



# WEEKEND 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, cozies 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,  
Syvä 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

and 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!



at The Pheasant