

BRUNCH

Starters

Cinnamon roll \$6

Cream cheese icing

Candied bacon \$5

Maple sugar

Brussels sprouts \$9

Deep fried Brussels sprouts, bacon, aged cheddar, hot sauce, maple syrup
(add poached egg* \$1)

Cheese Curds \$8

Beer battered, ranch

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

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

Sun-dried tomatoes, mushrooms, spinach, chevre, side salad

Pancakes \$8

Local maple syrup, butter

Potato pancakes \$9

Nueske's bacon, honey crisp apple sauce

Biscuits and gravy* \$12

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

Lunch

Northwoods burger* \$12

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

Chicken salad \$10

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)