

Mothers-Day Brunch Menu

Sunday, May 9, 2021

8am-1pm

Plates to Share

Sliced Fresh Fruit & Berries 10

Wisconsin Artisan Goat Cheese Crostini 12

Smoked Whitefish Plate 14

Shrimp Cocktail 12

Prosciutto & Melon 14

Soup & Salads

Cream of White Asparagus Soup 12

Arugula Salad *nf, veg* 10

garlic croutons, parmesan, buttermilk-herb dressing

Bibb Lettuce, Blue Cheese & Bacon *gf, nf* 12

cherry tomatoes, balsamic vinaigrette

Eggs

Crab & Avocado Benedict *nf* 21

tomato, English muffin, poached eggs, hollandaise sauce

Eggs Benedict Florentine *nf, veg* 6

sauteed spinach, rosemary focaccia, hollandaise, poached eggs

Rabbit Confit Hash *gf, nf* 18

English peas, fingerling potatoes, sunny side eggs

Steak & Eggs *gf, nf* 24

breakfast potatoes, peppers, red onions, demi-glace

Lamb Chops & Asparagus *gf, nf* 26

two eggs any style, roast fingerling potatoes

Sandwiches

Croque Madame 15

sunny side eggs, brioche, Black Forrest ham, mornay sauce

Garlic Roast Angus Beef *f* 17

horseradish-chive cream

Belgian Waffle & Chicken Fingers *nf* 16

Drewry Farms maple syrup, whipped butter

Dessert

Vanilla Panna Cotta 7

strawberry, elderflower, ginger