

BRUNCH

Starters

Bakery basket \$7

Assorted fresh baked goods.....in a basket

Candied bacon* \$5

Maple sugar

Brussels sprouts \$9

Deep fried Brussels sprouts, bacon, Vern's 10 yr. cheddar, hot sauce, maple syrup
(add poached egg* \$1)

Shrimp and grits* \$11

Smoked Gouda grits, Twin Elm Farms poached egg, gulf shrimp, chorizo, roasted peppers, Creole sauce

Sweet'ums \$7

Triple cooked sweet potatoes, marshmallow fluff

Breakfast

Eggs benedict* \$12

Ham, poached eggs, hollandaise, house made English muffin, side of breakfast potatoes

French toast \$9

Snickerdoodle bread, hazelnut toffee, vanilla bean mascarpone

Pancakes \$8

Local maple syrup, butter

Classic brunch* \$11

Choice of bacon or sausage, hash browns or breakfast potatoes, two eggs your way, rye, farmhouse white, house made English muffin, or Woodstock toast

Quiche* \$9

Spinach, mushrooms, sun-dried tomatoes, chevre, side salad

Biscuits and gravy* \$11

Fresh buttermilk biscuits, sausage gravy, sausage patties, two eggs your way

Lunch

Northwoods burger* \$12

6 oz patty, maple jack cheese, maple aioli, candied bacon, sunny-up egg, best bun in town, French fries

Chicken salad \$9

Pulled chicken, craisins, orange, walnuts lettuce, Woodstock bread, French fries

Croque Madame* \$11

Nueske's ham, gruyere, sunny side up egg, beer cheese sauce, mustard, farmhouse white bread, French fries

House salad \$6

Mixed greens, seasonal vegetables, house or ranch dressing, croutons
(*add chicken \$4)

Caprese \$8

Heirloom tomatoes, burrata cheese, balsamic vinegar, micro basil, olive oil