

The INDIGO ROOM

~ Fast Casual Breakfast

Served Daily 7am-11am

Fresh Bakery Signatures

Jumbo Homemade Breakfast Muffins - \$4

Seasonal flavor rotation

Classic Caramel Pecan Roll - \$5

“Elizabeth’s Twist”: Fun to say and fun to eat!

The Amana-jamma Bacon Sticky Bun - \$5

Turns out everything IS better with bacon!

Yogurt Parfait with House-made Granola \$7

Vanilla Greek Yogurt, Mixed Berry Compote and Granola (GF)

Hand-crafted and Iowa Hearty

Shearer’s Strata - \$12

Savory Ham and Cheese Strata with Pesto crafted with Brioche, a trio of Sharp Cheddar, Smoked Gouda and House Parmesan

Field Day Crepes - \$10

Light Lemon Dilled Goat Cheese filling with Spinach, Sautéed Mushrooms and Balsamic Drizzle

The Mill Race - \$12

A powerful Lox Sandwich to start your day, our House-cured Smoked Salmon is layered over Dilled Sumac Cream Cheese, Pickled Red Onion and Arugula then topped with an Over Easy Egg, Fresh Lemon and Dill Flourish on a Croissant and served with Hashed Browned Potatoes

“Bitte Schoen” Breakfast Bread Pudding - \$7

Yes, “thank you very much” is what you’ll exclaim after indulging in this Pillow-y Soft and Creamy Bread Pudding – our Pastry Chef’s Private Recipe.

Griddled Steel-cut Oatcakes - \$8

Warm Oatcakes topped with Vanilla Greek Yogurt, Mixed Berry Compote, Fresh Berries and Toasted Almonds (GF)

Our Millwright Family Favorites

The Heritage German Apple Pancake - \$11

One to write home about, plate-sized and oven-baked with Apple Slices, dusted with Powdered Sugar and drizzled with Caramel Sauce. Mmmm.

The Bellwether - \$10

Scrambled Egg, Smoked Gouda, our own House-made Sausage Patty, Crispy Pancetta, Arugula and Maple Dijon on a Croissant served with Hashed Browned Potatoes

Farmer’s Breakfast Bowl - \$12

Three Scrambled Eggs, Bacon, Sausage, Potatoes, Onion, Bell Pepper, Smoked Gouda and Cheddar Cheese

The Millwright Breakfast - \$12

Two Eggs your way, Hashed Browned Potatoes, choice of House-made Sausage Patty or Bacon and Sourdough or Wheat Toast. A classic Midwest breakfast.

Biscuits and Gravy - \$10

Smothered in Pork Sausage Gravy, our homemade Buttermilk Biscuits will never let you down.

Build-your-own Omelet - \$9

Choice of Cheese: Cheddar, Smoked Gouda, Feta. Includes Hashed Browned Potatoes. (VEG/GF) (ADDS: + .50 each Mushrooms, Caramelized Onions, Bell Pepper, Tomato, Spinach, Jalapenos, Sausage, Bacon, Ham)

A la Carte

Two Eggs \$4

Toast \$2

Buttermilk Biscuit \$3

Fried Potatoes \$4

Bacon \$4

Sliced Fruit \$4

Whole Fruit \$2

Sausage Patties \$4

English Muffin \$2

Bagel \$2

Hashed Browned

Potatoes \$3

Cheesy Hashed Browned

Potatoes \$4

Cheese and Onion Hashed

Browned Potatoes \$4.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

VEG – Vegetarian/GF – Gluten Friendly/DF-Dairy Free

The INDIGO ROOM

~ Fast Casual Lunch

Served Daily 11am-2pm

Come in from the cold!

Homemade Soups - Cup/\$5 Bowl/\$7

Soup's on! Hearty made-from-scratch Soups that Grandma would approve of! Served with a Warm Roll and Butter.

Soup-to go! - Quart container/\$12

We know you love it so we are making it available to enjoy at home, too!

