

OMELETS & HANDHELDS

served with fresh potato hashbrowns or fresh fruit, and choice of biscuit or bakery-made sourdough or multigrain toast



Ham & Cheddar \$12

local ham and Wisconsin sharp cheddar, three ♡ Little Farm on the Prairie eggs

Deluxe \$12

ham, bacon, mixed sweet peppers, onion, tomato, cheddar, three ♡ Little Farm on the Prairie eggs

Vegetable with Cheese \$12

tomato, onion, mushroom, mixed peppers, fresh spinach, three ♡ Little Farm on the Prairie eggs

Seasonal Omelet \$12

Ask us what we have today!

\$9 signature BLEAT

Bacon, lettuce, tomato, two eggs your way*, avocado, aioli, served on bakery boule bread.

what is it?

B BACON
L LETTUCE
E EGGS
A AVOCADO
T TOMATO



Breakfast Burrito \$8

Mexican Rice, chorizo, scrambled, egg*, green pepper and onions, cheese, wrapped in a flour tortilla. Served with house made salsa verde.

Breakfast Croissant \$8

Two eggs your way*, sausage, bacon, and cheddar cheese.

Broken Yolk Sandwich \$7⁵⁰

Boule, made-to-order egg*, sharp cheddar, choice of bacon or sausage

Biscuit Sliders \$8

Two Bacon, Sausage, or Portobello sliders with Sharp Cheddar and Eggs* your way

HUNGRIER?

Sausage or Turkey Sausage (2) \$3 | Sausage Gravy \$2 | Bacon (4) or Turkey Bacon (3) \$3

Bread or Toast \$1⁵⁰ | Fresh Fruit \$4 | Hash Browns \$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please be advised that Food is prepared on shared equipment & in a common production area. Items may be exposed to or contain allergens including: Peanuts, Tree Nuts, Eggs, Wheat, Soy, Milk, & Shellfish.

EGGS *your way*

Served with your choice of fresh fruit or hashbrowns and fresh sourdough toast, multigrain, or a biscuit

Choose from: sunny-side up, scrambled, over easy, over medium, or over hard*

One Egg: \$6 Two Eggs: \$7

Three Eggs: \$8

PLATTERS & BOWLS



just for KIDS

Simple Breakfast \$6

2 Eggs scrambled, bacon or sausage, & toast

Shortie Stack \$5

3 Sweet Cream Pancakes, with in-house churned butter, & Skinny Sticks syrup

PB&J Toast \$4

House Peanut Butter, Beef House Jam, Bakery Toasted Sourdough

Fresh Fruit Bowl \$4

fresh cut fruit from our produce department

Greek Yogurt & Granola \$5

house made granola from our bakery, vanilla Greek yogurt, and local Sassy's Apiary honey

Biscuits & Chef Chris' scratch-made Sausage Gravy

Half \$4⁵⁰ | Full \$6⁵⁰

Avo Toast \$8

Two slices multi grain toast, avocado spread, cilantro, fresno chiles, grapefruit slices.

Burrito Breakfast Bowls \$10

Add Two Eggs* +\$2

Mexican brown rice, roasted poblano pepper, roasted sweet corn, avocado, pico de gallo, black beans, salsa verde, lime crema, cotija cheese, served in crispy flour tortilla bowl.

Corned Beef Hash \$10

Add Two Eggs* +\$2

Scratch-made shredded potatoes, green peppers and onions, house made corned beef brisket.



Voss Pecan Praline French Toast \$10

Bakery fresh baguette, praline voss pecan topping, powdered sugar. Served with Skinny Sticks syrup.

Three Pancakes \$8

Add Seasonal Fruit Compote and Kilgus Whipped Cream +\$1

Greek Yogurt Granola \$8

House made granola, vanilla greek yogurt, sliced bananas, local honey, cinnamon sugar.

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