



“Honoring the seasons, the local land and its farmers, *Chef Paul Virant* brings you the craft of creating and cooking with pickles, preserves and aigre-doux”

BRUNCH

Sweets to Share

BUCKLE

cranberry, orange,
creme fraiche 5

HOUSEMADE DOUGHNUT

dark chocolate, white chocolate,
peppermint 5

STICKY BUN

toffee sauce,
toasted pecans 5

VIE BREAD FRENCH TOAST

ellis farm apples, pie crust,
lime sour cream, thyme 11

PV OMELET

house smoked pork loin, market vegetables,
prairie fruits farm chevre, pesto,
homefries with cheese curds, toast 13

BISCUITS AND GRAVY

gunthorp farm chicken sausage,
two eggs sunnyside up 13

GRILLED CORNBREAD

braised cabbage, roasted sunchokes,
pickled sweet pepper relish, sunnyside up egg 14
* Add Housemade Roasted Pork Belly 6

HOUSEMADE SAUSAGE

two eggs cooked your way,
homefries with cheese curds, toast 13

OUR 3-EGG SKILLET

roasted butternut squash, house smoked bacon,
pickled garlic, nordic creamery capriko,
fried sage gremolata 12

POT PIE

smoked caveny farm heritage turkey, peas,
roasted carrots, pickled celery, herb pie dough 15

LOCAL LETTUCES

mixed greens, radish, grated parmesan,
pickled tomato vinaigrette, croutons 9

ENGLISH MUFFIN SANDWICH

housemade sausage, nordic creamery smoked cheddar,
baked egg, homefries with cheese curds 12

Sides

beeler's **BACON** 6

three sisters **CHEESY GRITS** 5

slagel family farm **BREAKFAST SAUSAGE** 6

HOME FRIES brunkow cheese curds 5

three sisters **OATMEAL** dried fruit compote, brown sugar 4

HOUSEMADE GRANOLA windcrest yogurt 4

WINES BY THE GLASS

SPARKLING

Prosecco, Adami “Garbel” (Veneto, ITA) 12
Cava, Montsarra Brut NV (Penedes, ESP) 13

WHITE

Sauvignon Blanc, Matthew Fritz 2013 (Napa Valley, CA) 11
Riesling, CGT “Whole Cluster” 2013 (Old Mission Peninsula, MI) 12
Pinot Grigio, Ca’Di Ponti 2012 (Lombardy, ITA) 10
Chardonnay, Sean Minor “Four Bears” 2012 (Central Coast, CA) 11

ROSE

Rose, Bieler Pere et Fils “Sabine” 2013 (Provence, FRA) 12

RED

Pinot Noir, Bench 2013 (Sonoma Coast, CA) 15
Tempranillo, Bodegas Ontanon “Ecologico” 2012 (Rioja, ESP) 10
Malbec, Familia Zuccardi “Serie A” 2012 (Mendoza, ARG) 12
Cabernet Sauvignon, Cannonball 2012 (Healdsburg, CA) 14

BEER

DRAFT

American IPA, Central Waters “Hop Rise” (Amherst, WI) 4.5% abv 8
Porter, Deschutes “Black Butte Porter” (Bend, OR) 5.2% abv 7

CAN

Pilsner, Half Acre “Pony Pilsner” (Chicago, IL) 5.8% abv 7
Session Ale, Founders “All Day IPA” (Grand Rapids, MI) 4.7% abv 6
White Ale, Revolution “Bottom Up Wit” (Chicago, IL) 5.0% abv 7
Brown Ale, Bell’s “Best Brown Ale” (Kalamazoo, MI) 5.8% abv 8

BOTTLE

Kölsch, Metropolitan Brewing “Krankshaft” (Chicago, IL) 5.0% abv 7
India Pale Ale, Ale Syndicate “Municipal” (Chicago, IL) 6.2% abv 7
French Country Ale, Two Brothers “Domaine DuPage” (Warrenville, IL) 5.9% abv 7
Imperial Stout, Founders “Breakfast Stout” (Grand Rapids, MI) 8.3% abv 9

Libations

MIMOSA

Champagne, Orange Juice 9

IZZY’S PUNCH

Seasonal Selection 9

BLOODY MARY

Vodka, Elk Stick, Capriko 10

BLOODY MARIA

Jalepeno Tequila, Elk Stick
Capriko 10

ADD RHINELANDER SHORTY 3

ADD HAWK HILL RANCH ELK STICK 3

Non-Alcoholic

Rare Tea Cellars Iced Tea 3.5

Orange Juice 4.5

Grapefruit Juice 4.5

Cranberry Juice 4.5

Klug Farm Apple Cider 5

Teas by Rare Tea Cellars

Regal English Breakfast 5

Emperor’s Chamomile 5

Regal Earl Grey 5

Emperor’s Mint Meritage 6

Fresh Green Kukicha 8

Moonlight Jasmine Blossom 9

Gingerbread Rooibos 6