tomatoes Add Prosciutto, Chicken or Shrimp 4
Fig & Wild Mushroom Ravioli 13 Ricotta Stuffed Ravioli with Fresh Sage-Fig Sauce, Wild Mushroom, Arugula, Balsamic and Aged Parmesan

FLATBREADS

Thai Chicken 12 With Pickled Carrot, Radish, Red Onion, Cilantro, Jalapeño and Peanut Sauce
Pear & Gorgonzola 12.5 Pear, Gorgonzola, Bacon, Balsamic Drizzle, Arugula
Mediterranean 10.5 With Kalamata Olives, Spinach, Sun-Dried Tomatoes, Feta, Mozzarella and Balsamic-Basil Olive Oil Add Prosciutto, Chicken or Shrimp 4
Wild Mushroom 10 Crimini, Shiitake and Oyster Mushrooms, Gruyere Cheese, Green Onions Add Prosciutto, Chicken or Shrimp 4

FROM THE BLOCK

Cheese Served with Baguette, Olives & Fruit Compote Selection of 3 12 Selection of 5 18	Salumi Served with Baguette, Cornichon & Mustard Selection of 3 13 Selection of 5 18
Cheese & Salumi 21 Chef daily selection of 3 Salumi & 3 cheese	

SMALL PLATES

Hummus 7.5 Served with Bread & Fresh Crudite	Spanish Shrimp 10 Slightly Hot, Slightly Sweet Large Shrimp
Classic Bruschetta 8 Fresh Mozzarella, Heirloom Tomatoes, Basil & Balsamic Reduction on Toasted Baguette	Bresoala Carpaccio 15 Thinly sliced Bresoala Beef, Arugula, Mixed Olives, Parmesan, Olive Oil, Balsamic and Cracked Black Pepper served with Toasted Baguette
Marinated Olives 5 Served warm or cold	

SOUP/SALAD

Sage Chicken Noodle 5	House-Made Daily Soup 5
Spinach Salad 9 Strawberries, Red Onion, Candied Pecans, Gorgonzola with Balsamic Vinaigrette	Arugula Salad 8 Arugula, Gorgonzola, Red Onion, Heirloom Tomato tossed in warm Bacon Vinaigrette Add egg +2
Add on to any salad: Chicken, Prosciutto or Shrimp 4	

BUBBLES

Soligo Prosecco Bread Crust, Mineral, Hint of Yeast Veneto, Italy
Mumm Napa Cuvee Red Apple, Creamy Vanilla, Gingerbread Spice Napa, California
Haute Couture Blanc Brut White Blossom, Peach, Tropical Fruit France
ROSE Domaine de Fontsaite Gris de Gris Bright, Juicy, Fresh Languedoc-Roussillon, France

Dr. Loosen Riesling Apricot, Mineral, Petrol, Racy Acidity Mosel, Germany
Villa Pozzi Moscato Fresh Figs, Apricot, Orange Blossoms Sicily
Donelli Lambrusco Red Berries, Bubbly, Semi Sweet Emilia-Romagna, Italy
Champalou Vouvray Pear, Apple Blossom, Hone Loire Valley, France
Soave Bolla Fattori Citrus, Fresh Herbs, Mineral Veneto, Italy
Brokenwood Semillon Lemon Grass, Honey, Cloves Hunter Valley, Australia
Pavão Vinho Verde Fresh Lemon Zest, Grapefruit, Some Fizz Minho, Portugal
Zenato Pinot Grigio Melon, Green Apple, Peach, Herbs Veneto, Italy
Fire Road Sauvignon Blanc Passion Fruit, Gooseberries, Grapefruit Marlborough, New Zealand
Ponzi Pinot Gris Honeysuckle, Vanilla, Almond, Pear Rogue Valley, Oregon
Chehalem INOX (“unoaked”) Chardonnay Crisp Minerality, White Flowers, Peach Pit Willamette, Oregon
Nielson Chardonnay Baked Pear, Croissant, Honey, Butter Santa Maria, California

Brigaldara Valpolicella Cherries, Vanilla, Spice Veneto, Italy
Calera Pinot Noir Cherry, Ripe, Rose Petal Central Coast, California
Palladino Barbera D’Alba Red and Cherry Fruit, Fresh & Dry Piedmont, Italy
Kermit Lynch Cotes du Rhone Red Fruit, Black Olive, Cherry Rhone, France
Brancaia TRE Black Cherries, Spice, Silk Sangiovese Tuscany, Italy
Insider Cabernet Sauvignon Cassis, Black Cherry, Deep Plum Paso Robles, California
Sant Elena Merlot Cherries, Roses, Chocolate, Tobacco Friuli, Italy
Mas de Gourgonnier Strawberry, Cigar Box, Bell Pepper Grenache, Cabernet Sauvignon, Cinsault Provence, France
Borne of Fire Red Blend Juicy Blackberries, Savory Spice, Cassis Columbia Valley, Washington
Foppiano Petite Sirah Blueberry, Chocolate, Black Cherry Russian River, California
Alexandria Cellars Cab Blackberry, Vanilla, Cocoa Horse Heaven Hills, Washington
Piattelli Reserve Malbec Aromatic, Ripe Plum, Violet Cafayate, Argentina

RESERVE