

Breakfast

AÇAÍ BOWL	12
fresh fruit, house made granola	
TWO EGG BREAKFAST	14
two eggs your way, creamy leek potatoes, choice of breakfast meat	
TRIA SCRAMBLE	16
scrambled eggs, andouille sausage, onion, mushrooms, spinach, creamy leek potatoes	
MORGAN'S BREAKFAST	18
two eggs your way, two pancakes, two sausage links, two strips of thick-cut bacon, creamy leek potatoes	
TRIA HASH	19
beef bourguignon, onion, red bell pepper, poached eggs, arugula pesto	
STEAK & EGGS	20
prime top sirloin, two eggs your way, béarnaise, creamy leek potatoes	
LOBSTER SCRAMBLE	28
scrambled eggs, lobster, cream cheese, chives, toasted brioche, asparagus, hollandaise	
FRIED CHICKEN & WAFFLES	18
sweet & spicy bacon maple syrup	
CRÈME BRULEE FRENCH TOAST	16
crème brulee batter, brioche, pecan sauce	

Benedicts

TRADITIONAL	16
pit ham, toasted english muffin, poached eggs, hollandaise	
POUTINE	18
fries, braised beef, cheese curds, poached eggs, demi-glaze	
SMOKED SALMON	18
pumpernickel toast, poached eggs, dill hollandaise	

Omelets

DENVER pit ham, onion, bell pepper, cheddar.	16
WILD MUSHROOM gruyere cheese	18
CRAB & AVOCADO boursin cheese	22

Classics

BONE-IN PORK CHOP	28
bourbon glaze, seasonal chutney, garlic mashed potatoes	
CHICKEN POT PIE	23
velouté, fresh herbs, puff pastry	
CHICKEN FRANÇAISE	24
creamy leek potatoes, lemon, caper, herb beurre blanc	
BEEF BOURGUIGNON	32
garlic mashed potatoes, aromatic vegetables, demi-glaze, fried onions	
PAN ROASTED SALMON POT-A-FEU	34
seasonal vegetable medley, herb broth, gremolada	

Handhelds

EGG SANDWICH	15
over easy egg, pit ham, arugula, tomato, caramelized onion, maple aioli, brioche	
BEEF BOURGUIGNON SLIDERS	18
pickled shallots, horseradish cream, house cut fries	
FRIED CHICKEN SANDWICH	16
buttermilk breaded, hot honey aioli, watermelon radish, house pickles, brioche bun, house cut fries	
TRIA DOUBLE SMASH BURGER	19
certified angus beef, local cheddar, bacon jam, fried onions, brioche bun, house cut fries	

Soups

SOUP DU JOUR	10		8 with entrée
FRENCH ONION	10		8 with entrée

Salads

BEET	12		9 with entrée
roasted red & golden beets, frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette			
CAESAR	10		7 with entrée
parmesan, garlic croutons			
MIXED GREENS	10		7 with entrée
radish, fennel, onion, cucumber, tomatoes, herb vinaigrette			

Sides

HOME FRIES	6
EGG	3
SOURDOUGH TOAST	4
ENGLISH MUFFIN	4
PIT HAM	5
THICK-CUT BACON	5
SAUSAGE LINKS	5
FRESH FRUIT	6
PANCAKE	6
CREAMY LEEK POTATOES	6
GRILLED ASPARAGUS	11

Brunch Drinks

MIMOSA	4
CHAMPAGNE	4
TRIA BELLINI	6
BLOODY MARY	8
MIMOSA MARGARITA	8
BREAKFAST SHOT	8



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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 04132023

