

MODERN TAVERN BRUNCH

ARTIST

CUBAN BENEDICT	\$16.00
SHREDDED IOWA DUROC PORK AND HAM TOPPED WITH POACHED EGG, SWISS CHEESE AND SHERRY MUSTARD HOLLANDAISE ON AN ENGLISH MUFFIN	
OSCAR BENEDICT	\$13.00
PAN FRIED SUSTAINABLE CRAB CAKE WITH POACHED EGGS AND HOLLANDAISE ON AN ENGLISH MUFFIN	
SOUTHERN BENEDICT	\$14.00
BLACKENED GREEN TOMATOES, BEELER'S HICKORY SMOKED BACON, POACHED EGGS, HOUSE BISCUIT, CHEDDAR CHEESE, CREOLE HOLLANDAISE	
CRAFTSMAN OMELET ▲	\$12.00
BELL PEPPER, ONION, OREGANO, MOZZARELLA CHEESE, SHIITAKE MUSHROOMS	
SMOKED SALMON BAGEL	\$11.00
DUCKTRAP RIVER SMOKED SALMON WITH CAPERS, RED ONION, DILL CREAM CHEESE SPREAD	
EGG BREAKFAST ▲	\$11.00
TWO FREE RANGE EGGS ANY STYLE AND YOUR CHOICE OF BACON OR HOUSE-MADE SAUSAGE	

ALL ITEMS COME WITH SIDE OF HOUSE POTATOES

CARPENTER

BREAKFAST PIZZA	\$13.00
SALSA VERDE, FREE RANGE EGG, OREGANO, MOZZARELLA AND COTIJA CHEESE	
CRAFTSMAN BREAKFAST	\$13.00
HOUSE-MADE BISCUITS WITH SAUSAGE GRAVY AND TWO FRIED FREE RANGE EGGS	
BLUEBERRY PANCAKES	\$12.00
BLUEBERRY COMPOTE WITH WISCONSIN MAPLE SYRUP AND CHOICE OF BACON OR SAUSAGE	
ACAI BOWL ^{GF}	\$8.00
ACAI BERRIES, MIXED BERRIES, YOGURT, GRANOLA, COCONUT, BANANA, STRAWBERRY WITH PAPA'S NATURAL LOCAL HONEY	
LOBSTER	\$18.00
LOBSTER WITH A FREE RANGE FRIED EGG, POTATO, ONION AND CARROT TOPPED WITH PICO DE GALLO	
FRENCH TOAST	\$12.00
BRIOCHE, CANDIED NORTH COUNTRY SMOKEHOUSE BACON, MAPLE SYRUP WITH CHOICE OF BACON OR SAUSAGE	
PEACH CAPRESE ^{GF}	\$11.00
ROASTED RENDLEMAN ORCHARDS PEACHES AND BURRATA TOPPED WITH CASHEWS AND BASIL OIL	
HOUSE-MADE CINNAMON ROLL	\$6.00

STONE MASON

CHICKEN & WAFFLES	\$14.00
AMISH FRIED CHICKEN WITH GREEN TOMATO PICO DE GALLO AND WISCONSIN MAPLE MUSTARD SAUCE	
TRUFFLE EGG SANDWICH ▲	\$13.00
FREE RANGE EGG, GRUYERE, TRUFFLE MAYONNAISE ON A PRETZEL BUN WITH HOUSE POTATOES	
STEAK & EGGS* ▲	\$16.00
GRILLED CDK SKIRT STEAK WITH A FRIED FREE RANGE EGG AND HOUSE POTATOES	
LOBSTER ROLL*	\$19.00
FRESH LOBSTER SAUTEED IN BROWN BUTTER WITH CELERY, ONION AND RED PEPPER ON A NEW ENGLAND ROLL	
BUTCHER'S BURGER* ▲	\$15.00
TWO BROTHERS HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CHIPOTLE AIOLI	
GRILLED CHICKEN ▲	\$13.00
TWENTY-PLUS PILSNER MARINATED AMISH CHICKEN BREAST WITH MIGHTY VINE TOMATO, ROASTED RED PEPPER, FRESH MOZZARELLA AND PESTO AIOLI	
STEAK SANDWICH* ▲	\$18.00
THIN SLICED BEEF TENDERLOIN TOPPED WITH PEPPER JACK, ARUGULA AND DOMAINE DUPAGE BACON JAM	
SOURDOUGH BLT ▲	\$13.00
WISCONSIN TWO CHEESE BLEND WITH BEELER'S HICKORY SMOKED BACON, ARUGULA, TOMATO CHUTNEY AND PESTO AIOLI	
TWO BROTHERS CUBAN ▲	\$14.00
ROASTED IOWA DUROC PORK LOIN AND HAM WITH HOUSE-MADE SPICY PICKLES AND PROVOLONE	

APPRENTICE

HOUSE POTATOES	\$3.00
SEASONAL FRUIT	\$3.00
HOUSE-MADE SAUSAGE	\$3.00
BACON	\$3.00
SIDE SALAD	\$3.00

TOMMY MICHEL, Executive Chef
JASON ROBINSON, Chef de Cuisine
JOHN SCHIVER, House Butcher
DAN CZUBA, Sous Chef

GF-GLUTEN FREE ▲-EASILY MADE GLUTEN FREE

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE
CRAFTSMAN

BY TWO BROTHERS