

BRUNCH

STARTERS

SOUP — CUP 6.25 BOWL 8.25

famous lowell inn cream of mushroom or soup du jour

FRENCH ONION TARTS — 11.25

pastry, caramelized shallot, gruyere, fresh thyme, rosemary aioli, & bacon jam

ARTICHOKE DIP — 13.25

artichoke & green onion baked with mozzarella, toast points

AVOCADO TOAST TRIO — 12.25

tomato, queso fresco, & cucumber relish on whole grain breads

CRAB CAKES — 19.25

marinated tomato-cucumber relish, mixed greens & fresh tarragon sauce

YOGURT & GRANOLA BANANA

SPLIT — 11.25

vanilla yogurt, granola, fresh berries, chocolate sprinkles, & caramel drizzle

TWICE BAKED SOUFFLÈ — 11.25

goat, roquefort, & gruyere cheeses, frisee salad & warm bacon dressing

BRUSCHETTA TRIO — 13.25

cherry pecan, goat & cream cheeses; tomato basil, smoked gouda & rosemary aioli; seared beef, candied onions, & gorgonzola aioli

CHEESE FONDUE — 25.25

pumpernickle, ciabatta, & roasted vegetables for dipping in gruyere & fontina cheese sauce

MAIN COURSES

LOWELL INN CHOICE

BREAKFAST — 17.25

two eggs & toast. ham, bacon, or sausage. breakfast potatoes, hash browns, or fruit cup

EGGS BENEDICT — 16.25

breakfast potatoes or hash browns

SAWYER OMELET — 17.25

sautéed asparagus, mushroom, cream cheese & gruyere bechamel. breakfast potatoes or hash browns, toast

FLORENTINE SANDWICH — 15.25

scrambled egg, fresh spinach, tomato & seasoned hollandaise sauce on english muffin, hash browns or breakfast potatoes

CHICKEN & WAFFLES — 18.25

with maple honey butter & hot honey, frisee salad & warm bacon dressing

LOWELL INN SWEET & SOUR

PANCAKES — 10.25

three buttermilk pancakes sweetened with honey, a lowell inn tradition

CHICKEN A LA KING — 17.25

chicken breast, mushroom & bell pepper in sherry cream sauce over mashed potato, puff pastry & vegetable of the day

SAVORY FRENCH TOAST — 17.25

sourdough dipped in egg & parmesan batter, berries, basil & honey. sausage, bacon, or ham

CHILAQUILES — 19.25

corn tortilla chips, queso fresco, chorizo, cilantro, avocado, green & red salsa, sour cream, topped with two fried eggs

All pricing includes a city parking ramp fee of 1%. 20% service charge will be added to all food & beverages for groups of 8 or more. All service charges are the sole property of the Lowell Inn. **ALLERGEN NOTICE:** Many of our foods are prepared fresh in the Lowell Inn's kitchen from raw ingredients. The Lowell Inn cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness.

SANDWICHES & SALADS

All sandwiches served with choice of potato wedges, cinnamon dusted sweet potato fries, fruit cup, or cup of soup.

Add bacon to any sandwich for \$3

Add chicken to any salad for \$5 or shrimp for \$8

LOWELL INN HOT BROWN — 16.75

turkey breast, fontina cheese sauce, bruschetta tomato & bacon, open-face on grilled sourdough

WALLEYE SANDWICH— 19.25

pan seared fillet, lettuce, pickle, tomato, roasted garlic-dill aioli, on toasted ciabatta

FRENCH DIP — 18.25

shaved prime rib, swiss cheese, roasted garlic aioli, on toasted ciabatta. au jus

CAESAR SALAD — 14.25

housemade croutons & shaved parmesan

SEASONAL SALAD — 17.25

ask your server for details

GOAT CHEESE SALAD — 18.25

seasonal berries, grapefruit, toasted pistachios, & mixed greens, flash fried goat cheese fritter & ginger-berry vinaigrette

CHEESEBURGER — 18.25

1/2 lb. angus beef, tomato, lettuce, onion, sweet & spicy pickles & choice of cheese

REUBEN — 17.25

corned beef, sauerkraut, swiss, & thousand island dressing on grilled rye

CROQUE MADAME — 16.25

grilled maple rosemary ham, gruyere bechamel on sourdough, & topped with fried egg

GREEN GARDEN SALAD — 12.25

SIDE — 9.25

seasonal vegetables, mixed greens, & choice of dressing

ROASTED BEET SALAD — 15.25

mixed greens, candied walnuts, gorgonzola cheese crumbles, tart apple, roasted beet, & apple cider vinaigrette

WALNUT CHICKEN SALAD — 18.25

house-made chicken salad on mixed greens, seasonal berries, candied walnuts, mandarin oranges & raspberry vinaigrette

A LA CARTE

ENGLISH MUFFIN OR TOAST — 5

Sourdough, marble rye, wheat, or cinnamon

BREAKFAST POTATOES OR HASH BROWNS — 6.25

MAPLE ROSEMARY GLAZED HAM — 6.25

BACON OR SAUSAGE — 6.25

FRUIT CUP — 6.25

OATMEAL WITH RAISINS & BROWN SUGAR — 8.75

FRUIT, GRANOLA, & YOGURT — 12.25



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