

Breakfast Specialties

BISCUITS & GRAVY 10.5

buttermilk biscuit with sausage gravy and hashbrowns

add two eggs 3

STONE ARCH BREAKFAST 15

2 eggs to order, hashbrowns and your choice of: bacon, griddled SPAM®, sausage or turkey sausage and choice of wheat, white, rye toast or English muffin

substitute Cranberry-Wild Rice toast 1

CINNABUTTER SWIRL FRENCH TOAST 14

3 slices of Cinnabutter bread with REAL maple syrup, lightly dusted with powdered sugar and topped with whipped cream

OMELET 15

caramelized onions, sautéed wild mushrooms, cheddar, tomato jam, served with hashbrowns add avocado, bacon, sausage or turkey sausage 2

EGGS BENEDICT

English muffin, poached eggs and hollandaise with your choice of: smoked ham 16. griddled Spam 16, smoked wild salmon 19, marinated portobello 16

BREAKFAST BURRITO 15

scrambled eggs, pico de gallo, chorizo and cheddar cheese topped with ranchero sauce, cotija cheese and jalapeños, served with hashbrowns

MEATLOAF HASH 14

our signature bacon-wrapped meatloaf, diced Idaho potatoes, bell peppers and onions, topped with two fried eggs and hollandaise with choice of rye, wheat or white toast

SMOKED SALMON OMELET 17

smoked wild salmon, herbed cream cheese, fresh spinach, scallions, served with hashbrowns

Light & Healthy

GRANOLA 10.5

home-made granola with craisins, berries, toasted pumpkin seed, flax seed, pecans, oats and your choice of muffin or fruit, served over vanilla Greek yogurt with honey

STEEL CUT OATMEAL 10

served with a cinnaswirl crostini and choice of: sweetened-toasted pecans and caramel **or** fresh berries

AVOCADO TOAST 14

Lemon-zested with arugula on wild rice-cranberry toast with smoked wild salmon on the side

add bacon +2 | add one egg +1.5

Sandwiches

served with hashbrowns

FRIED EGG BACON SANDWICH 15

two fried eggs with smoked bacon, white cheddar, arugula and spicy mayo on an English muffin

GRIDDLED SPAM[®] 13

w/scrambled egg and REAL American cheese on an English muffin

EGG WHITE SANDWICH 12

scrambled egg whites with oven roasted tomato, arugula, sautéed wild mushrooms and smoked gouda on an English muffin

Breakfast Beers

BANSHEE CUTTER • NITRO COFFEE ALE Insight Brewing – 5.5% ABV	10
BERRY BLONDE South x Southeast Brewing Company - 5% ABV	11.5
BELGIAN GOLDEN Metronome Brewing - 9.2% ABV	10.5
BRAVE WOMAN·SCOTCH ALE Little Thistle Brewing – 4.5% ABV	9.5
WHITE - WITBIER Starry Eyed Brewing Co. – 5% ABV	10

Breakfast Cocktails

STONE ARCH BLOODY Grey Duck vodka, House Bloody Mix, chicken wing and cheese curd garish	15
NORDIC BLOODY MARY	15
Vikre Aquavit. House Bloody Mix, bacon and cheese curd garnish	
STONE ARCH MIMOSA	14
Grand Marnier, Menage a Trois sparkling wine, orange juice	ø
RUBY MOSA	14
Grapefruit liqueur, grapefruit juice, Menage a Trois sparkling wine	
CRAN MOSA	14
Cranberry liqueur, cranberry juice, Menage a Trois sparkling wine,	
orange bitters	
HOT IRISH WHIP	14
Du Nord coffee liqueur, Kepper's Heart Irish bourbon, cinnamon spice syrup, coffee	
and whipped cream	
SPRESSO-TINI	14
Prairie Vodka, Du Nord coffee liqueur, iced espresso and cinnamon spice syrup	