Braided Harvest Loaves - \$6

Made with love and seeded for a great presentation and tasty crunch. Nothing better with our homemade soups. Here or to-go, baked fresh and ready!

Fresh, Healthy Greens

Merino Harvest Salad - \$14

Herbed Goat Cheese, Golden Beets, Roasted Papitas (Pumpkin Seeds), Butternut Squash and Pomegranate Seeds on Mixed Greens with Maple Dijon Vinaigrette (VEG/GF)

Chef's Salad - \$14

Romaine, Baby Lettuces, Ham and Bacon, Turkey, Cheddar, Tomato, Cucumber, Hard-boiled Egg, Red Onion, House Croutons

Choice of Dressing: Ranch, French, Bleu Cheese, House Vinaigrette

Indigo Wedge - \$10

Artisan Romaine, Tomato, Bacon, Maytag Bleu Cheese Crumbles, House Croutons and Dressing

ADDITIONS:

Grilled Chicken + \$6

Seared Sockeye Salmon + \$10

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Our Sandwich Board

ALL SANDWICHES INCLUDE A CHOICE OF HOUSE CHIPS OR A SIDE SALAD. SUB HAND-CUT FRIES + \$2.

Smoked Turkey Melt - \$13

Creative and so flavorful, our hands-down favorite sandwich yet! Enjoy Smoked Turkey, Apple Sage and Onion Chutney, and Swiss with Lingonberry Jam grilled on Cranberry Wild Rice Bread.

Buttermilk Fried Chicken Sandwich - \$12

Tender and juicy, topped with Pepper Jack Cheese and Jalapeno Bacon Jam on our Brioche Bun.

The Blackened Salmon BLT - \$14

The complementing Bacon and Lemon Aioli with have you coming back again and again! On toasted Sourdough for mouthwatering tang!

Sundried Tomato Grilled Chicken Wrap - \$12

Filled with Grilled Chicken, Arugula, Smokey Paprika Sumac Boursin Cheese, and Shredded Parmesan. Perfection.

The Club - \$13

Smoked Turkey, Ham, Bacon, Cheddar, Swiss, Lettuce, Tomato, Pesto, Toasted Honey Wheat. The classic cold sandwich with a little extra something!

French Dip - \$12

Slow-roasted in-house and thinly sliced, covered in melted Swiss Cheese and served on a Toasted French Roll with hot Au Jus.

Black and Gold Hawkeye Burger - \$18

A stacked line-up of toppings includes: Sautéed Mushrooms, Caramelized Onion, Tangy Swiss Cheese, Bacon, Lettuce, Tomato, Thinly Sliced Red Onion, Sliced Dill Pickles over a lightly Blackened CAB half-pound Patty and a Fried Egg finally crowned with our Golden Brioche Bun. No substitutions, Coach! Includes a Secret Sauce from our Culinary Playbook for dipping the Burger AND the Fries! Tackle this one.

The Millwright Burger - \$14

The Classic - A half-pound Patty, Bibb Lettuce, Tomato, Pickle, Red Onion on a Brioche Bun

(Add Cheese: Cheddar, Pepper Jack, Swiss, American, Smoked Gouda or Maytag Bleu + \$1)

ADD "SECRET SAUCE" AS A FRY
DIPPER WITH ANY SANDWICH FOR
JUST .75 MORE! INDULGE!

Flatbreads

NEW! As a meal or an appetizer, these are all goodness and so satisfying!

Four Cheese Margherita Flatbread – \$14

Mozzarella, Fontina, Parmesan and Feta Cheeses, Fresh Basil and Roasted Sweet Tomatoes, Sea Salt, Olive Oil and Garlic

Kartoffel Flatbread - \$12

From Granny's pantry comes all the best of the season's harvest including a staple crop of potatoes! Layered over a creamy sour cream and garlic base, we add oregano, thinly sliced potatoes, red onion, mozzarella cheese, bacon, green onion and cracked black pepper.

Crew's Creation – \$12

Changing it up weekly, never without flair.

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