



CEDAR + STONE

URBAN TABLE

let's get started

cinnamon pecan roll ^{N V} caramel sauce	9
house-made bacon biscuits maple butter	7
smoked loch duart salmon cornichons, cream cheese, capers, mini bagels	14
roasted cauliflower ^{V GF} parsnip puree, pickled cherry peppers, kale chips	10
minnesota cheddar cornbread ^V maple butter	9

soup + salad

harvest salad ^{N GF} frisée, butter lettuce, radicchio, raisins, spiced walnuts, bacon, apple vinaigrette	9
torn kale salad ^{N V} marcona almonds, honey crisp apple feta cheese, lemon vinaigrette	9
cedar + stone cobb salad pulled chicken, cherry tomatoes, bleu cheese, pepper bacon, cucumber, hardboiled egg, house-made avocado ranch	14
minnesota wild rice soup	8
minestrone soup ^{GF V}	8

V * vegetarian - may contain eggs/dairy
GF * gluten free
N * contains nuts

Refined chef-crafted dishes artistically presented, inspired around Minnesota's natural roots and local culture; experience the fusion of cultures from locally sourced ingredients within 200 miles to delightfully pair with premium wines, regional spirits and beers.

BRUNCH MENU

Served Saturday & Sunday
starting at 6:30 a.m.

classics

jw benedict soft poached eggs, canadian bacon, citrus hollandaise	15
cedar + stone breakfast 2 eggs any style, choice of sausage, ham, bacon, potato hash, bagel or english muffin	17
fried egg sandwich candied bacon, white cheddar, garlic aioli, english muffin loaf	14
grilled chicken sandwich herb focaccia bread, fresh mozzarella, tomato, basil pesto	15
turkey reuben sandwich rye bread, swiss cheese, sauerkraut, thousand island	14
jw applewood bacon burger wisconsin cheddar cheese, crispy onions, garlic aioli, lettuce, tomato	15

from our oven

breakfast blt pizza maple bacon, charred tomatoes, arugula, sunny side up egg	16
croque madame country ham, gruyere, béchamel, sunny side up egg	16
chicken pesto pizza peppadew peppers, caramelized onions, spinach	14

sweets

cinnamon swirl french toast quinoa pecan crunch, seasonal fruit compote	15
whole wheat oat pancakes seasonal berry compote, anderson farms maple syrup	12
jw waffle house-made almond butter, seasonal berries	12

specialties

minnesota skillet ^{GF} over easy eggs, pemmican beef, heirloom potatoes, feta cheese, tomatoes	16
crispy chicken + waffle breakfast local honey	16
house-made biscuits + gravy local sausage gravy, soft poached eggs	14
red quinoa egg white omelet kale, manchego cheese, shitake mushrooms, choice of bagel, english muffin, or toast	14
juicy lucy sliders taleggio cheese, soft pretzel roll, caramelized onions	14
blackened walleye sandwich red cabbage and habanero slaw, toasted brioche bun	15

juices

fresh house-made juices 5
carrot & orange
kiwi green apple & spinach
beet & pomegranate

assorted juice 4

v8
cranberry
pineapple
orange
apple
grapefruit

illy coffee

coffee 5
espresso 4
cappuccino 5

tea forté

black 5
english breakfast, earl grey, bombay chai
green 5
green mango peach, china gunpowder
decaf 5
chamomile citron, ginger lemongrass, white ambrosia, decaf english breakfast



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CRAFT COCKTAILS

punch of the week	10
grapefrukt tattersall grapefruit crema, ophir gin, fresh lemon juice, ginger syrup, sparkling wine	12
fancy free bulleit bourbon, luxardo cherry juice, bittercube cherry bark bitters, aromatic bitters	14
orange manhattan 45th parallel new richmond rye, carpano antica sweet vermouth, bittercube orange bitters	15
cedar ave. vikre cedar gin, rosemary syrup, fresh lemon juice, cherry bark vanilla bitters	13
hatched barsol pisco, fidencio clasico mezcal, sassafras syrup, freshly squeezed lemon juice, green chile shrub, egg white	15
paisley park alander spiced rum, fidencio clasico mezcal, house jalapeno-blueberry syrup, fresh lime juice, simple syrup	12
de marc tattersall barrel gin, crème de violette, st. germain, fresh lemon juice, simple syrup, egg white, bitters	15
negroni tattersall barrel aged gin, carpano antica sweet vermouth, campari	11
penicillin lagavulin 16yr islay scotch, dewars 12 yr scotch, honey ginger syrup, fresh lemon juice	14

