

SUNDAY BRUNCH

All items on this menu are served from 8:00 a.m. to 2:00 p.m. on Sundays.

MAY WE SUGGEST...

TICKLE ME PINK

Pomegranate juice and fresh lime with your choice of Champagne or Prosecco. 7.5

MIMOSA

Orange juice blended with your choice of Champagne or Prosecco - 7.5

MILWAUKEE GRILL BLOODY MARY

Made with our house mix. - 5.5

KORBEL CHAMPAGNE

By the Glass - 7.5

LAVENDER FRENCH 75

Hendrick's gin, fresh lemon, lavender syrup, champagne - 9

LA MARCA PROSECCO, DOC

By the Glass - 7.5

TOASTS AND CAKES

CINNAMON STREUSEL FRENCH TOAST

Served with whipped butter & warm maple syrup. 9

BUTTERMILK PANCAKES

Three scratch made cakes with whipped butter and warm maple syrup. 7.5 Short Stack (2 cakes). 6

CHOCOLATE CHIP PANCAKES

Our Buttermilk Pancakes sprinkled with chocolate chips just before flipping. 9 Short Stack - 7

BLUEBERRY PANCAKES

Our Buttermilk Pancakes prepared with fresh blueberries. 9 Short Stack - 7

AVOCADO TOAST *

Fresh avocado blended with a bit of our house pico de gallo and served on rustic grain bread. Choice of two eggs or fresh fruit. 12

BRUNCH SPECIALTIES

CRUSTLESS QUICHE

Served with fresh fruit and banana nut bread. Ask your server for today's selection. 15

TRADITIONAL BREAKFAST *

Two eggs cooked to order, choice of bacon or sausage, hashbrowns, choice of toast. 11.5

SPINACH & ROASTED TOMATO OMELET

Sautéed spinach, roasted tomatoes, Parmesan & goat cheese. Served with hashbrowns and toast. 11

THE ULTIMATE OMELET

Sausage, bacon, tomatoes, bell peppers, mushrooms, onions, American cheese. Served with hashbrowns and choice of toast. 13

HAM AND CHEESE OMELET

Served with hashbrowns and toast. Choose Cheddar, Swiss, American or Cheddar/Pepperjack blend. 11.5 Add sautéed onions and bell peppers \$1.5

EGGS BENEDICT *

Grilled ham and poached eggs, with Hollandaise on a toasted English muffin. Served with hashbrowns. 11

CALIFORNIA BENEDICT *

Toasted English muffin, fiesta cheese blend, roasted tomatoes, avocado, eggs cooked to order, hollandaise and a drizzle of red pepper sauce. Served with hashbrowns. 11

HOUSE SCRAMBLE

Hash brown potatoes topped with two scrambled eggs, ham, grilled mushrooms, Cheddar cheese, tomatoes and scallions. Served with choice of toast. 12

CHORIZO SCRAMBLE

Eggs, chorizo, poblano peppers, onions, tomatoes and cilantro scrambled and served on a bed of black beans and crisp corn tortilla strips. Finished with fiesta cheese blend and scallions. 12

MORE BRUNCH SPECIALTIES

GRAINS AND GARDEN SAUTÉ

Ancient grains (brown rice, red rice, red quinoa, black barley), mushrooms, kale, scallions, cabbage, roasted peppers and fresh herbs sautéed in a sesame ginger soy sauce. Topped with an egg cooked your way and finished with a drizzle of sweet chili aioli. 12.5

CHICKEN SALAD WITH FRESH FRUIT AND BANANA NUT BREAD

Chicken breast meat, fresh grapes, pineapple pieces, celery and roasted almonds blended in a creamy dressing. Served with watermelon, cantaloupe, grapes, strawberries and homemade banana nut bread. 12

GORGONZOLA SIRLOIN CROSTINI *

Our take on a deconstructed steak sandwich. Char grilled eight-ounce top sirloin, sliced, drizzled with Gorgonzola cream sauce and finished with fresh herbs. Served with baguette crostini and French fries. 22

COBB SALAD

Fresh greens with shredded Cheddar, chopped egg, chicken, bacon, red onion, cucumber & tomatoes. Served with honey mustard dressing. 14.5

WISCONSIN HARVEST SALAD

Fresh greens with sliced apples, celery, dried cranberries, bleu cheese, Cheddar & spiced walnuts. Served with cranberry vinaigrette. 12

SIGNATURE FRIED CHICKEN

Fresh chicken marinated, breaded and deep fried under pressure to lock in the flavor. Served with potato choice and coleslaw.

Four Piece - (breast, wing, thigh & leg) - 14.5

Two Piece - Breast & Wing - 11.5

Two Piece - Thigh & Leg - 10.5

FRESH ATLANTIC SALMON WITH CUCUMBER-DILL SAUCE

Served with choice of potato and fresh vegetable. 24

LOBSTER MACARONI & CHEESE

Lobster, green onions, roasted red peppers and penne blended with Asiago cream sauce. Finished with toasted panko and additional Asiago. 16

BACON, EGG & CHEESEBURGER *

With crisp bacon, cheddar, tomato, fried egg, garlic mayo & a drizzle of hot pepper sauce. Served on a grilled Ciabatta with French fries. 16.5

BYO BURGER *

Build your Own! Served with choice of French fries or haystack style onion rings. 12

Note: For Cheese, Bacon, Fried Egg & Guacamole selections add \$1.5 each

Choose from: Cheddar, Swiss, American, Pepperjack or Blue Cheeses, Crisp Bacon, Raw or Grilled Onions, Grilled Mushrooms, Grilled Bell Peppers, Jalapeno Peppers, Lettuce, Tomato, Pickles, Green Olives, Black Olives, Mayo, Garlic Mayo, Thousand Island Dressing, BBQ Sauce, Chipotle Ranch Sauce, Pico de Gallo, Guacamole, Fried Egg.

TURKEY AVOCADO CIABATTA

Roasted turkey breast, bacon, balsamic onion jam, avocado & aioli on a grilled Ciabatta roll. Served with choice of French fries or haystack style onion rings. 13.5

SHRIMP TACOS

Grilled or blackened shrimp served in grilled flour tortillas with shredded cabbage, tomato relish, chipotle cream, fresh lime. Avocado available on request. 16.5

* Please Note: We prepare our eggs, steaks and burgers "your way".

Consuming undercooked meat and eggs can increase your chance of food borne illness.