

Let's Brunch



BRUNCH

FRENCH TOAST *\$11.25

Tangy sourdough French Toast topped with fresh berries, whipped cream, and 100% real MN maple syrup.

THE LOWBROW CLASSIC *\$10.50

Two eggs* any style, potatoes and toast
ADD BACON, SAUSAGE OR VEGGIE SAUSAGE *\$3.50

JALAPEÑO HASH *\$14.75

Hashbrowns cooked with onions and jalapenos smothered in Hook's Pepperjack cheese topped with two eggs* and spicy sour cream.
Served with toast

BACON SCALLION SCRAMBLE *\$12.75

Scrambled eggs with bacon, scallion and cheddar cheese. Served with toast and choice of potatoes or salad

VEGGIE SCRAMBLE *\$12.50

Scrambled eggs with spinach, roasted tomatoes and cheddar. Served with toast and choice of potatoes or salad

SMOKED SALMON SCRAMBLE *\$16.00

Scrambled eggs with smoked salmon, cream cheese, and chives. Served with toast and choice of potatoes or salad

⑤ AVOCADO TOAST *\$9.50

Up your hip factor with creamy avocado spread on our tangy sourdough toast, topped with chives and served with chopped kale.
ADD POACHED EGGS* *\$3.00

⑤ TOFU BREAKFAST TACOS *\$11.75

Seasoned, fried tofu with spinach and scallions; topped with salsa and guacamole. Served with roasted potatoes or salad

CHORIZO BREAKFAST TACOS *\$13.75

Chorizo and jack scrambled eggs with salsa, guacamole, and sour cream.
Served with choice of potatoes or salad
SUBSTITUTE VEGETARIAN CHORIZO \$1.00

FOR YOUR TATERS, herb roasted potatoes, homemade hashbrowns, Wisconsin style hashers with cheese and onions (add a buck) or substitute fruit for \$3.50

STEEL CUT OATMEAL *\$3.25 / *\$4.25

Served with brown sugar and raisins

PANCAKES

All Lowbrow pancakes are stacked and made from scratch. Served with 100% maple syrup from Minnesota. ANY SINGLE PANCAKE *\$5.50

CLASSIC BUTTERMILK *\$10.00

RASPBERRY PANCAKES *\$11.50

BLUEBERRY PANCAKES *\$11.50

CHOCOLATE CHIP PANCAKES *\$11.50

Topped with sliced bananas

BACON PANCAKES *\$11.50

BREAKFAST SANDWICHES

GF SUBSTITUTE GLUTEN FREE BUN *\$2.00

GRILLED ELVIS SANDWICH *\$11.75

Peanut butter, bananas, and bacon on grilled sourdough

FRIED EGG SANDWICH *\$12.75

Over hard eggs topped with bacon, spinach, tomato and mayo on toasted sourdough

TRUCK STOP SANDWICH *\$10.75

The classic egg, sausage, and cheese sandwich on a white bun. Want it with a kick? Add spicy mayo! Also available with Veggie Sausage

FOR YOUR SIDE, homemade hashbrowns, Wisconsin style hashers with cheese and onions (add a buck), salad, herb roasted potatoes, fries or substitute fruit for \$3.50.

SIDES

TOAST *\$2.00

ONE EGG*, ANY STYLE *\$2.00

HERB ROASTED POTATOES *\$4.00

HOMEMADE HASHBROWNS *\$4.00

WISCONSIN STYLE HASHERS

W/ CHEESE & ONIONS *\$5.00

FISHER FARMS BACON OR SAUSAGE *\$4.50

MORNING STAR VEGGIE SAUSAGE *\$4.50

SIDE OF FRUIT *\$5.00

REAL MINNESOTA MAPLE SYRUP .75¢

HEY! COFFEE CAKE!

Ask your server about today's special morning COFFEE CAKE. It's a brunch-time must for only \$4.25

* Consuming raw or undercooked food items may increase your risk of food borne illness.

We strive to accommodate gluten free guests. Unfortunately The Lowbrow can't provide a separate fryer for GF items. **GF**=Gluten Free **⑤**=Vegan

The Lowbrow is committed to bringing scratch-made comfort food to your plate using locally farmed, sustainably grown ingredients.

