



The
FREEHOUSE
BREAKFAST TO BEER



Thank you for considering The Freehouse for your event. Our brewmaster's specialty beers, and our chef's made from scratch food, all come together to create a memorable event for you and your guests.

Our semi-private room, the Volstead Lounge, has a maximum capacity of 50 guests seated, and 65 reception. Our Volstead Lounge is perfect for your next corporate function, holiday party or rehearsal dinner.

Please contact our Event Manager at
612-339-7011 or email at
Freehouse.Events@blueplateco.com to book your next party
today



APPETIZERS

PLATTERS

Each platter serves approximately 10-12 guests.

GRILLED CHIX WAANGS [69.99]

DOWNTOWN RIBS [49.99]

FRUIT PLATTER [49.99]

VEGETABLE PLATTER [49.99]

CHIPS N SALSA [39.99]

BEEF SLIDERS [74.99]

HOP HUMMUS [39.99]

SMOKED TROUT DIP [45.99]

CHEESE CURDS [39.99]

DEVEILED EGGS [59.99]

BREAKFAST PACKAGES

2 hour limit on buffets. Priced per person.

CONTINENTAL BUFFET [12.99]

Yogurt bar with toppings

mixed fruit,

assorted pastries and croissants

MERICA' BUFFET [19.99]

Scrambled eggs

Bacon and sausage links

hash browns

mixed fruit

assorted pastries

DINNER PACKAGES

2 hour limit on buffets. Priced per person.

BLUE PLATE BUFFET [30]

grilled chix waangs

beef sliders

hop hummus

fruit OR vegetable platter

chips n salsa

FREEHOUSE BUFFET [37]

grilled chix waangs

downtown ribs

beef sliders

smoked trout dip

hop hummus

cheez-its & bar nuts

VOLSTEAD BUFFET [44]

beef sliders

hop hummus

smoked trout dip

caramelized brussel sprouts

blistered green beans

fruit OR vegetable platter

chips n salsa



BREAKFAST & LUNCH

\$20 BREAKY MENU

Includes choice of Coffee or Orange Juice

'MERICA! – scrambled eggs, hashbrowns, bacon, toast

BUTTERMILK PANCAKES – syrup, whipped butter

ANDOUILLE HASH – eggs, potato, carrot, peppers, edamame, béarnaise, toast

AVOCADO TOAST- brew bread, roasted tomato, poached egg, fresno pepper, red chili flakes, fruit

CREPES- local honey, seasonal fruit

GEORGE WASHINGTON- house english muffin egg sandwich with bacon, mayo, avocado, cheddar, fruit

GNOCCHI – shrooms, pesto, bacon, arugula, fried gnocchi, poached egg, toast

\$25 DAY MENU

Choice of Yesterday's Soup or Freehouse Salad

'MERICA! – scrambled eggs, hashbrowns, bacon, toast

AVOCADO TOAST- brew bread, roasted tomato, poached egg, fresno pepper, red chili flakes, fruit

TURKEY BURGER – peanuts, curry, pepper jack, poblano pesto aioli

ROTO-BIRD – rotisserie chix, seasonal vegetable, mashed potato, chix jus

SHINDIG SALAD- mixed greens, tomatoes, corn, avocado, almonds, dates, goat cheese

LE CHEESEBURGER – lettuce, tomato, onion, egg bun, choice of cheese

SWEETS – coconut macaroon

\$20 DAY MENU

'MERICA! – scrambled eggs, hashbrowns, bacon, toast

KALE CHICKEN SALAD– kale, rotisserie chix, ramen crunch, edemame, peanut sauce

FREEHOUSE CHOPPED SALAD- roto-turkey, ham, blue cheese, tomatoes, bacon, avocado, eg, simple vinaigrette

LE CHEESEBURGER – lettuce, tomato, onion, egg bun, choice of cheese

TURKEY BURGER – peanuts, curry, pepper jack, poblano pesto aioli

GRILLED SALMON – grilled asparagus, house mashed potatoes

SWEETS – coconut macaroon

\$30 DAY MENU

Choice of Yesterday's Soup or Freehouse Salad

'MERICA! – scrambled eggs, hashbrowns, bacon, toast

GNOCCHI- shrooms, pesto, bacon, arugula, fried gnocchi, poached egg, toast

GRILLED SALMON – grilled asparagus, house mashed potatoes

CARAMELIZED THAI PORK – asian slaw, lime, rice

TURKEY BURGER – peanuts, curry, pepper jack, poblano pesto aioli

\$1000 BURGER – short rib, brisket, chuck, sirloin, duck fat, No. 4 butter, house english muffin, cheddar

STEAK & PEROGIES – potato cheddar dumplings, crispy onions, horseradish

SWEETS – coconut macaroon



vegan or vegetarian options available upon request

DINNER

\$25 DINNER MENU

ROTO-BIRD – rotisserie chix, seasonal vegetable, mashed potato, chix jus

GRILLED SALMON – grilled asparagus, house mashed potatoes

TURKEY BURGER – peanuts, curry, pepper jack, poblano pesto aioli

KALE CHICKEN SALAD – kale, rotisserie chix, ramen crunch, edamame, peanut sauce

LE CHEESEBURGER – lettuce, tomato, onion, egg bun, choice of cheese

'MERICA! – scrambled eggs, hashbrowns, bacon, toast

SWEETS – coffee & coconut macaroon

\$45 DINNER MENU

Choice of Yesterday's Soup or Freehouse Salad

BEEF STRONGANOFF - steak, mushrooms, fresh pappardelle, chive sour cream, crispy onions

