

Roam

10 Northwest Minnesota Avenue · +15413827626 · Updated: Jan 14, 2026

[View online menu](#)



BREAKFAST DRINKS 14

Smith Tea	\$5.00
Iced Tea	\$4.00
Coffee	\$5.00
Espresso	\$5.50
Latte	\$6.00
Soda	\$4.50
Juice	\$4.00
Milk	\$4.00
Hot Cocoa	\$5.00
Mimosa	\$12.00
Signature Mimosa: Blood Orange, White Peach, Pear, or Pomegranate	\$14.00
Mimosas for Two	\$45.00
bottle of brut, 3 juices, good times	
High Desert Refresher (NA)	\$10.00
cucumber, grapefruit, fresh jalapeno, soda water	
Autumn Breeze (NA)	\$10.00
fresh apple cider, sage, ginger beer, fresh nutmeg	

BRUNCH SPECIALTIES 7

Elk Morning Hash*	AVAILABLE OPTIONS
elk sausage, crispy potatoes, bell peppers, caramelized onions, sunny side up eggs, pickled fresno peppers, sour cream, queso fesco, big ed's toast.	\$21.00 add 4 oz flat iron steak: \$7.00
Signature Breakfast*	\$18.00
2 eggs any style, garlic herb breakfast potatoes, big ed's toast. choice of: daily's thick-cut bacon, sausage links, canadian bacon, or vegetarian sausage	

Classic Eggs Benedict*

hollandaise, canadian bacon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes

AVAILABLE OPTIONS

\$20.00

add grilled asparagus: \$5.00

Smoked Salmon Eggs Benedict*

hollandaise, smoked salmon, big ed's english muffin, poached eggs, lemon-arugula, garlic herb breakfast potatoes

AVAILABLE OPTIONS

\$24.00

add grilled asparagus: \$5.00

Breakfast Burrito

scrambled eggs, caramelized onions, bell peppers, queso fresco, flour tortilla, served with garlic herb breakfast potatoes, salsa, and sour cream. choice of: elk sausage, pork sausage, bacon, canadian bacon, or vegetarian sausage

AVAILABLE OPTIONS

\$18.00

house made sausage gravy:

\$4.00

add 4 oz flat iron steak: \$7.00

Breakfast Sandwich

big ed's english muffin, cheddar cheese, fried egg, maple aioli, balsamic tomato salad, choice of: sausage, bacon, canadian bacon, or vegetarian sausage

AVAILABLE OPTIONS

\$18.00

add 4oz flat iron steak: \$7.00

Jumbo Biscuit & Gravy

house-made cheddar and garlic biscuit, sausage gravy, sunny-up egg*, lemon-arugula, served with garlic herb breakfast potatoes

\$20.00

PANCAKES & FRENCH TOAST 2

Signature

Roam

Pancake

(V)

fresh berries, butter, maple syrup, powdered sugar. choice of:

AVAILABLE OPTIONS

Classic: \$17.00

Chocolate Chip: \$18.00

Gingerbread: fall spice, cream cheese frosting, ginger cookie crumble, orange segments: \$20.00

Deluxe: classic served with choice of: sausage, bacon, canadian bacon, or vegetarian sausage, and 2 eggs any style:

\$26.00

Cinnamon

French

Toast (V)

fresh berries, powdered sugar, maple syrup, butter, choice of:

AVAILABLE OPTIONS

Classic: \$17.00

Blackberry Citrus: citrus curd, blackberry compote: \$19.00

Deluxe: classic served with choice of: sausage, bacon, canadian bacon, or vegetarian sausage, and 2 eggs any style:

\$26.00

OMELETS & SCRAMBLES 3

Signature (GF)

elk sausage, queso fresco, sour cream, caramelized onions, bell peppers, chives

\$20.00

Bend (V, GF)

mushrooms, feta cheese, spinach, chives

\$20.00

Greek (V, GF) **\$20.00**
kalamata olives, sun-dried tomato, feta cheese, chives

LIGHT & EASY 5

Granola and Yogurt (V, GF) **\$14.00**
plain greek yogurt, granola, fresh berries

