

## EGGS AND SUCH

GRANOLA AND YOGURT PARFAIT seasonal berries and vanilla yogurt 8.50

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

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

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 fried eggs, green apple, rosemary, shiitake mushrooms and potatoes 12.

THE WAVE BENEDICT poached eggs, rock shrimp, asparagus, red peppers, focaccia and harissa hollandaise 13.50

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

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

WAFFLE STACK SUNDAE maple-caramel bananas and cinnamon gelato 10. / 9.50  
NAKED

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

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

## ... AND MORE

HUMMUS AND TABOULLEH crisp veggies and warm pita 7.

CRISPY CALAMARI SALAD chopped romaine, radish, cucumbers and harissa-honey glaze 9./15.

WAVE CHOPPED SALAD smoked turkey, mixed greens, chick peas, piquillo peppers, manchego cheese and sherry vinaigrette 8./13.

LOBSTER CLUB crispy pancetta, shaved fennel, curry aioli and warm brioche 19.

LAMB KEFTA SLIDERS three mini lamb burgers, cucumber, yogurt-mint sauce and harissa ketchup 15.

HANGOVER BURGER half-pound angus burger, fried egg and choice of two trimmings 15.

BBQ CHICKEN “BHAN MI” SANDWICH pickled radish, herb salad and citrus mayo 12.

RICOTTA GNOCCHI seasonal mushrooms, sage and white wine cream 16.

ROASTED SALMON tomato-saffron essence, red pepper rouille, fennel and grilled croutons 18.

GRILLED NY STRIP STEAK tarragon butter, roasted mushrooms, truffle fries and lemon aioli 19.