



“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”

## BREAKFAST

### MARKET OMELET

Mushrooms, Roasted Celery Root, Sweet Onion,  
Nordic Creamery Capriko  
Homefries and Cheese Curds, Whole Grain Toast  
12

### CHEF'S SELECTION OMELET

Roasted Fall Squash, Bacon, Smoked Cheddar,  
Pickled Brussell Sprouts  
Homefries and Cheese Curds, Whole Grain Toast  
12

### VIE BREAD FRENCH TOAST

Lemon Curd, Burton's Maple Syrup  
11

### PAUL'S BUTTERMILK PANCAKES

Honey Butter, Seasonal Fruit Compote,  
Burton's Maple Syrup  
10

### FARMER'S BREAKFAST

Slagel Family Farm Breakfast Sausage,  
Homefries and Cheese Curds,  
Whole Grain Toast, Two Eggs Your Way  
13

### BISCUITS AND GRAVY

Gunthorp Farm Chicken Sausage,  
Two Eggs Sunnyside Up  
13

### 3 SISTERS FARM OATMEAL

Brown Sugar, Fruit Compote  
9

### HOUSEMADE GRANOLA

Windcrest Creamery Yogurt  
5

## *Sides*

**BEELERS BACON** 6

**SLAGEL FAMILY FARM** Breakfast Sausage 6

**HOME FRIES** Bunkow Cheese Curds 5

**3 SISTERS** Cheesy Grits 5

**HOUSEMADE COFFEE CAKE** Cinnamon Streusel, Whipped Creme Fraiche 4

**FRESH FRUIT** 5

**WHOLE GRAIN TOAST** or **BUTTERMILK BISCUIT** 3

# WINES BY THE GLASS

## SPARKLING

Prosecco, La Marca (Veneto, ITA) 12

## WHITE

Sauvignon Blanc, Matthew Fritz 2013 (Napa Valley, CA) 11

Reisling CGT "Whole Cluster" 2013 (Old Mission Peninsula, MI) 12

Pinot Grigio Ca'Di Ponti 2012 (Lombardy, ITA) 10

Chardonnay, Sean Minor 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

Cider, Virtue "Nichols Farm & Orchard" (Fernville, MI) 6.8% abv 9

## CAN

Pilsner, Half Acre "Pony Pilsner" (16oz) (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" (16oz)(Kalamazoo, MI) 5.8% abv 8

## BOTTLE

Kolsch, Metropolitan Brewing "Krankshaft" (Chicago, IL) 5.0% abv 7

French Country Ale, Two Brothers "Domaine Du Page" (Warrenville, IL) 5.9% abv 7

Farmhouse Ale, Boulevard "Tank 7" (Kansas City, MO) 8.5% abv 9

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