



BRUNCH MENU

SNACKS (ALL DAY)

CHEESE & CHARCUTERIE 25
ARTISAN CHEESES & MEATS WITH NUTS,
MOSTARDA, OLIVES, FRUIT, CRACKERS AND
CROSTINI (*GF, *NF)

CHEESE BOARD 19
WISCONSIN & EUROPEAN CHEESES WITH
MOSTARDA, NUTS, FRUIT, HONEYCOMB,
CRACKERS AND CROSTINI (*GF, *NF)

CHIPS, GUAC & SALSA 12
WARM TORTILLA CHIPS WITH GUACAMOLE
AND SALSA VERDE (GF, NF, DF, V, VEG)

KIDS (10-2)

UNDER 12 PLEASE

FRENCH TOAST 6
WITH WARM MAPLE SYRUP (VEG, NF, *GF)

SCRAMBLED EGG & BACON 8
1 EGG WITH 2 PIECES OF BACON & WHITE TOAST
(NF, *DF, *GF)

GRILLED CHEESE 10
SOFT WHITE BREAD WITH AMERICAN CHEESE
SERVED WITH FRIES (VEG, NF, *GF)

MAINS (10-2)

CARAMEL APPLE PRETZEL BREAD 18
PUDDING

BAVARIAN PRETZELS, BRIOCHE, LOCAL
APPLES, HOUSE CARAMEL, STREUSEL,
VANILLA BEAN WHIPPED CREAM, SEA SALT
(VEG, NF)

CLASSIC AMERICAN 20
CHEESY EGGS, NEUSKE'S PEPPERED BACON,
CRISPY POTATOES AND TOAST (NF, *DF, *GF,
*VEG)

SMOKED SALMON & LATKE 20
SMOKED SALMON, SOUR CREAM, CRACKED
PEPPER, CHIVE, POTATO LATKE, ARTISAN
GREENS WITH LEMON, OLIVE OIL, AND
CRISP CAPERS (NF, *DF, *GF)

BISCUITS & GRAVY 20
SAUSAGE GRAVY AND EASY EGGS OVER
BUTTERMILK BISCUITS. SERVED WITH
CRISPY POTATOES (NF)

SIDES (10-2)

NEUSKE'S PEPPERED BACON 5

CRISPY POTATOES 5

FRUIT & BERRIES 5



TREATS (WHILE THEY LAST)

FLOURLESS BROWNIE 6
FINISHED WITH SEA SALT (VEG, GF, NF)

OLLIE CHOW 4
CHOCOLATE-PEANUT BUTTER
COVERED CHEX COATED IN POWDERED
SUGAR (GF, VEG)



ASTERISKS * INDICATE ABILITY TO PREPARE
A DISH TO ACCOMMODATE DIETARY
PREFERENCES

THE FRYER MAY OR MAY NOT HAVE
PREPARED AN INGREDIENT CONTAINING
GLUTEN

THE STATE OF IL WOULD LIKE TO REMIND
YOU THAT EATING UNDERCOOKED FOODS
MAY POSE A RISK TO YOUR HEALTH.