

**BREAKFASTY THINGS**

**THE CLASSIC\* (GF)**

two eggs any style, together farms sausage or neuskes bacon, hash, and toast **15**

**LAKELY OMELET (GF)**

three egg omelet with smoked trout, wild rice, scallion, and eau galle aged cheddar. served with choice of together farms sausage or neuskes slab bacon, hash and toast **18**

**BYO OMELET**

choose three of the following:  
together farms sausage or neuskes bacon, onion, mushrooms, wild rice, roasted red peppers, tomato, black beans, broccoli, quinoa.  
(\$1.50 for each additional)  
served with choice of sausage or slab bacon and toast **16**

**CORNED BEEF HASH\* (GF)**

slow roasted corned beef, onion, rutabaga, potato, and neuskes bacon. topped with two eggs and served with toast **18**

**BREAKFAST BURGER\***

klatt farms beef mixed with together farms breakfast sausage. topped with a fried egg, neuskes bacon, eau galle cheddar, local maple syrup, and a glazer doughnut. served with a side of hash. GF option available **19**

**CHEESECAKE FRENCH TOAST BAKE**

brioche bread, vanilla-maple cheesecake batter, and cinnamon. served with neuskes slab bacon and hash **16**

**CHOCOLATE CHIP COOKIE DOUGH STUFFED PANCAKES**

multi-grain pancakes stuffed with gooey chocolate chip cookie dough. served with together farms sausage or neuskes slab bacon **15**

**VEGAN OVERNIGHT OATS (PB/GF)**

oats topped with fresh berries and maple syrup **13**

**ADD-ONS**

**ONE EGG\*, ANY STYLE 2**

**SAUSAGE PATTY 5**

**BACON 5**

**PANCAKE 4**

**TOAST 2**

**FRESH BERRIES 4**

**HASH 3.5**

**GLAZER DOUGHNUT 2**

**LUNCHIER STUFF**

**KLATT FARM BURGER\***

house burger, served with caramelized onions, dijonnaise, and eau galle cheddar.  
served with house fries **19**

**QUINOA BEET BURGER (PB/V)**

house-made patty of quinoa, shiitake mushrooms, black beans, beets, walnuts, and flax meal. topped with smoked peanut butter and sriracha, served with house fries **16**

**CRAFT COCKTAILS**

**MIMOSA**

fresh squeezed orange juice, cava **8**

**BLOODY MARY**

prairie organic vodka, nan's mix, tabasco, lemon, olive **9**

**HELAN GÅR**

gamle ode dill aquavit, nan's mix, balsamic vinegar, lime, dill **11**

**FRENCH 715**

st. germain, fruit compote "leftovers", cava, lemon **11**

**BANANA BREAD AT WORK**

giffard banane du brésil, sauvignon blanc, seltzer, orange **11**

**NO PROOF LIBATIONS**

**WONDERSTATE "OWBOW BLEND" COFFEE**

small french press - 7  
large french press - 13  
cup - 4

**RISHI TEA - 4**

cinnamon plum, jasmine green, chamomile medley, earl grey lavender, hibiscus, peppermint

**ORANGE JUICE - 4**

**ICED TEA - 4**

**LEMONADE - 4.5**

**SODA POP - 2.5**

coke, diet coke, sprite, sprite zero, ginger ale, tonic water, seltzer water

**FEVER TREE GINGER BEER - 5**

**STRAWBERRY WISCO POP! - 6**

GLUTEN FREE PANCAKES AND TOAST AVAILABLE UPON REQUEST

GF - GLUTEN FREE | V - VEGETARIAN | PB - PLANT BASED

Our culinarians do their best to accommodate allergies and dietary preferences, however, our kitchen spaces are not dedicated and cross contamination is possible.  
\*CONSUMER ADVISORY: Items served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**DID YOU KNOW...** that tipping is no longer expected as a part of your dining experience? All prices are inclusive of the cost to provide all staff with a livable wage plus benefits. Tipping is not necessary, but 100% of tips are split among all hourly employees. More information is available at [thelakely.com](http://thelakely.com)

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# YOU ARE / *where* YOU EAT.

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**At The Lakely,** it's truly important to us that we use the freshest, local ingredients. It supports local farmers and producers, helps the local economy, reduces environmental harm - and most importantly here at the table - it makes for the best tasting and most nutritious meals. But there's an often-unspoken benefit to utilizing local foods: they connect us to the land upon which we live and travel.

When we eat local foods, and especially when we eat foods native to the Upper Midwest, we help create an identity more closely tied to this region. By eating the foods of these northwoods, a greater part of us *becomes* the northwoods.

Our goal at The Lakely is to foster the development of a style of cuisine that represents the Upper Midwest for all its biological, environmental, and cultural diversity. We want to make food that is inherently *here*, and we're thrilled you're joining us on that journey. Thank you for sharing in this local experience, enjoy!

*- The Lakely Team*

## FARMS & FRIENDS

