

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 Cup of Soup, Tossed Greens or Orzo Pasta Salad

Ciabatta 12

Warm Brie, Turkey, Fresh Pear, Dijon Mustard, Baby Arugula

Baguette 11

Broccolini, Red Onion, Brie, Sun-Dried Tomatoes, Honey

Multi-Grain 11

Cheddar, Avocado, Hummus, Sprouts, Tomato

French Roll 11.5

Pesto Shrimp, Fresh Mozzarella, Roma Tomatoes, Spinach, Olive Oil, Balsamic

Naan 12

Prosciutto, Salami, Provolone, Roasted Red Pepper, Olive Tapenade

Sourdough 11.5

Cucumber-Lemon Tuna Salad, Provolone

Toasted French 11.5

Roast Beef, Chimichurri, Swiss, Roma Tomatoes, Arugula

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

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, California

Piattelli Reserve Malbec

Aromatic, Ripe Plum, Violet Cafayate, Argentina