
charley's grill

breakfast



Welcome to Charley's Grill at The Depot!

If you listen closely, you can almost hear the distant rumble of the 1867 Milwaukee Road line that rolled through the bustling Depot. Building on the authentic atmosphere, our classic combination of great food and friendly, efficient service flourishes in this setting reminiscent of the rich history of the downtown Minneapolis Mill District.

Charley's namesake is the Milwaukee Road's most famous dining car waiter, Charley Strong. Standing tall at the restaurant entrance, Charley's statue, a ghost-like monument, greets guests with a crisp, white linen over his arm just as he did from 1882-1910.

Above all, Charley is a testament to the charm of this time period and The Depot. Even after he retired, he missed the trains so much that he often walked along Washington Avenue to watch the locomotives and the people. Charley died soon after in 1913.

Charley's statue is only one of the many statues representing the many men and women who worked at or visited the historic Depot in the past. As you pass through these historic halls, take moment to imagine the lives these statues represent and enjoy your time at The Depot!

CHARLEY'S GRILL
AT THE DEPOT
A RENAISSANCE
HOTEL
MINNEAPOLIS, MN
tel. 612.758.7826

charley's grill

Buffet

The Depot Breakfast Buffet 15
eggs, omelets and heartland malted waffles, fresh fruit, yogurt, pastry, danish, muffins, bagels, cereal, applewood smoked bacon, alexander's hash browns and daily breakfast features with juice, starbuck's coffee, and a variety of hot teas and milk


Continental Breakfast 11
Choose from the chilled items, cereal, breads and beverages

Children 12 years and under eat free with a paid adult

Starters

Fresh Orange or Grapefruit Juice 4

Apple, Tomato, Cranberry or V-8 4

Fresh Seasonal Berry Selection (*low fat, low cholesterol*) 6 

Seasonal Sliced Fresh Fruit (*low fat, low cholesterol, carb-conscious*) 5 

Minnesota Maple Oatmeal (*low fat, low cholesterol*) 6 

Cold Cereal *choice of fresh fruit* 6

Norwegian Lox and Bagel *with cream cheese, sliced tomato, cucumber and capers* 12

Sides

Apple Wood Smoked Bacon 4

Country Sausage Patties 4

Black Forest Ham 4

Fresh Tropical Fruits Melon and Berries (*low fat, low cholesterol*)
granola and yogurt parfait 11 



Items have been selected to meet the diverse dietary needs of many guests. We will be delighted to answer any questions that you may have.

Renaissance Signature Dishes

Minnesota North Woods Omelet *three egg omelet with applewood smoked bacon, swiss, rice river farms wild rice and hollandaise* 12
(The Depot Minneapolis)

Lemon Soufflé Pancakes *griddled pancakes with fresh raspberries, toasted pine nuts and raspberry syrup* 14
(Renaissance Stanford Court Hotel, San Francisco, California)

Egg White Omelet (*carb-conscious*) *cooked in olive oil with spinach, tomato and feta* 12
(Renaissance Worthington, Fort Worth Texas) 

Old Favorites

Classic Eggs Benedict *with hash browns* 14

Prime Rib Hash *made with peppers, onions and potatoes, with choice of toast and hashbrowns* 12

Steak with Eggs *usda choice iowa corn fed beef sirloin steak, two eggs any style, choice of toast and hash browns* 14

Three Egg Omelet *with your choice of omelet ingredients, choice of toast and hash browns* 12


Two Eggs Any Style *your choice of breakfast meats, choice of toast and hash browns* 11

Charley's "Milwaukee Road" Pancakes *with your choice of blueberries, bananas, chocolate chips, dried apples or granola fillings* 10

Heartland Malted Waffle *with maple syrup or strawberries and whipped cream* 10

French Toast *made with griddled french baquette, vanilla and cinnamon* 11

Specialty Beverages

Fruit Smoothie (*low fat, low cholesterol*) *fresh fruit, yogurt and fresh juices* 5 

Chai Latte *spicy chai tea, warm milk, creamy foam* 6

Café Latte *add a shot of vanilla syrup* 6

Espresso 4

Double Espresso or Cappuccino 6