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BEVERAGE MENU

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COCKTAILS WITH A PURPOSE

Well-being and sustainability are key ingredients of JW Marriott food and beverage experiences. In partnership with *tippling bros.* and with the guidance of nutritionist *Keri Glassman*, JW Marriott mixologists are finding creative ways to meet guests' needs for healthier cocktails while still stirring their desire for a tasty experience.

green mountain dynamite absolut citron, fresh lemon juice, anderson farms maple syrup, cayenne powder, urban moonshine organic maple bitters	11
rejuvenation cup bols genever, pimm's no. 1, red grape juice, lemon juice, ginger beer	11
spice market old-fashioned knob creek bourbon, garam masala-spiced syrup, moroccan bitters	14

DRAFT BEER

Local Seasonal	9	Surly Furious IPA	9
Summit Extra Pale Ale	8	Lift Bridge Farm Girl Saison	8

BOTTLES + CANS

[regional + craft]

Surly Hell	8	New Belgium Fat Tire	7
Grain Belt Nordeast	7	Lake Superior Sir Duluth	
Fulton Lonely Blonde	7	Oatmeal Stout	7
Goose Island 312 Wheat	7	Guinness Can	7
Sam Adams Boston Lager	7	Sociable Cider Werks	
Sam Adams Seasonal	7	Dry Freewheeler Cider	9

[domestic + import]

O'Doul's N/A	6	Heineken	7
Budweiser	6	Amstel Light	7
Bud Light	6	Corona Extra	7
Coors Light	6	Corona Light	7
Michelob Ultra	6	Modelo Especial	7
Blue Moon	7	Stella Artois	7

WINES BY THE GLASS

[SPARKLING + CHAMPAGNE]

Brut, Scarpetta Prosecco, Veneto Italy 2016	11
Brut, Schramsberg 'Mirabelle' North Coast, CA NV	15
Brut, Champagne Taittinger 'Brut La Française' Champagne, France NV	19
Brut Rosé, Moët & Chandon 'Impérial' Epernay, Champagne, France NV 187ml	34
Brut, Champagne Krug 'Grand Cuvée' Reims, Champagne, France NV 375ml	170

[WHITE]

Moscato, Elio Perrone 'Sorgal' Moscato d'Asti, Italy 2017	11
Riesling, Von Hövel 'Kabinett' Saar-Mosel, Germany 2015	13
Pinot Grigio, Kris delle Venezie, Italy 2016	10
Torrontés, Piattelli Valle de Cafayate, Salta, Argentina 2016	11
Grüner Veltliner, Schlosskellerei Gobelsberg Kamptal, Austria 2016	13
Sauvignon Blanc, Dandelion Vineyards Adelaide Hills, Australia 2017	14
Chardonnay, Alain Chavy 'Bourgogne' Burgundy, France 2015	14
Chardonnay, Jordan Winery Russian River Valley, Sonoma County, CA 2015	19

[ROSÉ]

Rosé, Château Gassier 'Esprit' Côtes de Provence, France 2017	14
Rosé of the Moment	MKT

[RED]

Pais, Luyt 'Pipeño Portezuelo' Bío Bío Valley, Chile 2017	12
Pinot Noir, Meiomi Monterey/Santa Barbara/Sonoma, CA 2016	14
Pinot Noir, Illahe 'Estate' Willamette Valley, OR 2016	16
Syrah + Grenache, JL Chave 'Mon Coeur' Côtes du Rhône, France 2016	14
Malbec, Renacer 'Punto Final' Uco Valley, Argentina 2017	11
Super Tuscan, Il Fauno di Arcanum Toscana, Italy 2013	16
Cabernet Sauvignon, 75 Wine Company CA 2015	14
Cabernet Sauvignon, Justin Paso Robles, CA 2016	17
Cabernet Sauvignon, Acumen Wines 'Mountainside' Napa Valley, CA 2014	20