

# The Wise

## BRUNCH

### INTRO

#### I. ORGANIC STEEL CUT OATS / GF / \$7

Apples, turbinado sugar, and walnuts

#### II. PARFAIT / V / \$8

Housemade granola, Greek yogurt, and honey

#### III. CHEESE CURDS / \$8

Wisconsin cheese curds and Dijon aioli

#### IV. SEASONAL FRUIT PLATE / GF, V / \$12

Chef's choice of seasonal fruit and mint gastrique

### SWEET

#### I. BEIGNETS / V / \$7

Beignets with chocolate sauce, berry compote, and J. Henry crème anglaise

#### II. SWEET POTATO PANCAKES / GF, V / \$10

Walnuts, sage, and bourbon and maple mascarpone

#### III. LEMON BLUEBERRY PANCAKES / V / \$9

Bourbon and maple mascarpone, orange, and sage

#### IV. FRENCH TOAST / V / \$11

Orange Brioche, maple syrup, and berry compote

### SAVORY

#### I. HUEVOS RANCHEROS / GF / \$13

Two eggs, pinto beans, Andouille sausage, potatoes, Cheddar, white corn tortilla, and housemade salsa

#### II. DUCK CONFIT HASH / GF / \$13

Two eggs, Yukon Gold potatoes, arugula, caramelized onions, herbs and baby lettuce

#### III. VEGGIE BENEDICT / \$12

Spinach, mushrooms, poached egg, English muffin, Hollandaise sauce, and arugula salad

#### IV. WISE BENEDICT / \$13

Uphoff ham, poached egg, English muffin, hollandaise sauce, and arugula salad

#### V. CROQUE MONSIEUR / \$15

Uphoff ham, Gruyère cheese, creamy Béchamel, and arugula salad

#### VI. CROQUE MADAME / \$16

Uphoff ham, Gruyère cheese, creamy Béchamel, over easy egg, and arugula salad

#### VII. BUILD YOUR OWN OMELET / \$14

*\*comes with herb roasted potatoes and toast*

i. Ham, sausage, bacon, Ducktrap smoked salmon, shrimp, turkey sausage

ii. Onion, tomatoes, peppers, asparagus, spinach, kale, arugula, mushrooms, scallions

iii. Cheddar, feta, goat cheese, blue cheese, burrata

#### VIII. EGG BLT / \$12

Egg, bacon, lettuce, tomato, pesto aioli, and onion on Ciabatta, served with mixed greens

#### IX. SMOKEHOUSE CLUB / \$15

House smoked brisket, Ferndale turkey breast, Jones bacon, fried egg, chipotle aioli, Airco cheese, baby lettuce, tomato

#### X. STEAK & EGGS / \$18

8 oz. NY Strip, two eggs, herb roasted potatoes with bacon and onion butter, and toast

#### XI. EGG WHITE OMELET / GF / \$12

Mushroom, tomatoes, spinach, and burrata, served with mixed greens

### SIDES

#### I. TOAST / \$2

#### II. UDI'S GLUTEN FREE BREAD / \$3

#### III. ENGLISH MUFFIN / \$3

#### IV. HERB ROASTED POTATOES / \$4

#### V. SEASONAL FRUIT / \$4

#### VI. JONES BACON, JONES SAUSAGE, OR UPHOFF HAM / \$4

#### VII. JONES TURKEY SAUSAGE / \$4

### BEVERAGES

#### I. SASSY COW MILK / \$3

#### II. TEAVANNA TEA ASSORTMENT / \$4

#### III. JUICE / \$4

#### IV. JBC COFFEE / \$4

#### V. LATTE / SINGLE \$5 / DOUBLE \$7

#### VI. CAPPUCINO / SINGLE \$5 / DOUBLE \$7

*Tables of 6 or more will be subject to 18% gratuity. We apologize, but we are unable to split checks for large parties.*

*\*Consuming raw or undercooked meats, seafood, eggs, or poultry could lead to health problems, especially for expecting moms and those with certain health conditions. As a result of real people cooking our food from scratch, we process known allergens such as tree nuts, peanuts, items with gluten, and shellfish.*