

BREAKFAST

CHAPTER 1

- 1.1 **PARFAIT**\$7
Greek-style yogurt, fresh fruit and homemade granola
- 1.2 **STEEL CUT OATS**\$7
Topped with brown sugar, dried cranberries, cherries and honey-glazed almonds

COMES WITH FRESH FRUIT, HERB ROASTED POTATOES AND A CHOICE OF TOAST

CHAPTER 2

- 2.1 **HAM & CHEDDAR OMELET**\$10
Ham, Carr Valley Cheddar cheese, green onions
- 2.2 **KALE & SMOKED SAUSAGE OMELET**\$10
Wilted kale, seared Louisiana smoked sausage and Gruyère cheese
- 2.3 **BACON & TOMATO OMELET**\$10
Bacon lardons, tomato confit and fresh herbs
- 2.4 **TWO EGGS YOUR WAY***\$10
Two eggs cooked to your liking with a choice of bacon, ham or sausage
- 2.5 **MUSHROOM SCRAMBLER**\$12
Sautéed wild mushrooms and Gruyère, served with side salad
- 2.6 **FARMERS' MARKET VEGETABLE OMELET** \$9
Seasonal market vegetables and goat cheese

CHAPTER 3

- 3.1 **FRENCH TOAST**\$10
Brioche, real Wisconsin maple syrup and whipped cream
- 3.2 **EGG & AVOCADO SANDWICH** \$10
Two fried eggs, avocado spread, Cheddar, bacon and mixed greens on toast
- 3.3 **HUEVOS RANCHEROS*** \$11
Two eggs, Spanish-style beans, chorizo sausage, salsa, guacamole, sour cream, Cheddar cheese and tortillas
- 3.4 **SOUTHWEST OMELET**\$12
Spanish-style beans, chorizo sausage, salsa, guacamole, corn, sour cream, pepper jack cheese, tortilla strips and potato hash
- 3.5 **QUICHE LORRAINE**\$12
Homemade tart shell, savory custard, bacon lardons, onions, Grand Cru cheese, served with side salad
- 3.6 **FARMERS' MARKET VEGETABLE QUICHE**\$12
Homemade tart shell, savory custard, market vegetables, goat cheese, served with side salad
- 3.7 **EGGS BENEDICT***
All selections feature homemade English muffins, two poached eggs, hollandaise sauce, served with side salad and fresh fruit

VEGETARIAN . . . \$8 | BACON & AVOCADO SPREAD . . . \$9 | SHRIMP CREOLE . . . \$9

FOOTNOTES

- 4.1 **HERB ROASTED POTATOES** \$4
- 4.2 **FRESH FRUIT** \$4
- 4.3 **BACON, HAM OR SAUSAGE**..... \$4
- 4.4 **ENGLISH MUFFIN OR MADISON SOURDOUGH TOAST** \$4