NEIMAN RANCH BEEF | EICHEN'S BISON | LARRY SCHULTZ ORGANIC CHICKEN AND EGGS | FISCHER FARM PORK | FERNDAL TURKEY | COASTAL SEAFOODS

Let's Brunch



SANDWICHES

All Sandwiches come with fries or a salad

GF SUBSTITUTE GLUTEN FREE BUN \$2.00

GRILLED CHEESE \$10.25

Aged Wisconsin cheddar or swiss or both-
it's your choice

ADD BACON FOR \$2.00

ADD AVOCADO FOR \$1.00

ADD ANY OF THE FOLLOWING FOR 50¢ A PIECE:
TOMATOES, RED ONIONS, JALAPEÑOS

BLT \$11.50

The classic made with Fischer Farms Bacon

CHICKEN SALAD SANDWICH \$11.50

Organic chicken, red onions, and celery, topped
with field greens on a toasted bun

THE LOWBROW REUBEN \$14.75

Your choice of pastrami, turkey or tempeh
smothered in swiss cheese, sauerkraut & served
with homemade thousand island dressing

PULLED PORK SANDWICH \$12.00

Our slow roasted heritage Berkshire pork with
housemade BBQ sauce, pickled jalapeños, and a
side of cole slaw.

Ⓥ FRIED TOFU SANDWICH \$10.75

Seasoned, fried tofu, pickled jalapenos, shredded
cabbage, and homemade BBQ sauce on a toasted bun

PINTO & QUINOA VEGGIE BURGER \$12.25

The Lowbrow's own veggie bean burger. Served
with Hook's Pepperjack cheese, lettuce, tomato
and guacamole NO CHEESE = Ⓥ

BEVERAGES

PEACE COFFEE \$3.50

The Lowbrow proudly serves bottomless
cups of fair trade Peace Coffee

TRUE STONE NITRO COOL BREW 10oz \$6.00

HOT TEA \$3.25

MILK \$2.00 small / \$3.50 large
2% or Chocolate

APPLE JUICE \$2.00 small; \$3.25 large

FRESH ORANGE JUICE \$2.50 small; \$3.75 large

HOMEMADE ICED TEA \$3.00

Unlimited refills on iced tea while you dine

SNACKS

Ⓥ LOWBROW FRIES \$4.00 small; \$6.50 large

Classic hand cut fries

REAL JALAPEÑO POPPERS \$10.50

Fresh jalapeños stuffed with jack and cream
cheeses and fried. These babies are spicy!
Served with a cooling buttermilk sauce

FRIED MOZZARELLA BITES \$9.75

Served with house-made marinara

FRIED PICKLES AND RANCH \$8.50

Panko crusted pickles with a hint of hot sauce

Ⓥ SOUTHERN FRIED TOFU \$7.50

Organic tofu sticks seasoned and fried, served with
our homemade BBQ sauce

GF DEVILED EGG \$3.00 each

Organic deviled eggs-a bite sized snack

NACHOS \$8.75 half; \$11.50 full

Homemade tortilla chips smothered in cheese, with
scallions, jalapeños, salsa and sour cream
ADD SEASONED GROUND BEEF OR PORK:
\$2.50 half; \$3.50 full

GF CHIPS AND SALSA \$5.00

ADD GUACAMOLE \$3.00

BREAKFAST COCKTAILS

COOL BREW COCKTAIL \$11.00

Nitro Cool Brew, Jameson, Tattersall
Crème de Cacao, and a touch of maple syrup

MIMOSAS \$9.75

Made with real fruit purees and juices:
RASPBERRY • ORANGE • BLOOD ORANGE • GRAPEFRUIT

MIMOSA OF THE MOMENT \$9.75 Ask your server!

BLOODY MARY \$10.50

Housemade Bloody mix with Vodka
SPICE IT UP WITH HABANERO TINCTURE, \$1.00

HOT IRISH COFFEE \$10.00

Peace Coffee Twin Cities Blend, Jameson Irish
Whiskey, Tattersall Crème de Cacao, Wild Country
Maple Syrup, with whipped cream

New

ESPRESSO MARTINI \$12.00

Tattersall Vodka, Crème de Cacao, Simple syrup,
and True Stone Cool Brew

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