

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
- APPLE PANCAKES** \$12.00
APPLE 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
- FRENCH TOAST** \$12.00
BRIOCHE, BANANAS, COFFEE RUM SAUCE WITH CHOICE OF BACON OR SAUSAGE
- STEAK & EGGS*** ▲ \$18.00
6OZ NEW YORK STRIP WITH A FRIED FREE RANGE EGG AND HOUSE POTATOES

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
- 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
- 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
- HALF DAY BOLOGNESE** \$ 15.00
CDK FARMS OXTAIL AND HOUSE GROUND PORK SLOW COOKED IN A RICH TOMATO SAUCE OVER HANDMADE FETTUCCHINE NOODLES

APPRENTICE

- HOUSE-MADE CINNAMON ROLL** \$6.00
- HOUSE POTATOES** \$3.00
- SEASONAL FRUIT** \$3.00
- HOUSE-MADE SAUSAGE** \$3.00
- BACON** \$3.00
- SIDE SALAD** \$4.00

TOMMY MICHEL, Executive Chef
WARREN HUTCHINSON, 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