

SMALL PLATES

ARTICHOKE DIP
SPINACH, GORGONZOLA,
MOZZARELLA FLAT BREAD CRISP
13

CRAB CAKES
TWO JUMBO LUMP CRAB WITH
SAFFRON AIOLI 15

FRIED GNOCCHI
BAKED IN ORGANIC TOMATO
SAUCE WITH FRESH MOZZARELLA
& GRANA PADANO 11

CLAMS + MUSSELS **C**
BOWL OF CLAMS AND MUSSELS
STEAMED IN LIFT BRIDGE
CROSSCUT ALE WITH SAMBAL,
GARLIC, SPANISH CHORIZO AND
CRUSTY BREAD 16

BISON TATAKI
LOCALLY RAISED BISON WITH
BALSAMIC ONIONS, CROSTIN &
GRANA PADANO 14.5

AVOCADO WONTONS
AVOCADO, CREAM CHEESE, SPICY
STRAWBERRY GLAZE 9

LOCAL TURKEY LETTUCE
WRAPS **GF**
GINGER SPICED MARSHALL FARMS
GROUND TURKEY WITH BUTTER
LETTUCE, SWEET SOY, ROASTED
CASHEWS AND MANGO SALSA 13

EDAMAME **GF**
GINGER, CHILI SAMBAL, PONZU
SAUCE, SAKE, NATURE'S NECTAR
LOCAL HONEY 8

SPICY CHICKEN DROPS
SRIRACHA CREAM, FRIED LEEKS,
GARDEN GREENS, SESAME SEEDS
13

TRUFFLE FRIES **C**
TRUFFLE OIL, TRUFFLE SALT,
GRANA PADANO, FINE HERBS,
GOUDA CHEESE FONDUE 10

SWEET POTATO FRIES **C**
CINNAMON MAPLE SPRINKLE 7.5

WISCONSIN GOUDA FONDUE **C**
CHICKEN, CIABATTA, APPLE, FINE
HERBS 14.5
SUBSTITUTE: SHRIMP SKEWER 4

LUNCH SPECIAL
MONDAY-FRIDAY (11AM – 2PM)
1/2 SANDWICH OR FLATBREAD
+ FRIES OR CUP OF SOUP

\$8 LUNCH
1/2 HOT MUFFULETTA
1/2 GRILLED CHEESE SANDWICH
1/2 MARGHERITA FLATBREAD

\$10 LUNCH
1/2 GRILLED THAI CHICKEN
FLATBREAD
1/2 CURRENT CUBANO
1/2 WALLEYE PO' BOY

GF INDICATES GLUTEN-FREE

C CAN BE PREPARED GLUTEN-FREE

ASK YOUR SERVER



ENTREE SALADS

CRISPY CRAB CAKE SALAD
ATOP HYDROPONIC BIBB LETTUCE WITH SHAVED CARROTS, SUNFLOWER
SPROUTS AND DRIZZLED WITH MANGO WASABI VINAIGRETTE 19

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

TRADITIONAL CAESAR SALAD
HAND CHOPPED ROMAINE TOSSED IN HOUSE CAESAR DRESSING WITH CROUTONS
AND SHAVED GRANA PADANO 10 ADD CHICKEN 2, CRAB CAKE 7, BISON 8

ROASTED BEETS SALAD **GF**
SHAVED BEETS, TOASTED PISTACHIOS, RICOTTA SALADA & BALSAMIC
VINAIGRETTE 14

SOUP + STARTER SALADS

SEAFOOD CHOWDER
CUP 4.5 | BOWL 7

SEASONAL SOUP
CUP 4.5 | BOWL 7

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

CURRENT CAESAR SALAD **C**
ORGANIC ROMAINE WITH HOUSE CROUTONS, HOUSE CAESAR DRESSING, GRANA
PADANO AND LEMON WEDGE 8

APRICOT + APPLE SALAD **GF**
JULIENNED APPLES, PARMESAN, SAFFRON, SIGNATURE 5-HERB VINAIGRETTE 9

FLATBREADS

SUBSTITUTE GLUTEN-FREE CRUST \$1

GRAPE + BRIE **C**
EXTRA VIRGIN OLIVE OIL, LAVENDER, NATURES NECTAR LOCAL HONEY,
ROSEMARY 12

MARGHERITA **C**
TOMATO SAUCE, BASIL, FRESH MOZZARELLA 11.5

GRILLED THAI CHICKEN **C**
CARROT VINAIGRETTE, SCALLION, SHREDDED MOZZARELLA,
THAI PEANUT SAUCE 13

SHRIMP BOOM BOOM **C**
BACON, SHRIMP, PEPPERS, ONION, MOZZARELLA, CREOLE SAUCE 13.5

PASTAS

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

PASTA BOLOGNESE
LINGUINI PASTA TOSSED IN TRADITIONAL BOLOGNESE SAUCE (PORK & BEEF)
TOPPED WITH GRANA PADANO, BREAD CRUMBS AND FRESH MOZZARELLA 18.5

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

BUTTERNUT SQUASH TORTELLACCI
SPINACH, BUTTERNUT SQUASH & GARFUNKEL BROWNED BUTTER SAUCE 18



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. 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.

