

# W.A FROST AND COMPANY

## BRUNCH MENU

Executive Chef: Peter Drinan

CDC: Martin Oakley

Pastry: Amanda Bergstedt

### BRUNCH

#### SOURDOUGH & OLIVE OIL / \$5

#### BREAKFAST BOWL / \$19

Scrambled Eggs, Quinoa Salad, Kale  
Cilantro Pesto, Avocado, Cacao Nibs

#### "AVOCADO TOAST" / \$15

Sourdough Toast, Poached Egg Egg  
Parmesan Cheese, Microgreens

#### BREAKFAST SANDWICH / \$15

House Bacon, Fried Egg, Smoked Gouda,  
Pineapple Ketchup & Potato Bun, Side  
Greens

#### MISO-MAPLE FRENCH TOAST / \$18

Tahini Whipped, Mole, Fruit

#### EGGS BENEDICT / \$22

English Muffin, Poached Egg, Bacon, Yellow  
Chile Hollandaise, Side Greens

#### CLASSIC / \$14

2 Eggs (any style), Homefries, Toast

#### RICOTTA DE LA CASA / \$12

Scorched Cherry Tomatoes, balsamic  
Glaze, Sourdough Toast

#### HUMITA EMPANADAS (2) / \$9

Spicy Sweet Corn, Red Pepper,  
Mozzarella Cheese, Cilantro

### COCKTAILS

#### AQUAVIT BLOODY MARY / \$13

Ahus Aquavit + Spicy Heirloom Tomato  
Mix + Pickles + Peppers

#### SPANISH G+T / \$12

Dampferks Gin + Fevertree

#### COLD BREW MARTINI / \$12

Vodka + Don Coccio & Figli +  
Cold Brew+ Bailey's

#### PALOMA / \$12

El Pintor Tequila + Grapefruit + Bordiga  
Apertivo + Soda

#### SWEDISH TWIST / \$15

Vodka + Mallort + Orange Juice + Don  
Arturo CAVA

#### MIMOSA / \$12

Orange Juice + Don Arturo CAVA

### DRINKS

#### COFFEE (BOOTSTRAP) / \$3

#### DECAF (BOOTSTRAP) / \$3

#### TEA / \$3

#### ICED TEA / \$3

### HOSPITALITY FEE

WA Frost adds a 21% hospitality fee to all guest checks in order to support fair wages across our entire team. Pursuant to Minnesota Statute Section 177.23, this hospitality fee does not include tip or gratuity for employee service.

# W.A FROST AND COMPANY

## BRUNCH MENU

### EXTRAS

**EGGS (ANY STYLE) / \$8**

**SPICED HOMEFRIES / \$5**

**BACON / \$6**

**AVOCADO / \$5**

**TOAST / \$3**

### SANDWICHES

Served with Frost Fries or  
Mixed Greens or Quinoa Salad

**GRILLED CHEESE / \$17**

White Cheddar, Fontina, Parmesan,  
Pickled Red Peppers, Caramelized Onions

**FROST BURGER / \$17**

8oz Prime Patty, 10 Year Aged Cheddar,  
Duroc Bacon, House-Brined Pickles

**LAMB BURGER / \$18**

8oz - Smoked Gouda, Pickled Red  
Onions, Jalapeno Yogurt

**VEGGIE BURGER / \$18**

8oz - Black Bean, Quinoa &  
Mushroom Burger, Fontina Cheese,  
Garlic Aioli, English Cucumber

**GRILLED CHICKEN / \$21**

Grilled Chicken Breast, Cilantro Pesto,  
Tomato, Queso Fresco

### SALADS

**SEARED FISH / ASK YOUR SERVER!**

Catch of the Day, Greens, Fennel, Pickled  
Strawberries, Roasted Almonds, Miso-  
Lime Vinaigrette

**ENDIVE SALAD / \$25**

Baby Kale, Blueberries, Golden  
Raisins, Summer Asparagus, Corn  
Nuts, Tahini Vinaigrette

**MARKET SALAD / \$13 - \$24**

Greens Quinoa, Shaved Parmesan,  
Crispy Quinoa, Sesame Vinaigrette

### PASTRIES

**CARROT CAKE / \$8**

**SEASONAL PUFF PASTRY\* / \$7**

**SCONE OF THE DAY\* / \$7**

\*Ask your server about today's selections.

### HOSPITALITY FEE

WA Frost adds a 21% hospitality fee to all guest checks in order to support fair wages across our entire team. Pursuant to Minnesota Statute Section 177.23, this hospitality fee does not include tip or gratuity for employee service.