

BRUNCH

Starters

Blueberry fritter \$5

Candied bacon* \$5

Maple sugar

Cheese curds \$8

Beer battered, ranch

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

Spinach, goat cheese, mushroom, red onion, side salad

Biscuits and gravy* \$12

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

Potato pancakes \$9

Nueske's bacon, honey crisp apple sauce

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)