CURRENT IS PROUD TO SUPPORT NUMEROUS LOCAL FARMS INCLUDING:

- SPARBOE FARMS
LITCHFIELD, MN
- WHISTLING WELL FARM
AFTON, MN
- SILVER BISON RANCH
BALDWIN, WI
- CURRENT'S GARDEN
AFTON, MN
- FUTURE FARMS
BALDWIN, WI
- JACK & THE GREEN
SPROUTS
RIVER FALLS, WI
- MARSHALL FARMS
MARSHALL, MN
- FRANKLIN STREET + NEW
FRENCH BAKERY
MINNEAPOLIS, MN
- NATURE'S NECTAR
STILLWATER, MN
- BLASER'S CHEESE
COMSTOCK, WI
- BUSHEL BOY
OWATONNA, MN

SUNDAY BRUNCH
SERVED 9AM-2PM

 INDICATES GLUTEN-FREE
 CAN BE PREPARED GLUTEN-FREE
- ASK YOUR SERVER

SANDWICHES

SERVED WITH NATURAL CUT FRIES. SUBSTITUTE FRUIT, SIDE SALAD, SPICY EDAMAME, SWEET POTATO FRIES \$1.5 - SUBSTITUTE TRUFFLE FRIES \$3 SUBSTITUTE GLUTEN-FREE BUN \$2

SHRIMP TACOS

TWO FLOUR TORTILLAS FILLED WITH GRILLED SHRIMP, RED & GREEN PEPPERS, ONIONS, MANGO SALSA & QUESO FRESCO 12

WALLEYE PO' BOY

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

GRILLED CHEESE

BUTTER TOASTED WHEAT BERRY BREAD STUFF WITH GORGONZOLA & GOUDA CHEESES WITH RED PEPPER JAM 11

HOT MUFFULETTA

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

CHICKEN, APPLE + BRIE

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

CURRENT CUBANO

BACON, HAM, PORK CARNITAS, AVOCADO, TOMATO, JALAPENO AIOLI, ON CIABATTA 13.5

BURGERS

OUR BURGERS ARE 100% CERTIFIED ANGUS BEEF SERVED WITH NATURAL CUT FRIES + HOUSE SPICED PICKLES, ADD CHEESE FOR \$1: ARTISAN CHEDDAR, EICHEN'S GOUDA, WISCONSIN CAVE AGED GRUYERE, BLACK RIVER GORGONZOLA, PROVOLONE. SUBSTITUTE FRUIT, SIDE SALAD, SPICY EDAMAME OR SWEET POTATO FRIES \$1.5 SUBSTITUTE TRUFFLE FRIES \$3 SUBSTITUTE GLUTEN-FREE BUN \$2

CURRENT BURGER

LETTUCE, TOMATO, ONION, AIOLI 11

BACON + CHEDDAR BURGER

GUAVA GLAZE, SMOKED BACON, WHITE CHEDDAR CHEESE 13

PORK BELLY BURGER

1/2 POUND PORK BELLY BEEF BURGER TOPPED WITH CRISP FRIES, FRIED ONIONS AND GATES BBQ SAUCE 13

THE TURKEY BURGER

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

ENTREES

CURRENT STIR FRY

CRISPY VEGGIE STIR FRY, GARLIC GINGER TAMARI AND CHILES OVER JASMINE RICE 18 WITH SHRIMP 23 | WITH CHICKEN 21

TURKEY & WILD RICE POT PIE

MARSHALL FARMS RAISED TURKEY, CARROTS, CELERY & ONION IN A RICH TURKEY SAUCE TOPPED WITH PUFF PASTRY 20

WINNER WINNER CHICKEN DINNER

PAN SEARED ALL NATURAL FREE RANGE AMISH CHICKEN, CRISPY POLENTA, CAPER BURRE BLANC, MARKET VEGETABLE, OVEN FINISHED WITH TRUFFLE OIL 19

SEARED WILD ALASKAN SOCKEYE SALMON

LINE CAUGHT POTATO CRUSTED SEARED SALMON, MARKET VEGETABLE, WITH WHITE BEANS & APPLE GASTRIQUE 24

SILVER FARMS BISON

8OZ GRILLED STEAK BRUSHED WITH POMEGRANATE BBQ & WILD RICE, LEEK HASH & GIANT ONION RING 25

BRAISED PEPPERCORN SHORT RIB

COFFEE-BLACK PEPPER BRAISED SHORT RIB WITH NATURAL JUS SERVED WITH GARLIC MASHED POTATOES AND MARKET VEGETABLE 24

10 OZ BLACK ANGUS BASEBALL STEAK

PEPPER CRUSTED GRILLED STEAK, HOUSE MASHED POTATOES, MARKET VEGETABLE AND FINISHED WITH GARLIC BUTTER 30