Bob's Red Mill Steel Cut Oatmeal (VG, GF) **\$12.00**
brown sugar, raisins, cinnamon

Sliced Fruit (VG, GF) **\$12.00**
seasonal selection of fruits and berries

Chia Morning Power Bowl (VG, GF, T) **\$15.00**
chia seed pudding made with berry, beet, and almond milk, assorted berries, pepitas, marcona almonds

Asparagus & Hollandaise (V, GF) **\$15.00**
grilled asparagus, house made hollandaise, paprika, micro greens

A LA CARTE BREAKFAST SIDES 8

Daily's Thick-Cut Bacon (3) (GF) **\$8.00**

Vegetarian Sausage (2) (V, GF) **\$7.00**

Crispy Morning Potatoes (V, GF) **\$6.00**

Canadian Bacon (2) (GF) **\$6.00**

Big Ed's Toast (V) **\$4.00**

Two Eggs Any Style (V, GF) **\$6.00**

Plain Greek Yogurt (V, GF) **\$6.00**

Sausage (2) (GF) **\$6.00**

HAPPY HOUR 28

Charcuterie (T) **\$24.00**
cured meats, artisan cheeses, crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds

Smoked Salmon Dip (GF) **\$18.00**
house smoked salmon, potato chips, chives

Wagyu Croquettes (3) (V, GF, T) **\$17.00**
potato croquette filled with wagyu beef, bacon, & white cheddar, honey mustard aioli, quinoa tabbouleh

Honey Whipped Feta (V, GF, T)**\$17.00**

house made feta dip, chive oil, pistachio, crushed peppercorn, parsley salad, local broadus bee pollen choice of: grilled asparagus, heirloom carrots, or lemon greek potatoes, grilled peaches

Vegan Falafels (3) (VG)**AVAILABLE OPTIONS**

pea shoot salad, radish, beet hummus, evoo, vegan tahini sauce

\$16.00

add tzatziki*not vegan: \$2.00

Smoked Honey Brussels Sprouts (GF)**\$15.00**

apricots, bacon, smoked honey balsamic, local micro greens

Tuna Ceviche (GF)****\$24.00**

pomegranate and yuzu aguachile, pickled blood orange, pico de gallo, fried carrots, cucumber, evoo, crispy rice paper, pickled fresno pepper

Truffle Fries (GF, V)**\$15.00**

lemon garlic aioli, fresh herbs, salt, pecorino cheese

Elk Sliders* (2)**\$19.00**

blackberry bacon & onion jam, brie, arugula, honey mustard aioli

Smoked Cheez It Crackers (V)**\$8.00**

smoked in house, house spice, served warm

Marcona Almonds (GF, VG, T)**\$9.00**

lightly smoked and tossed with green onions, fresno peppers, lime chili

Marinated Olives (VG, GF)**\$8.00**

assorted olives, house marinated

Caesar**AVAILABLE OPTIONS**

white anchovy dressing, shaved grana padano, croutons, crisp romaine, crispy parmesan

\$12.00

add anchovies: \$3.00

add chicken: \$6.00

add salmon*: \$12.00

add 8 oz flat iron steak*: \$15.00

add grilled tofu: \$5.00

Signature Roam Salad (V, GF)**AVAILABLE OPTIONS**

baby mixed greens, smoked honey balsamic vinaigrette, feta cheese, sunflower seeds, cucumbers, tomatoes,*featuring local honey from broadus bees and smoked in house

\$12.00

add chicken: \$6.00

add salmon*: \$12.00

add 8oz flat iron steak*: \$15.00

add grilled tofu: \$5.00

Wagyu Bolognese**AVAILABLE OPTIONS**

house made with ground wagyu beef, freshly shaved parmesan, local micro greens

\$26.00

add burrata cheese: \$4.00

Signature Burger*

8oz brisket and chuck beef patty, tomato, daily's thick cut bacon, tillamook white cheddar, pickled red onion, lemon-scented arugula, black garlic aioli, big ed's brioche bun, and choice of fries, potato chips

