WEEND WAFFLES
Nordic Waffles at the Pheasant
Soft, chewy, and crêpe-like, Norwegian waffles, or “vafler,” are made with wholesome ingredients, a whisper of cardamom, and no leavening other than farm-fresh eggs. Nordic varieties of waffles are heart shaped because they are made with love and enjoyed in the joyful spirit of “kos”, a way of life. Norwegian kos cuisine is heart-warming food that satisfies the appetite, cozes the soul, and encourages fork-in-hand lingering around the table, either with people you appreciate or in content solitude with some good reading. While Scandinavians typically have a vaffel for lunch, dinner, or with their sacred midday coffee, the American inclination to also eat them for breakfast is understandable, maybe even genius, especially if an amazing cup of Joe is involved. Enjoy our South Dakota spin on Nordic waffles. Vær så god!

BRUNSJ
SATURDAY 9-NOON
SUNDAY 10-2
SHARE

SODAK-STYLE STARTERS

CHISLIC
Eight ounces of cubed local lamb deep fried, lightly seasoned, and served with crackers and bleu cheese dressing. 14

DUCK WINGS
Large duck wing drumettes dusted with truffled sea salt and drizzled with red chili-fused olive oil. Twelve 23  Six 14

PHEASANT SALAD LETTUCE WRAPS
Ring-necked pheasant meat with dried cranberries, apple, and pecans. Served with heart of Romaine cups. 23  Small 17

SMOKED BREAKFAST TOTS
Crispy seasoned hashbrown nuggets served under a glass cloche filled with hickory and apple wood smoke. 5

DESSERT

IT'S THE WEEKEND. DO IT!
Ask your server for options.
VAFFEL MENU

SAVORY

UPTOWN FARMHOUSE BREAKFAST WAFFLE
Stuffed with scrambled egg, double-smoked bacon, melted aged cheddar, roasted red pepper crème. 11

VAFFEL MED LAKS (SMOKED SALMON WAFFLE)
Smoked salmon, cream cheese schmear, red onion, capers, fresh dill. 13

CAFÉ-STYLE HOT BEEF WAFFLE
Stuffed with slow-roasted Black Angus roast beef, velvety whipped potatoes, and savory beef gravy. 9

Don’t forget your HEARTY SIDES options!
SWEET, SAVORY, AND A LITTLE SPICY

DUCK AND WAFFLES
Move over chicken and waffles! Cardamom vaffel, truffled duck wing drumettes, local honey, red chili agrumato, fresh basil. 12

SEMI-SWEET AND TANGY

THE SCANDI
Lemon-infused sour cream, gjetost (mild, caramelly Norwegian cheese), lingonberry preserves. 9

Don't forget your HEARTY SIDES options!
SWEET

BANANA, NUTELLA, AND WHIPPED CREAM
Sliced fresh banana, silky chocolate-hazelnut spread, whipped cream. 9

THE PICKY KID
Spoil the kid in you. Creamy peanut butter, sliced fresh banana, and homemade honey-raspberry jam. 8

UNICORN WAFFLES
Homemade honey-raspberry jam, whipped cream, crispy unicorn horn, and rainbow sprinkles. 7

Don't forget your HEARTY SIDES options!
HEARTY SIDES

MAPLE-BALSAMIC YOGURT BOWL
A bowl of chilled yogurt with maple-infused balsamic, dried cranberries, pecans, and fresh mint. 5

SMOKED BREAKFAST TOTS
Crispy seasoned hashbrown nuggets served under a glass cloche filled with hickory and apple wood smoke. 5

SIDE OF BACON
Four slices of double-smoked bacon. 4

SMALL SIDE SALAD
Mixed greens, grape tomatoes, cheddar cheese, red onion, croutons, choice of dressing. 3.50
DRINK

COFFEE
Pheasant Café Trio Roast, bottomless cup. 3.25
Locally-roasted by Cherrybean Coffee Co. in Marion, SD.
Fair trade and organic.
Bags of beans, one pound. 13 We can grind them!

HOT TEA green, black 3.25

ORANGE JUICE 2

FRESH BREWED ICED TEA
unsweetened, hand-mixed raspberry 3.25

LEMONADE, RASPBERRY LEMONADE 3.25

COCA COLA PRODUCTS 3.25

RED BULL 3.75
IMBIBE

ELDERFLOWER MIMOSA
Sparkling white wine, elderflower liqueur, OJ. 6

CAFÉ ANISETTE
Black coffee with anise liqueur. 7

BLOODY VIKING
Housemade bloody Mary mix, Syvå Nordic rye vodka, olives, pickle. 9

ERIK THE GINGER
Ålander Nordic-spiced rum, ginger ale. 6

BRUNCH BREW
Light lager, Amaretto liqueur, OJ. 6

BRASS MONKEY
Wheat beer, OJ, bitters. 5

BEERS, WINES, MIXED DRINKS
Full bar menu available.

Or, share a bottle from our retail wine cellar for a small corkage fee. Take home what you don’t finish!
LUNCH
FOR BRUNCH

CAFÉ HOT ROAST BEEF
Roast beef piled on fresh bakery milk bread and a side of real whipped potatoes all smothered in beef gravy. 12 Small 9

PHEASANT ON THE GREEN
Our ring-necked pheasant meat salad with dried cranberries, apple, and pecans atop mixed greens with tomatoes, onion, croutons, and Parmesan. Herbs de Provence olive oil and fresh red apple balsamic on the side. Cottleston bread. 17

CAFÉ TACO SALAD
Mixed greens, nacho tortilla chips, our taco beef, tomatoes, and cheddar cheese. Sour cream and salsa on the side. 13 Small 10

CLASSIC CHEF SALAD
A bed of mixed greens, julienne turkey and ham, egg, tomato, shredded cheddar, and croutons. Cottleston bread. 13 Small 10

BRUNCH SALAD
Mixed greens, tomato, cucumber, hard-cooked egg, shredded cheddar, red onion, and croutons. Herb-infused olive and oil-maple balsamic on the side. 9

I.P.A. FISH AND CHIPS
Two large cod loin fillets, dipped in a sweet and savory India Pale Ale batter, served extra crispy. Includes homemade tartar sauce, fries, slaw, and bread. 19 One fillet 14

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

18% gratuity may be added for parties of 8 or more.
PHEASANT
WINE CELLAR
OIL & VINEGAR TASTING BAR

WINES
❤ Shop wines to take
❤ Enjoy here for a small corking fee

OILS AND VINEGARS
❤ Fresh, authentic olive oils
❤ Authentic balsamics from Modena
❤ Flavor-infused varieties of both

LIVE MUSIC
MONDAY NIGHTS,
SEPT - MAY
Local talent
Dining specials
All-night Happy Hour

WINE CLUB
ASK ABOUT PHEASANT CELLAR CLUB
Silver, gold, and platinum levels
Monthly wines for members
Free tastings and socials
Dibs on dinners and events

BE SURE TO CHECK OUT OUR FULL MENU OF LOCAL FARE WITH SODAK FLAIR DURING OUR LUNCH AND DINNER HOURS!