

## BRUNCH MENU

### BRUNCH INCLUDES

ONE Bloody Mary, Mimosa or Sangria\*

Upgrade to **BOTTOMLESS BRUNCH!**

UNLIMITED Bloody Marys, Mimosas or Seasonal Sangria \$12.95 per person\*

\*per Brunch Entrée

### BREAKFAST

#### SWEET

##### TRES LECHES FRENCH TOAST

bathed in three milk batter, w/ cinnamon & whipped cream 12

**S'MORES FRENCH TOAST** graham cracker crusted brioche stuffed w/ Nutella ganache & marshmallow 14

##### BUTTERMILK PANCAKES

whipped maple butter & warm Vermont syrup 11 (add blueberries or chocolate chips +1.00)

##### CHUNKY MONKEY PANCAKE

upside-down jumbo pancake w/ walnuts, banana, brown sugar & chocolate chips 14

##### COOKIE DOUGH PANCAKES

soft snickerdoodle dough, frosting & sprinkles 12

##### SWEET POTATO WAFFLE

cinnamon sugar & maple butter 11

##### PECAN PIE & BACON WAFFLE

Bulleit bourbon, molasses & pecan syrup 13

##### ICE CREAM FOR BREAKFAST!!

make any sweet breakfast ala mode 2.00

#### EGGS

##### STEAKHOUSE HASH SKILLET

pulled short ribs, red potatoes, caramelized onions, soft sunny-side up eggs, béarnaise 17

##### EGG WHITE ZUCCHINI OMELET

roasted tomatoes & feta 14

##### HUEVOS RANCHEROS VERDE

corn tortillas, chorizo, salsa verde, pepper jack fondido, pico de gallo, soft sunny-side up eggs 15

##### MORNING AVOCADO TOAST

crisp ciabatta, mashed avocado, Black Forest ham, poached eggs, béarnaise, red potatoes 16

**STEAK & EGGS** filet mignon medallions, little reds, toasted brioche, béarnaise and eggs (up, over or scrambled) 18

**TAVERN PANCAKE WRAP** three cheese scramble, bacon, sausage & potatoes wrapped in a jumbo pancake 14

##### FOUR CHEESE OMELETTE

cheddar, American, gouda & gruyère 12

#### OMELETTE ADDITIONS

MEAT (1.50ea): Bacon, Sausage, Ham, Andouille

VEGETABLES (1.00ea): zucchini, pico de gallo, mushrooms, caramelized onions

#### SIDES

APPLEWOOD BACON 6 COUNTRY SAUSAGE 6

##### COUNTRY FRIED RED POTATOES

smoked paprika & chives 6

ROASTED FRESH VEGETABLES 7

### STARTERS

#### LENTIL HUMMUS

aged feta, garlic confit, olive oil & grilled breads 8

#### AVOCADO SHRIMP TOAST

cilantro, chilies, lime, pico de gallo 12

#### BUTTERMILK FRIED WINGS

Nashville dry rub, sriracha Buffalo, bread & butter pickles 10.5

#### CHILI CHEESE FRIES

shoestring fries smothered w/ Tavern chili & cheese 10 (add fried egg +2)

#### CHILI POP SHRIMP

petite shrimp, sweet & spicy chili sauce 12

**MAC & CHEESE** ditalini, gouda, cheddar, gruyère, American, goldfish cracker crumble 10

#### CAULIFLOWER CHEDDAR TOTS 8

### SALADS

#### ROMAINE HEARTS CAESAR 10

#### FRISÉE, TOASTED WALNUTS & ROASTED BEETS

heirloom radishes, Wisconsin mountain bleu, sherry vinaigrette 12

#### AHI POKE BOWL

sesame-tamari dressing, avocado, pineapple, cucumber, edamame, seaweed salad, sriracha aioli, sesame soba noodles, baby kale 18

#### CLUB SALAD

baby green beans, cherry tomatoes, cucumber, romaine hearts, feta cheese, chickpeas, Dijon creamy herb 10

**ADD:** Marinated Poached Shrimp 6, Seared Tuna 9, Grilled Chicken 5

### MAIN PLATES

#### CLASSIC CHEESEBURGER

proprietary beef blend, choice of cheese 15

#### TAVERN BURGER

Wisconsin mountain bleu, bacon onion jam, peppercorn aioli, fried egg 19

#### BLACK BEAN VEGGIE BURGER

avocado, pepper jack cheese, pico de gallo, salsa verde 16

#### GRILLED CHEESE

gouda, gruyère & cave-aged cheddar, Texas toast, fig jam 15

#### CHEESY STEAK SANDWICH

sliced sirloin, garlic bread, sautéed onions, melted mozzarella cheese, GM Steak sauce 18.5

#### CRISPY YARD BIRD & WAFFLES

buttermilk fried boneless chicken thighs, sweet potato waffle, andouille sawmill gravy 19

#### BAR STEAK FRITES

sliced flat iron steak, pomme frites, peppercorn sauce 24.5

#### GRILLED EVA'S ALL-NATURAL CHICKEN PAILLARD

warm beet salad, frisée, pistachios & feta 21

#### SIMPLE SALMON

roasted vegetables, herb lemon butter 23