AVAILABLE OPTIONS

\$18.00

choice of fries, potato chips, add signature salad:

\$3.00

add pecorino truffle fries: \$4.00

Fritz Old Fashioned

\$16.00

buffalo trace bourbon, amaro montenegro, salted maple, angostura bitters, orange peel

Figgy Smalls

\$16.00

vanilla fig infused brandy, cointreau, citrus, honey simple

Orchard Blossom

\$17.00

apple cinnamon vodka, pear brandy, lemon, cinnamon simple, cardamom bitters

The Phoenix

\$16.00

crater lake rye, habanero infused tequila, salted maple, luxardo, lemon, angostura bitters

Here Too Soon

\$17.00

drumshanbo irish gin, accompani mari gold amaro, cynar, fresh basil, simple, lemon

Roam Gin & Tonic

\$19.00

drumshanbo Irish gin, rose petal, juniper berries, lemon, cucumber, fever tree tonic

Fresh Tracks

\$18.00

casamigos anejo, fresh rosemary, vanilla simple, lime, egg white*

Midnight Manhattan

\$16.00

bulleit rye, amaro, angostura bitters, tuaca, bordeaux cherries

Brightside

\$15.00

mezcal, blanco tequila, orange dry curacao, elderflower, lemon, white creme de cacao, grated dark chocolate

Smoke Jumper

\$16.00

zaya rum, gifford banana liqueur, angostura bitters, aztec chocolate bitters, live smoke

High Desert Refresher

\$10.00

ALCOHOL FREE cucumber, grapefruit, fresh jalapeno, soda water

Autumn Breeze

\$10.00

ALCOHOL FREE fresh apple cider, sage, ginger beer, fresh nutmeg

CRAFT NON-ALCOHOLIC COCKTAILS 8

Derby Day

\$16.00

free spirits bourbon, Giffard non-alcoholic ginger liqueur, mint, fresh lemon, simple syrup

Cooler Weather

\$12.00

fresh apple cider, sage, ginger beer, fresh nutmeg

French 74	\$14.00
free spirits gin, fresh lemon, simple syrup, Fre non-alcoholic bubbles	
Ay, Caramba	\$16.00
free spirits tequila, Giffard spiritless grapefruit liqueur, fresh grapefruit, jalapeno simple, tajin rim	
"Not" an Aperol Spritz but Kinda	\$12.00
non-alcoholic Italian aperitif, Fre non-alcoholic bubbles, soda	
New Fashion	\$16.00
free spirits bourbon, amaro falso, angostura bitters, orange bitters	
St. AGRESTIS NON-ALCOHOLIC COCKTAILS	
Phony Negroni 16 Amaro Falso 16	
ALTERNATIVES	
Fre Non-Alcoholic Bubbles 10 Crux No Mo Non-Alcoholic IPA 6	
LOCALS NIGHT 8	
ROAM Double Smash Burger	\$8.00
caramelized onion puree, ROAM secret sauce, brioche bun, cheddar	
ROAM Snack Blend	\$5.00
Cheez-It crackers and marcona almonds smoked in-house, green onions, fresno peppers, lime chili, parmesan cheese, served warm	
Fries	\$5.00
Potato Chips	\$5.00
Draft Beers	\$5.00
Craft Non-Alcoholic Cocktail of the Week	\$7.00
Cocktail of the Week	\$10.00
Crux Non-Alcoholic Beer	\$5.00
SMALL BITES AND ENTREES 11	
Smoked Honey Brussels Sprouts (GF)	\$15.00
apricots, bacon, smoked honey balsamic, local micro greens	
Charcuterie (T)	\$24.00
cured meats, artisan cheeses, crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds	
Truffle Fries (V, GF)	\$15.00
lemon garlic aioli, fresh herbs, salt, pecorino cheese	

Burrata Caprese Salad (V, GF)

\$20.00

sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, extra virgin olive oil, basil

