

SMALL PLATES

+

STARTERS

EDAMAME ^{GF}

GINGER, CHILI SAMBAL, PONZU SAUCE, SAKE, NATURES NECTAR HONEY 8

TRUFFLE FRIES ^C

TRUFFLE OIL, TRUFFLE SALT, GRANA PADANO, FINE HERBS, GOUDA CHEESE FONDUE 9.5

GRAPE + BRIE FLATBREAD ^C

EXTRA VIRGIN OLIVE OIL, LAVENDER, NATURES NECTAR LOCAL HONEY, ROSEMARY 12

GRILLED THAI CHICKEN FLATBREAD

CARROT VINAIGRETTE, SCALLION, SHREDDED MOZZARELLA, THAI PEANUT SAUCE 13

SPICY CHICKEN DROPS

SRIRACHA CREAM, FRIED LEEKS, GARDEN GREENS, SESAME SEED 13



CURRENT'S COMMITMENT

CURRENT'S MENU IS FRESH, LIVELY, AND HEALTHY... ALONG WITH A FEW ITEMS FOR SPLURGING! WE STRIVE TO SUPPORT INDEPENDENT, LOCALLY OWNED FARMS AND BUSINESSES. OUR CULINARY TEAM HAS A PASSION FOR SCRATCH COOKING USING 100% NATURAL OR FREE RANGE PRODUCTS AND WE BELIEVE THAT MEALS PREPARED WITH THE HIGHEST QUALITY FRESH, LOCAL + ORGANIC INGREDIENTS ARE THE BUILDING BLOCKS FOR A HEALTHY + HAPPY LIFE.

CURRENT CARES ABOUT ITS COMMUNITY AND FOOTPRINT AND GIVES BACK A PORTION OF PROCEEDS TO OTHERS IN NEED THROUGHOUT OUR COMMUNITY AND AROUND THE WORLD.

Monday Night \$6 Burger/Fries

SATURDAY BREAKFAST 8-11 AM

^{GF} indicates gluten-free

^C can be prepared gluten-free

SOUP + STARTER SALADS

SEAFOOD CHOWDER

CUP 4.5 | BOWL 6.5

SEASONAL SOUP

CUP 4.5 | BOWL 6.5

GARDEN SALAD ^{GF}

ORGANIC GARDEN GREENS, CARROT, RED ONION, CUCUMBER, TOMATO, SUNFLOWER SPROUT, RED WINE VINAIGRETTE 7.5

CURRENT CAESAR SALAD ^C

ROMAINE WITH HOUSE CROUTONS, HOUSE CAESAR DRESSING, GRANA PADANO AND LEMON WEDGE 8

APRICOT + APPLE SALAD ^{GF}

PARMESAN, SAFFRON, SIGNATURE 5-HERB VINAIGRETTE 9

SANDWICHES + BURGERS

SERVED WITH NATURAL CUT FRIES. SUBSTITUTE FRUIT, SALAD, EDAMAME or sweet potato fries \$1.5 SUBSTITUTE GLUTEN-FREE BUN \$1 SUBSTITUTE POTATO SALAD OR PASTA SALAD \$1

HOT MUFFULETTA ^C

GENOA SALAMI, MORTADELLA, PROVOLONE CHEESE, OLIVE + ARTICHOKE RELISH ON CIABATTA 13

WALLEYE PO' BOY

ROMAINE LETTUCE, TOMATO, CELERY, PRESERVED LEMON AIOLI ON CIABATTA 16

CHICKEN, APPLE + BRIE ^C

CHICKEN, LOCAL APPLE, BRIE CHEESE, ORGANIC BABY SPINACH, AIOLI ON CIABATTA 13

THE TURKEY BURGER ^C

SHAVED APPLE, LINGONBERRY, WILD RICE MAYONNAISE, SUNFLOWER SPROUT 12

CURRENT BURGER ^C

LETTUCE, TOMATO, ONION, AIOLI 11

BACON + CHEDDAR BURGER ^C

GUAVA GLAZE, SMOKED BACON, CHEDDAR CHEESE 13

ENTREE SALADS

GRILLED WILD ALASKAN SOCKEYE SALMON SALAD ^{GF}

LINE CAUGHT SALMON, HYDROPONIC BIBB LETTUCE WITH ASPARAGUS, BUSHEL BOY TOMATO, CARROT AND DIJON VINAIGRETTE 19

CURRENT CHICKEN SALAD ^{GF}

GRILLED CHICKEN, ORGANIC GREENS WITH FRESH BERRIES, CANDIED MIXED NUTS, BOURSIN CHEESE WITH POPPY SEED DRESSING 16.5

SILVER BISON FARM STEAK SALAD ^{GF}

SILVER BISON FARM STEAK, LOCAL WATERCRESS, PORTABELLA MUSHROOM, TOMATO, GRANA PADANO AND SPRING ONION VINAIGRETTE 18.5

ENTREES

LINGUINI + MUSHROOM

GRILLED WILD MUSHROOM, SHALLOT, SPINACH, FRESH HERBS, BLACK RIVER GORGONZOLA, WHITE WINE BUTTER SAUCE 17
WITH SHRIMP 22 | WITH CHICKEN 20

