

## Breakfast

<b>TRIPLE STACK</b> .....	15
three pancakes, berry syrup, whipped cream, salted butter	
<b>AVOCADO TOAST*</b> .....	15
toasted brioche, sunny egg, frisée, radish, espelette, persillade	
<b>TRIA SCRAMBLE</b> .....	19
scrambled eggs, andouille sausage, onions, mushrooms, spinach, creamy leek potatoes	
<b>MORGAN'S BREAKFAST*</b> .....	19
two eggs your way, two pancakes, two sausage links, two strips of thick-cut bacon, creamy leek potatoes	
<b>JOCKEY-CLUB EGGS*</b> .....	21
toasted brioche, truffle aioli, sauce bordelaise, american fries	
<b>STEAK &amp; EGGS*</b> .....	27
prime top sirloin, two eggs your way, bearnaise, creamy leek potatoes	
<b>LOBSTER SCRAMBLE</b> .....	32
scrambled eggs, lobster, cream cheese, chives, toasted brioche, asparagus, hollandaise	
<b>FRIED CHICKEN &amp; WAFFLES</b> .....	18
sweet & spicy bacon maple syrup	
<b>CRÈME BRULEE FRENCH TOAST</b> .....	16
crème brulee batter, brioche, pecan sauce	

## Benedicts

<b>TRADITIONAL*</b> .....	17
pit ham, toasted english muffin, poached eggs, hollandaise	
<b>SPINACH &amp; ARTICHOKE*</b> .....	18
cream cheese, parmesan, poached eggs, hollandaise	
<b>SMOKED SALMON*</b> .....	19
pumpnickel toast, poached eggs, dill hollandaise	

## Omelets

<b>DENVER</b> pit ham, onions, bell pepper, cheddar .....	16
<b>WILD MUSHROOM</b> gruyère cheese .....	19
<b>CRAB &amp; AVOCADO</b> boursin cheese .....	22

## Classics

<b>BONE-IN PORK CHOP</b> .....	38	<b>EGG SANDWICH*</b> .....	15
dry-aged duroc porterhouse, bourbon glaze, seasonal chutney, mashed potatoes		over easy egg, pit ham, american cheese, english muffin	
<b>BEEF BOURGUIGNON</b> .....	32	<b>STEAK SANDWICH*</b> .....	27
garlic mashed potatoes, aromatic vegetables, demi-glace, fried onions		prime top sirloin, arugula, cambazola cheese, shallot demi	
<b>CHICKEN POT PIE</b> .....	25	<b>CROQUE MADAME BURGER*</b> .....	24
velouté, fresh herbs, puff pastry		angus beef, toasted brioche, mornay, ham, fried egg, frisée, cornichon	
<b>RISOTTO</b> .....	24		
wild mushroom, sweet peas, boursin, paprika oil			
<b>32 chicken   37 shrimp</b>			
<b>40 norwegian salmon*</b>			

## Soups

<b>SOUP DU JOUR</b> .....	10
<b>FRENCH ONION</b> .....	12

## Salads

<b>BEET</b> .....	12
roasted red & golden beets, frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette	
<b>CAESAR</b> .....	10
parmesan, garlic croutons	
<b>TRIA HOUSE SALAD</b> .....	10
radish, fennel, onion, cucumber, tomatoes, herb vinaigrette	

## Sides

<b>EGG*</b> .....	3
<b>SOURDOUGH TOAST</b> .....	5
<b>ENGLISH MUFFIN</b> .....	5
<b>PIT HAM</b> .....	6
<b>THICK-CUT BACON</b> .....	6
<b>SAUSAGE LINKS</b> .....	6
<b>FRESH FRUIT</b> .....	7
<b>PANCAKES</b> .....	9
<b>HOME FRIES</b> .....	8
<b>CREAMY LEEK POTATOES</b> .....	8
<b>GRILLED ASPARAGUS</b> .....	11

## Brunch Drinks

<b>MIMOSA</b> .....	6
<b>CHAMPAGNE</b> .....	5
<b>TRIA BELLINI</b> .....	7
<b>BLOODY MARY</b> .....	9
<b>MIMOSA MARGARITA</b> .....	9
<b>BREAKFAST SHOT</b> .....	9



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 A MORRISSEY  
 HOSPITALITY PROPERTY

## Celebrations

ASK YOUR SERVER ABOUT OUR  
 BIRTHDAY & ANNIVERSARY SPECIALS

## Hours

TUE-THU 4-9PM | FRI-SAT 4-10PM  
 SUN 10AM-8PM | CLOSED MON

\*Consumer Advisory: Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

An 18% service charge will be added to parties of 9 or more. A 4% surcharge has been added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. Brunch 040324