Seasonal Pear Salad (V, GF, T)

AVAILABLE OPTIONS

mixed greens, arugula, radish, blue cheese, candied walnuts, wine poached pears, honey apple vinaigrette

\$17.00

chicken: \$6.00

salmon*: \$12.00

8 oz flat iron steak*: \$15.00

grilled tofu: \$5.00

Chicken Gnocchi Soup

\$14.00

creamy soup, braised chicken, roasted veggies, crispy carrot chips and leeks

Smoked Salmon Dip (GF)

\$18.00

house smoked salmon, potato chips, chives

Caesar

AVAILABLE OPTIONS

white anchovy dressing, shaved grana padano, croutons, crisp romaine, crispy parmesan

\$16.00

add anchovies: \$3.00

add chicken: \$6.00

add salmon*: \$12.00

add 8oz flat iron steak*: \$15.00

add grilled tofu: \$5.00

Signature Roam Salad (V, GF)

AVAILABLE OPTIONS

baby mixed greens, smoked honey balsamic vinaigrette, feta cheese, sunflower seeds, cucumbers, tomatoes, *featuring local honey from broadus bees and smoked in house

\$16.00

add chicken: \$6.00

add salmon*: \$12.00

add 8oz flat iron steak*: \$15.00

add grilled tofu: \$5.00

Signature Burger*

AVAILABLE OPTIONS

8oz brisket & chuck beef patty*, tomato, daily's thick-cut bacon, tillamook white cheddar, pickled red onion, lemon-scented arugula, black garlic aioli, big ed's brioche bun, and choice of fries, potato chip, or add a signature salad for \$3.00

\$21.00

upgrade to pecorino truffle fries:

\$4.00

BLT Turkey Club

AVAILABLE OPTIONS

parmesan crusted big ed's sourdough, daily's thick cut bacon, lettuce, tomato, maple aioli, smoked turkey

\$19.00

Add avocado: \$4.00

upgrade to pecorino truffle fries:

\$4.00

DINNER STARTERS 13

Honey Butter Rolls (4) (V)

\$7.00

Charcuterie (T)

\$24.00

cured meats, artisan cheeses, crackers, marcona almonds, seasonal fruit, quince paste, pickled onions, roasted peppers, pickled mustard seeds

Smoked Salmon Dip (GF)	\$18.00
house smoked salmon, potato chips, chives	
Smoked Honey Brussels Sprouts (GF)	\$15.00
apricots, bacon, smoked honey balsamic, local micro greens	
Wagyu Croquettes (3)	\$17.00
potato croquette filled with wagyu beef, bacon, & white cheddar, honey mustard aioli, quinoa tabbouleh	
Honey Whipped Feta (V, GF, T)	\$17.00
house made feta dip, chive oil, pistachio, crushed peppercorn, parsley salad, local broadus bee pollen served with a choice of: grilled asparagus, heirloom carrots, lemon greek potatoes, grilled peaches	
Tuna Ceviche** (GF)	\$24.00
pomegranate and yuzu aguachile, pickled blood orange, pico de gallo, fried carrots, cucumber, evoo, crispy rice paper, pickled fresno pepper	
Truffle Fries (V, GF)	\$15.00
lemon garlic aioli, fresh herbs, salt, pecorino cheese	
Elk Sliders* (2)	\$19.00
blackberry bacon & onion jam, brie, arugula, honey mustard aioli	
Vegan Falafels (3) (VG)	AVAILABLE OPTIONS
pea shoot salad, radish, beet hummus, extra virgin olive oil, vegan tahini sauce	
	\$16.00
	add tzatziki *not vegan:
	\$2.00
Smoked Cheez It Crackers (V)	\$8.00
smoked in house, house spice, served warm	
Marcona Almonds (VG, GF, T)	\$9.00
lightly smoked and tossed with green onions, fresno peppers, lime chili	
Marinated Olives (VG, GF)	\$8.00
assorted olives, house marinated	