ROTO-BIRD- rotisserie chix, seasonal vegetable, mashed potato, chix jus

GRILLED SALMON – grilled asparagus, house mashed potatoes

TURKEY BURGER – peanuts, curry, pepper jack, poblano pesto aioli

ANDOUILLE HASH – eggs, potato, carrot, peppers, edamame, béarnaise, toast

STEAK & PEROGIES – potato cheddar dumplings, crispy onions, horseradish

MERC BURGER– american cheese, provolone, brown mustard mayo, house pickles

SWEETS – coconut macaroons, cheesecake or cake carrot cake

\$30 DINNER MENU

Choice of Yesterday's Soup or Freehouse Salad

SoCAL SHRIMP TACOS- fried shrimp, cabbage, jalapeno, chili aioli, cilantro

PESTO PAPPARDELLE – asparagus, spinach, tomato, basil pesto, parmesan, grilled ciabatta

KALE CHICKEN SALAD– kale, rotisserie chix, ramen crunch, edamame, peanut sauce

ROTO-BIRD – rotisserie chix, seasonal vegetable, mashed potato, chix jus

\$1000 BURGER – short rib, brisket, chuck, sirloin, duck fat, No. 4 butter, house English muffin, cheddar

SWEETS – coffee & coconut macaroon

\$55 DINNER MENU

Choice of Yesterday's Soup or Freehouse Salad

SEAFOOD MAC N CHEESE – lobster, shrimp, mussels, salmon, parmesan, gruyere, breadcrumbs, cavatappi, grilled ciabatta

STEAK & PEROGIES – potato cheddar dumplings, crispy onions, horseradish

CARAMELIZED THAI PORK – white rice, asian slaw, pickled cucumbers, peanuts

TURKEY BURGER – peanuts, curry, pepper jack, poblano pesto aioli

\$1000 BURGER – short rib, brisket & sirloin, duck fat, No 4 butter, house english muffin, white cheddar

ANDOUILLE HASH – eggs, potato, carrot, peppers, edamame, béarnaise, toast

KALE CHICKEN SALAD- kale, rotisserie chix, ramen crunch, edamame, peanut sauce

SWEETS – coconut macaroons, cheesecake or cake carrot cake



BAR SERVICE

CASH BAR

Guests are responsible for their own beverage purchases and gratuity. A cash bar will go towards your food and beverage minimum spending.

DRINK TICKETS

Each guest receives a pre-determined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption. The Freehouse will provide the drink tickets. There is no charge for unused tickets.

HOST BAR

Charges are accrued based on actual consumption.

OFF SALE BEER

Growlers, squealers and cans are available for purchase to take home. These are great for thank you gifts or to surprise friends and family. All off sale items must be out of the restaurant by 10pm.

HOUSE BEERS

Our brewmasters craft each and every one of our house beers. While we do still serve guest beers and cans, here is what we brew on site:

No. 1 KÖLSCH

Golden-colored ale, sweet yet crisp, light apple/pear fruitiness, low hop flavor/aroma and medium bitterness, light body.

No. 2 IPA

Copper-colored ale, high hop flavor/aroma and bitterness (fruity, floral and citrus), medium malt sweetness to balance, crisp medium body.

No. 3 BROWN

Mahogany-colored ale, medium caramel sweetness, toasted malt character, mild hop bitterness balances malt profile, medium body.

No. 4 STOUT

Black ale, roasted malt flavor, semisweet chocolate, low hop flavor and medium bitterness, medium-light body, finishes dry

Inquire about our Brewery's Seasonal and Rotating Beers as well.

BANQUET MENU



Interested in creating a unique guest experience?
Brewery tours with a brewer are available with
advance notice. Ask for details!



GROUP TERMS & CONDITIONS

- Group reservations require a signed contract and credit card to reserve the Volstead Lounge.
- A room fee and/or food and beverage minimum may apply depending on the date and time of your event.
- A final guaranteed guest count is required 24 hours prior to the event. Billing is based on the guarantee or actual number of guests, whichever number is greater.
- Menu selections must be made 1 week prior to event. Groups of 20 or less, may order from the full restaurant menu.
- All food and beverage are subject to sales tax.
- Cancellation of the function may result in a fee. Final terms and conditions are available upon signing of the event contract.
- Full payment is required at the conclusion of the event.
- The Freehouse prohibits taking home any leftover food or beverage.

DIRECTIONS

The Freehouse has valet parking available:

Monday- Friday 11am-2pm and 4pm-10pm

Saturday and Sunday 9am-2pm and 4pm-11 pm

DIRECTIONS FROM THE WEST (394)

Go East on Hwy 394 to Exit 9C. Follow signs for Washington Avenue/3rd Avenue North. Turn left on Washington Avenue. The Freehouse will be on your left at the corner of 7th Avenue & Washington Avenue.

DIRECTIONS FROM THE EAST (94)

Take 94 West to Exit 229, take the ramp right, for Washington Avenue North toward West Broadway Avenue. Turn right onto Washington Avenue. The Freehouse will be on your right, after 8th Avenue,.

DIRECTIONS FROM THE NORTHEAST (35W)

Take 35W South to Exit 17C, Washington Avenue. Turn right on to Washington Avenue. The Freehouse will be a mile and half down Washington on the left side. Located on the corner of 7th Avenue & Washington Avenue.

DIRECTIONS FROM THE SOUTH (35W)

Take 35W North to Exit 16A, take ramp left for MN-65 N toward Downtown Exits. Take ramp right and follow signs for 94 West. At Exit 229, take ramp right for Washington Avenue North towards West Broadway Avenue. Turn right on to Washington Avenue. The Freehouse will be on your right, after 8th Avenue.