

NOURISH

GRANOLA AND YOGURT PARFAIT with seasonal berries and vanilla yogurt 8.50.

IRISH STEEL-CUT OATMEAL with brown sugar, golden raisins and cream 8.

SNAP, CRACKLE AND POP assorted breakfast cereals 5.50.

TWO EGGS YOUR STYLE with parmesan-herb potatoes and choice of meat 10.50

BAGEL AND CREAM CHEESE plain, herb or strawberry 5./ 9. SMOKED SALMON

EGGS AND SUCH

FLUFFY 3-EGG OMELET with your choice of three: ham, smoked salmon, green and red pepper, tomato, mushrooms, asparagus, onion, spinach, feta, goat, smoked mozzarella or cheddar cheese – served with toast and parmesan-herb potatoes 12.

TUNISIAN EGG CASSEROLE tomato-chili fondue, z'attar, cilantro and grilled pita 10.

SPANISH EGGS poached eggs, chorizo, potatoes, salsa, red & green peppers, garlic aioli 12.50.

CHICKEN CONFIT & MAPLE HASH SKILLET fried eggs, green apple, rosemary, shiitake mushrooms and potatoes 12.

STEAK AND EGGS grilled beef tenderloin, ripe tomato salad and parmesan-herb potatoes 15.

SMOKED SALMON HOTCAKES cucumber salad, red onion, caper crème fraiche 12.

THE WAVE BENEDICT poached eggs, rock shrimp, asparagus tips, red peppers, sourdough bread and preserved lemon hollandaise 13.50.

EGG SANDWICH two fried eggs, garlic aioli, bacon, tomato, american cheese and toasted sourdough bread 11.

3-COURSE TIFFIN LUNCH MENU monday–friday \$15

executive chef kristine subido artfully prepares a spiced-infused journey, creatively paired with some of the finest local cheese from wisconsin.

SWEET TOOTH

SOURDOUGH FRENCH TOAST berry compote and mascarpone 10. / 9.50. NAKED

BUTTERMILK OR WHOLE WHEAT PANCAKES with preserved orange marmalade and whipped butter 10. / 9.50. NAKED

WAFFLE STACK with maple-caramel bananas and whipped cream 10.50 / 10. NAKED

SIDES

FROM THE BAKERY

sweet danish, english muffin, assorted muffins or croissant 3.50.
toasted bagels with assorted cream cheeses 5.

FROM THE FARM

applewood-smoked bacon, sausage, chicken sausage,
canadian bacon or ham 4.50. EA