

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	
CRAFTSMAN OMELET ▲	\$12.00
BELL PEPPER, ONION, OREGANO, MOZZARELLA CHEESE, SHIITAKE MUSHROOMS	
EGG BREAKFAST ▲	\$11.00
TWO FREE RANGE EGGS ANY STYLE AND YOUR CHOICE OF BACON OR HOUSE-MADE SAUSAGE	
STEAK & EGGS* ▲	\$18.00
6OZ NEW YORK STRIP WITH A FRIED FREE RANGE EGG	
ALL ITEMS ABOVE COME WITH SIDE OF HOUSE POTATOES	
VEGGI HASH ^{GF}	\$13.00
SAUTEED SEASONED TOFU, ONIONS, PEPPERS, WILD MUSHROOM AND BREAKFAST POTATOES	
STEAK HASH ^{GF}	\$16.00
GRILLED SKIRT STEAK SAUTEED WITH ONIONS, PEPPERS AND BREAKFAST POTATOES TOPPED WITH A SUNNY SIDE EGG	
BACON WAFFLE	\$12.00
CRISP BACON STUFFED WAFFLE TOPPED WITH AN APRICOT MAPLE SYRUP JAM AND CANDIED BACON	
BREAKFAST PIZZA	\$13.00
SALSA VERDE, FREE RANGE EGG, OREGANO, MOZZARELLA AND COTIJA CHEESE	
FRIED CHICKEN & BISCUIT	\$16.00
CRISPY FRIED CHICKEN ON HOUSE-MADE BISCUITS WITH SAUSAGE GRAVY AND TWO FRIED 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	

STONE MASON

SMOKED SALMON BAGEL	\$11.00
DUCKTRAP RIVER SMOKED SALMON WITH CAPERS, RED ONION, DILL CREAM CHEESE SPREAD	
TRUFFLE EGG SANDWICH ▲	\$13.00
FREE RANGE EGG, GRUYERE, TRUFFLE MAYONNAISE ON A PRETZEL BUN WITH HOUSE POTATOES. -ADD BACON \$2	
NEW ENGLAND LOBSTER ROLL	\$19.00
FRESH LOBSTER TOSSED IN CREAMY DRESSING WITH CUCUMBER, SHALLOTS, AND CELERY IN A TOASTED BRIOCHE BUN	
BUTCHER'S BURGER* ▲	\$17.00
TWO BROTHER'S HOUSE BLEND BEEF TOPPED WITH NORTH COUNTRY SMOKEHOUSE BACON, AGED CHEDDAR, LETTUCE, TOMATO, ONION, AND CRAFTSMAN 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	
STRAWBERRY SALAD ^{GF}	\$12.00
MIXED GREENS TOSSED IN A BALSAMIC DRESSING WITH BLUE CHEESE AND CANDIED WALNUTS	

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

WARREN HUTCHINSON, Chef de Cuisine
JOHN SCHIVER, 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