

/ BREAKFAST

served until 10:30 AM

PARFAITS

- Ⓥ strawberry, banana, overnight oats, chia seed, honey, granola / 5
- Ⓥg sweet potato, cinnamon spiced apples, greek yogurt, granola / 6
- Ⓥ blueberry, greek yogurt, overnight oats, honey, granola / 5

WAFFLES

- Ⓥ vanilla waffle, maple syrup, blueberries, cinnamon cream / 5

BAKED

- Ⓥ egg, cheddar (*plymouth wi.*), croissant / 4
- cage free egg, house turkey sausage, cheddar (*plymouth wi.*), wheat bagel / 4.5

PRESSED

- Ⓥ cage free egg, yukon potato, heirloom tomato, salsa verde, aged cheddar, wheat tortilla / 5
- apple bacon, cage free egg, baby swiss, baby spinach, panini / 4
- Ⓥ egg white, house turkey sausage, spinach, sweet potato, caramelized onion, white cheddar, wheat tortilla / 5.5

PLATES

- smoked ham, cage free egg, gruyere, mustard seed maple, whole grain croissant / 6.5
- Ⓥ cage free egg, spicy lentil, roasted cauliflower, queso fresco, pico de gallo, salsa verde, two corn tortillas / 5

/ LUNCH

served from 10:45 AM to closing

CHILLED

brined pulled chicken breast, white cabbage, carrots, scallions, jalapenos, cilantro, thai chili aioli, bah mi roll / 7

- Ⓥ capicola ham, salami, caramelized onion, olive tapenade, provolone cheese, sesame muffelatta / 6

BAKED

house roasted turkey, roth buttermilk blue (*monroe wi.*), apple bacon, avocado, dijon aioli, focaccia / 7

house roast beef, caesar dressing, cheddar cheese basil, roasted red peppers, goat cheese / 7

BREAD BOWLS

baked soup of the day, mixed greens, marinated tomatoes, olive medley, pickled onion, garlic vinaigrette / 6

SALADS

grilled balsamic chicken, edamame, marinated tomato, roasted corn, mixed greens, cider vinaigrette / 7

grilled shrimp, orange, strawberry, candied pecan, black river blue cheese, fennel, mixed greens / 9

- Ⓥg roasted carrots, butternut squash, parsnips, kamut / 5.5

- Ⓥ cavatappi, heirloom cherry tomato, ciliegini mozzarella, olive oil, fresh basil / 5.5

SIDE SALADS

- Ⓥg roasted carrots, butternut squash, parsnips, kamut / 1.5

- Ⓥ cavatappi, heirloom cherry tomato, ciliegini mozzarella, olive oil, fresh basil / 1.5

- Ⓥ mixed greens, feta, marinated tomato, cucumber, house croutons, balsamic vinaigrette / 1.5

PLATES

chicken confit, saffron hummus, chickory / 10

- Ⓥg thai green curry jack fruit, coriander carrots, zucchini, spaghetti squash, peas / 7.5

- Ⓥ charred cauliflower puree, roasted carrots, pickled kohlrabi / 6

short ribs, tomato demi glace, mushrooms, sweet potato, white cauliflower puree / 12

- Ⓥg red and black lentils, butternut squash, fried carrots, old world bread / 6.5

PRESSED

falafel, tahini dressing, tzatziki, arugula, plum tomato, caramelized onion, whole wheat tortilla / 6.5

- Ⓥ chipotle Portobello mushroom, salsa cruda, chili lime aioli, chickory, tomato, avocado, monterey jack cheese, herb foccacia / 6

/ AFTERNOON

served after 12:00 PM

BEER

revolution antihero ipa / 5
ipa 6.5% ABV

half acre daisy cutter / 5
pale ale 5.2% ABV

angry orchard crisp apple / 5
hard cider 5.0% ABV

empirical double helix / 5
imperial ipa 9.8% ABV

lakefront fuel cafe / 5
coffee stout 6.4% ABV

alarmist phobophobia / 5
patersbier 4.8% ABV

lakefront fixed gear / 5
red ipa 6.8% ABV

RED

cline zinfandel / 9
concannon cabernet / 11
love noir pinot noir / 8
saved red / 12

WHITE

trapiche chardonnay / 9
imagery sauvignon blanc / 8
folonari pinot grigio / 7

BUBBLY

mionetto prosecco / 13