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## SAMPLE MENU

You'll usually find 4 to 6 entres offered at each meal, always with vegetarian options. Our menu is small, so you're always welcome to call ahead and ask us what's cooking before you visit.

Call us at the Goodman Community Center  
at 241-1574 x252.

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### BREAKFAST

Poached duck eggs served over braised greens, dijon aioli and rye toast. \$6.5

Omelette with caramelized onions, braised carrots and chevre. \$6.

Daily Grind Sandwich, Scrambled eggs, cheddar, bacon, house-made ketchup on fresh English muffin. \$6.

Cranberry and chocolate chip pancakes. \$5.

Parfait with Grape-nuts, Cress Springs granola, Sugar River yogurt, house preserves. \$4.

Ala carte breakfast items are always offered:      2 Eggs \$2.      Toast \$1.5      Bacon \$2

### LUNCH

**Sandwiches**      *Served with choice of side salad or house chips.*

Pecatonica Farms smoked chicken salad with dried cherries and pepitas on rye bread. \$8.

Slaw Burger, Fountain Prairie beef, red wine pickled onions, mustard aioli, house ketchup, and white cheddar on a freshly baked brioche bun. \$9.

Muffaletta, Salami, Mortadella, venison pepperoni, provolone, fresh mozzarella, olive tapenade on a french baguette. \$6.5

Fried Duck Egg Sandwich, Carr Valley smoked cheddar, mustard, frisee, and shallot vinaigrette on rosemary bread. \$6.5

### Salads

Venison pepperoni, potato confit, marrow beans, leeks, celeriac, with a preserved lemon vinaigrette. \$5.

Center Salad, roasted beets, hazelnuts, sunflower seeds, parmesan, chevre, with a balsamic vinaigrette. \$4.

Duck Confit, wilted escarole, preserved kumquats, red quinoa with a sherry vinaigrette. \$6.5

Pecatonica flank steak salad, Carr Valley Billy Blue cheese, pickled onions, shallot vinaigrette. \$7.5

### Soups

Celeriac \$3. | \$5.

Braised greens, Pecatonica Farms pork and white bean \$3. | \$5.

### Apps

Braised Beef croquettes with a mustard vinaigrette. \$4.

Polenta Fries with squash ketchup. \$4.

## DINNER

Spinach and Feta crepes with red wine reduction. \$8.

Chicken Picatta, onions, garlic, gapers, fettuccine, white wine sauce. \$10.

Center Salad, Roasted beets, hazelnuts, sunflower seeds, parmesan, chevre, with a balsamic vinaigrette. \$6.

## Sides

Leek and potato soup. \$3. | \$5.

Polenta Fries with squash ketchup. \$4.5

## BRUNCH

Fried chicken and waffles with a dried fig maple syrup. \$8.

Flank steak and eggs, roasted potatoes with salsa verde. \$9.

Duck confit salad with preserved kumquats, frisee, wilted escarole, poached duck egg, sherry vinaigrette. \$9.

Smoked chicken omelette with celeriac, braised kale, roasted leeks. \$6.

Cinnamon roll bread pudding with black willow twig apples with cider reduction and creme fraiche. \$7.

Biscuits and gravy. \$7.

The Daily Grind Breakfast Sandwich, sausage, fresh English muffin, Carr Valley smoked cheddar, fried duck egg. \$8.



[ Part of a teen training program. ]

**We work. We learn.**