DINNER SOUPS AND SALADS 5

Caesar	AVAILABLE OPTIONS
white anchovy dressing, shaved grana padano, croutons, crisp romaine, crispy parmesan	
	\$16.00
	add anchovies: \$3.00
Signature Roam Salad (V, GF)	\$16.00
baby mixed greens, smoked honey balsamic vinaigrette, feta cheese, sunflower seeds, cucumbers, tomatoes *featuring local honey from broadus bees and smoked in house	
Chicken Gnocchi Soup	\$14.00
creamy soup, braised chicken, roasted veggies, crispy carrot and leeks	
Burrata Caprese Salad (V, GF)	\$20.00
sliced heirloom tomatoes, cherry tomatoes, burrata cheese, balsamic reduction, salt flakes, extra virgin olive oil, basil	

Seasonal Pear Salad (V, GF, T)

\$17.00

mixed greens, arugula, radish, candied walnuts, blue cheese, wine poached pears, honey apple vinaigrette

DINNER MAINS 6

Signature Burger*

AVAILABLE OPTIONS

8oz brisket patty*, tomato, bacon, tillamook white cheddar, pickled red onion, lemon scented arugula, black garlic aioli, brioche bun

\$22.00

choice of fries, potato chips or add signature salad:

\$3.00

Wagyu Bolognese

AVAILABLE OPTIONS

house made with ground wagyu beef, freshly shaved parmesan, local micro greens

\$30.00

add burrata cheese: \$4.00

Steak Frites (GF)

AVAILABLE OPTIONS

8 oz grilled flat iron steak*, pecorino truffle fries, creamy demi-glace, lemon garlic aioli, chimichurri, seasonal mushrooms

\$35.00

upgrade steak to 14oz NY strip: \$30.00

add blue cheese butter: \$3.00

Elk Banger & Mash (GF)

\$38.00

creamy whipped potatoes, pear and port wine elk sausage, caramelized onion, crispy carrot and leeks, blackberry demi-glace

Braised Short Rib

\$40.00

blue cheese mashed potatoes, wine braised carrots, natural jus, grilled bok choy, crispy onions

Grilled Cauliflower (VG, GF, T, S)

AVAILABLE OPTIONS

cauliflower steaks, beet hummus, pine nuts, chopped parsley, sliced radish, extra virgin olive oil

\$30.00

add chicken: \$6.00

add grilled tofu: \$5.00

DINNER GRILLING WITH A HUNGRY HEART 5

NY Strip* 12 oz

\$55.00

Additional Sauces 3 blackberry demi-glace | cabernet demi-glace | chimichurri | horseradish crema | blue cheese butter | garlic, herb, and peppercorn cream sauce Sides 9 grilled asparagus | heirloom carrots | crispy fries | lemon greek potatoes | creamy whipped potatoes | quinoa tabbouleh salad | signature roam salad | smoked honey brussels sprouts | crispy smashed potatoes | grilled bok choy

Bone In Ribeye* 16 oz

\$65.00

Additional Sauces 3 blackberry demi-glace | cabernet demi-glace | chimichurri | horseradish crema | blue cheese butter | garlic, herb, and peppercorn cream sauce Sides 9 grilled asparagus | heirloom carrots | crispy fries | lemon greek potatoes | creamy whipped potatoes | quinoa tabbouleh salad | signature roam salad | smoked honey brussels sprouts | crispy smashed potatoes | grilled bok choy

Bone In Pork Chop w/ Apple Butter Glaze (GF)

\$42.00

Additional Sauces 3 blackberry demi-glace | cabernet demi-glace | chimichurri | horseradish crema | blue cheese butter | garlic, herb, and peppercorn cream sauce Sides 9 grilled asparagus | heirloom carrots | crispy fries | lemon greek potatoes | creamy whipped potatoes | quinoa tabbouleh salad | signature roam salad | smoked honey brussels sprouts | crispy smashed potatoes | grilled bok choy

