

# BRUNCH

## Starters

**Scones \$8**

Fresh baked chocolate chip and vanilla bean scones served with butter and jams

**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, 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**

Ham, roasted peppers, caramelized onions, smoked gouda, side salad

**Pancakes \$8**

Local maple syrup, butter

**Potato Pancakes \$9**

Nueske's bacon, honey crisp apple sauce

**Biscuits and Gravy\* \$12**

Fresh baked buttermilk biscuits, sausage patties, sausage gravy, 2 eggs your way

## Lunch

**Northwoods Burger\* \$12**

6 oz grass fed 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)