WINNER WINNER CHICKEN DINNER ^{GF}

PAN SEARED ALL NATURAL FREE RANGE AMISH CHICKEN, CRISPY POLENTA, SMOKEY TOMATO COULIS, SKINNY BEANS, OVEN FINISHED WITH TRUFFLE OIL 19

CHICKEN RISOTTO ^{GF}

ROASTED CHICKEN, ARBORIO RICE, TOMATO, BABY ORGANIC SPINACH, FINISHED WITH GRANA PADANO 20



CHILDREN'S BREAKFAST MENU

CHILDREN 10 & UNDER.
4.95

SHORTSTACK OF HOUSEMADE
FLUFFY PANCAKES SERVED WITH
MAPLE SYRUP

VANILLA FRENCH TOAST
(2 PCS) SERVED WITH MAPLE SYRUP

SCRAMBLED EGGS AND
HASHBROWNS

MAC & CHEESE

SCRAMBLED EGGS WITH CHICKEN
FINGERS

SCRAMBLED EGGS
FLATBREAD

ALL ITEMS SERVED WITH FRESH
FRUIT OR YOGURT

SUNDAY SPECIAL

KIDS EAT FREE

ONE FREE KIDS MEAL WITH EACH
PAYING ADULT.

SIDES

TWO EGGS \$2

FRESH FRUIT \$3

ORGANIC OATMEAL \$3

HASHBROWNS \$4

FRUIT YOGURT \$2.5

BACON \$3

TURKEY SAUSAGE \$4

BEANS BORRACHO \$3

TORTILLAS (2) \$1

CURRENT BRUNCH SPECIALTIES

ALL SERVED WITH FRESH FRUIT

RUM CHATA FRENCH TOAST
THREE PIECES OF THICK SLICED BAGUETTE DIPPED IN OUR SIGNATURE
BATTER WITH RUM CHATA. TOPPED WITH FRUIT COMPOTE +
POWDERED SUGAR. SERVED WITH LOCAL
MAPLE SYRUP \$8.5
SUB REGULAR FRENCH TOAST \$7.5

FRITTATA ^{GF}

ITALIAN OPEN FACED OMELETTE WITH CHEDDAR CHEESE AND YOUR
CHOICE OF TWO: PEPPERS, ONION, MUSHROOMS, BABY BOY
TOMATO, SPINACH, BACON OR SAUSAGE \$9
.50/ ADDITIONAL INGREDIENT

BRUSCHETTA EGGS BENEDICT

POACHED EGGS ON GRILLED CIABATTA, SAUTEED SPINACH, BUSHEL
BOY TOMATO, PESTO HOLLANDAISE \$10

BREAKFAST FLATBREAD

PESTO, SCRAMBLED EGGS, BACON, TOMATO, MOZZARELLA AND
CHEDDAR \$9

ALL-AMERICAN ^{GF}

TWO CAGE FREE EGGS AS YOU WISH, TOAST, HASH BROWNS, BACON
OR HOUSE SAUSAGE \$8

BAKED EGGS + POLENTA ^{GF}

2 EGGS BAKED IN ORGANIC MARINARA, GRIDDLED POLENTA, GRANA
PADANO \$8

FINGERLING POTATO + SHORT RIB HASH

ONION, PEPPERS, EGGS AS YOU WISH + LOCAL GOUDA FONDUE \$10

GRILLED ORGANIC STEEL-CUT OATMEAL ^{GF}

CRISPY OATMEAL CAKES, LINGONBERRY JAM, ROASTED GRAPES,
GREEK YOGURT \$8

HUEVOS RANCHOS

2 EGGS ANY STYLE, BEANS BORRACHO, PORK CARNITAS, FLOUR
TORTILLAS, SALSA VERDE, QUESO FRESCO \$11

PANCAKES

STACK OF 3 ANCIENT GRAIN PANCAKES, VANILLA BUTTER, LOCAL
SYRUP \$7.5