Northwest Salmon* 8 oz**\$30.00**

Additional Sauces 3 blackberry demi-glace | cabernet demi-glace | chimichurri | horseradish crema | blue cheese butter | garlic, herb, and peppercorn cream sauce Sides 9 grilled asparagus | heirloom carrots | crispy fries | lemon greek potatoes | creamy whipped potatoes | quinoa tabbouleh salad | signature roam salad | smoked honey brussels sprouts | crispy smashed potatoes | grilled bok choy

Herb Marinated Tofu 8 oz**\$25.00**

Additional Sauces 3 blackberry demi-glace | cabernet demi-glace | chimichurri | horseradish crema | blue cheese butter | garlic, herb, and peppercorn cream sauce Sides 9 grilled asparagus | heirloom carrots | crispy fries | lemon greek potatoes | creamy whipped potatoes | quinoa tabbouleh salad | signature roam salad | smoked honey brussels sprouts | crispy smashed potatoes | grilled bok choy

KIDS 11**Cinnamon French Toast Sticks (V)****\$8.00**

powdered sugar, syrup, and berries

Kid Pancake (V)**\$8.00**

powdered sugar, syrup, and berries

Mini Breakfast**\$9.00**

scrambled eggs, potatoes, choice of bacon or sausage

Yogurt and Berries (V, GF)**\$6.00**

vanilla yogurt, mixed berries

Sliced Fruit (VG, GF)**\$8.00**

selection of fruit and berries

Grilled Cheese (V)**\$8.00**

sourdough, cheddar cheese, choice of fries, potato chips, or fruit

Chicken Strips**\$9.00**

(3) chicken tenders, choice of fries, potato chips, or fruit

Mini Cheeseburger Sliders (2)**\$9.00**

cheddar cheese, choice of fries, potato chips, or fruit

Quesadilla (V)**\$8.00**

melted cheese, flour tortilla, choice of fries, potato chips, or fruit

Butter Noodles (V)**\$7.00**

pasta tossed in butter and parmesan

Kids Salad (V)**\$7.00**

lettuce, tomato, and ranch dressing

DESSERT 4

The Crème Brûlée Bar

\$14.00

All crème brûlées are made in-house and cooked sous vide style in a 4oz mason jar and prepared with your favorite flavor in mind. Executive Chef Bryant has created this menu based on his favorite dessert while incorporating his recipe in a fun and unique way. FLIGHT SPECIAL pick any 4 for 44 | +1 for all to-go crème brûlées Choose your flavor: Madagascar Vanilla (V, GF) Smores (V) Marionberry Pie (V) Pineapple Orange (V, GF) Birthday Cake (V) Key Lime Dream (V) Salted Caramel Pretzel (V) Oreo (V) Brown Sugar Bourbon & Bacon

Affagato (V, T)

\$14.00

eberhard's vanilla bean ice cream, pastry cookie topping, marbled chocolate, whipped cream, bellatazza espresso, chocolate syrup

Eberhard's Vanilla Bean Ice Cream (V, GF)

AVAILABLE OPTIONS

marcona almonds, whipped cream, cherry

\$9.00

make it a sundae (T):

\$4.00

Dairy Free Raspberry Sorbet (VG, GF)

\$9.00

served with fresh berries

DESSERT DRINKS ⁶

Wake Up, Last Call

\$15.00

vodka, house made vanilla bean syrup, kahlua, bellatazza espresso, grated dark chocolate

Nutty Irishman

\$14.00

baileys, irish whiskey, frangelico

Roam Spanish Coffee

\$15.00

151 rum, accompani coffee liqueur, cointreau, cinnamon, nutmeg

Port

Abecela Port 13 Kopke 10 yr Tawny 11 Kopke 20 yr Tawny 15 Kopke 30 yr Tawny 20 Kopke Colheita 1978 30

Cognac

Courvoisier VS 12 Hennessy VS 12 Remy Martin VSOP 14 Grand Mariner Centenaire 50 Hennessy XO 50

Dessert Wine

Tokaji Aszu '5 Putonyas' Hungary 14 Pedro Ximenez San Emilio Spain 14