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DINING

Fruit Cup 7

Pineapple, grapes, apple, mixed berries

Greek Yogurt Bowl (V) 9

Granola, fresh fruit, cacao nib, goji berry, chia seeds, almonds, Kallas Honey

Oatmeal (V) 10

Steel cut oats, chai, spiced pepitas, toasted coconut

Everything Spiced Salmon Flatbread 14

Gin-cured lox, pickled beets, labne, arugula

Dutch Baby Pancake 14

Honey baked apples, cardamom whipped cream

Eggs Benedict* 15

Pulled house ham or gin-cured salmon lox, poached eggs, Old Bay hollandaise

Wisco Omelet* (GF) 13

Widmer's 2-year cheddar, smoked provolone, pulled house ham, breakfast potatoes, toast

Omelet (GF) 13

Choice of 3 ingredients: Wisconsin cheddar, roasted peppers, caramelized pearl onion, spinach, bacon, sausage, wild mushrooms, tomatoes, avocado, smoked provolone, cheddar.
served with breakfast potatoes, toast

(Add $1 for each additional ingredient)

Eggs Any Style* 12

Two eggs, Amy Lu chicken sausage or applewood smoked bacon, breakfast potatoes, toast

Please dial 0 to order.

STARTERS & SALADS

Wisconsin Burrata (VG) 8
Tomato jam, Tuscan bread, extra virgin olive oil

Caramelized Brussels Sprouts 12
Fried brussels sprouts, parmesan-walnut sauce, chili flake, zest

Proof Caesar 8
Baby romaine, pecorino, parmesan, garlic croutons, classic zesty Caesar

Slab Salad 10
Flat top iceberg, blue cheese, marinated roasted tomato,
Sprecher braised bacon, red onion, house ranch

ENTREES

Big Boy Burger* 15
Iceberg lettuce, Big Boy sauce, American cheese, French fries

8 oz Angus Filet* 48
Crisp green beans, potato pave, bleu cheese butter

Pan Roasted Half Chicken 24
Garlic smashed potatoes, fried brussels sprouts, maple-bacon vinaigrette

California Sea Bass 32
Smoked yogurt, sunchoke & potato hash, pea tendrils, hazelnut brown butter

Pasta Carbonara 22
Bucatini, guanciale, romano, egg yolk, black pepper

DESSERTS

Lemon Ricotta Cheesecake 9
Cardamom shortbread, mascarpone whip

Caramel Ganache Brownie 9
Pistachio brittle

Please dial 0 to order.