

BRUNCH

Starters

Cinnamon roll \$6
Cream cheese icing

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

Breakfast

Eggs benedict* \$12

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

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

Bacon, caramelized onions, grand cru, 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, raisins, 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)

*The government has "requested" we inform you that consuming raw or undercooked meats, eggs, poultry, and seafood may increase your chance of foodborne illness, especially if you have certain medical conditions.