

GRAZE

BRUNCH

Eggs Benedict 15

sourdough english muffin, *Seven Seeds Farm* ham, hollandaise, mixed greens

Breakfast Sandwich 18

fried mortadella, egg, fresh mozzarella, arugula, tomato, calabrian chili aioli, duck fat bun

❖ **Side Choice:** Fries | Mixed Greens

Bacon, Egg & Cheese Croissantwich 15

housemade croissant, American cheese

❖ **Side Choice:** Fries | Mixed Greens

Korean Fried Chicken Honey Biscuit 19

bread and butter pickles, honey garlic gochujang glaze, kewpie mayo

❖ **Side Choice:** Fries | Mixed Greens

Torrijas - Spanish French Toast 10

cinnamon-orange crème anglaise, *Gentle Breeze* honey

Belgian Waffle 12

vanilla ice cream, bourbon barrel-aged maple syrup, smoked almonds

Tortilla Española 15

potato, onions, marcona almonds, mixed greens, roasted bell pepper vinaigrette

Loaded Hashbrown 17

two eggs, chorizo, pico de gallo, bacon, green chili hollandaise, queso fresco

Greek Yogurt Parfait 10

seasonal fruit, pistachios, housemade coconut oat granola

Black Kale Caesar 13 | grilled chicken +10

garlic bread crumbs, soft boiled egg, SarVecchio, Caesar vinaigrette

Dumpling Soup 15

pork dumplings, napa cabbage, chili crisp oil, duck fat, double chicken stock

Wisconsin Cheese Board 19

selection of three cheeses, house made jam, smoked almonds, baguette

Korean Bibimbap | Beef Bulgogi 22 *or* Spicy Tofu 19

crispy fried rice, spinach muchim, market vegetables, spicy gochujang sauce, kimchi, sunny side up egg

Fried Onion Double Smash Burger* 19

two *Son of a Beach Farm* beef patties, shaved fried onion, American cheese, b&b pickles shaved iceberg, burger sauce, sesame duck fat bun

❖ **Side Choice:** Fries | Mixed Greens

Two Eggs Any Style 14

hashbrowns

Choice of: meat, bread, eggs

❖ BRUNCH SIDES ❖

Milk Bread Cinnamon Roll 6

cinnamon sugar, sweetened cream cheese

Hook's Cheese Curds 10

buttermilk ranch

Plain Hashbrowns 4

Sausage Links *or* Nueskies Bacon 5

One Egg 2 | Fried, Scrambled, Poached

Milk Bread 3 | English Muffin 3

| GF Bread 4

EXECUTIVE CHEF TORY MILLER ❖ PASTRY CHEF KRISTINE MILLER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GRAZE

BEVERAGES

SEASONAL COCKTAILS

Bloody Mary 13

Brown sugar, black pepper, bread & butter pickle juice, sriracha

Magic Morning 13

Graze magic coffee, *Stateline* coffee liqueur, *Nux Alpina* walnut liqueur

Tea Time 14

Milagro reposado, *Rishi* jasmine green tea, *Apologue* celery root liqueur, honey, lemon

Grapefruit Spritz 12

Zardetto Prosecco, *Aperol*, grapefruit

Good Times on Pinckney 13

Midwest gin, *Aperol*, *Chinola* passion fruit liqueur, lemon

DRAFT HOUSE WINE

Zardetto Prosecco Brut 10

Presecco, Italy NV

P'tit Loup Muscadet 10 • 40

Chasselorr, France 2020

Troublemaker Red Blend 10 • 40

Central Coast, CA

NON-ALCOHOLIC BEVERAGES

Magic Coffee | iced 16oz 6

Wonderstate coffee, cinnamon, molasses, brown sugar, half and half

Seasonal House Lemonade 7

add gin or vodka

Unhinged 6

hibiscus, blackpepper, cardamom, lemon,
luxardo maraschino cherry, ginger beer

