



BRUNCH SPECIALS

Antetoko-Crepe

Greek Style Roasted Chicken, Kalamata Olives, Feta, Fresh Tomato, Red Onion, Tzatziki Sauce, Roasted Marble Potatoes
16

Bacon Asparagus Omelette

Three Eggs, Fresh Asparagus, Cherrywood Bacon, Montmore Cheese, Lemon Dill Hollandaise, Baby Kale Salad, Roasted Marble Potatoes
14

Croque Midwest

Aged Cheddar, Saxony Cheese, Tomato, Griddled White Bread, Two Poached Eggs, Tomato Soup, Bechamel Sauce, Baby Kale Salad, Roasted Marble Potatoes
14

French Onion Benny

Sliced Roasted Angus Sirloin, Caramelized Onions & Spinach, Rosemary Buttermilk Biscuit, Red Wine Demi, Sauce Choron, Two Poached Eggs, Baby Kale Salad, Roasted Marble Potatoes
16

CRÊPES

Crêpe and Syrup

Wisconsin Maple Syrup, Powdered Sugar
7 (Add Meat 3)

Crêpe Monsieur

Hickory Smoked Ham, Saxony Alpine Cheese, House-Made Pickles, Dijonnaise, Poached Eggs, Chives
14

Berries, Bananas, and Cream Crêpe

Fresh Berries, Bananas, Vanilla Egg Cream, Spiced Nut Granola Streusel
13

Crêp-urrito

Two Local Scrambled Eggs, Saxony Alpine Cheese, Jalapeño Mayo, Cumin-Spiced Tomato Sauce, Roasted Marble Potatoes
14 (Add Meat 3)

SHORT STORY

Eggs, Meat, and Toast

Two Local Eggs, Choice of Meat, Roasted Marble Potatoes, Rustic Toast
12

Frittata

Local Eggs, Cherry Wood Bacon, House-Dried Tomatoes, Aged Carr Valley Cheddar, Shredded Potatoes, Baby Kale Salad
13

Brunch Burger

8 oz Niman Ranch Burger Patty, BSB Seeded Bun, Bacon, Egg, Jalapeño Mayo, One Year Cheddar, Tomato, Onion, Lettuce, Roasted Marble Potatoes
15



ILLUMINATED SPECIALTIES

Shakshouka

Two Local Eggs Baked in Cumin-Spiced Tomato Sauce, Smoked Lentils, Cilantro, Goat Cheese, Sumac Mayonnaise, Naan Bread
13

Greek Yogurt Panna Cotta

Fresh Berries, Banana, Local Honey, Spiced Roasted Nuts, Dark Chocolate
12

PASTRIES

Sausage Roll

Zesty Sausage Link, Grain Mustard, Puff Pastry
4

Brandy Chocolate Chip Cookie

3.5

Oatmeal Raisin Cookie

3.5

Rhubarb Sour Cream Coffee Cake

3.5

House-Made Cinnamon Roll

4.5

TOASTS

Chevre and Bread

Rustic Toast, LeBelle Chevre Cheese, House-Made Berry Jam, Local Honey, Spice Roasted Nuts
7

Avocado Toast

Rustic Toast, Smoked Lentil Puree, Sliced Avocado, Cucumber, Radish, Olive Oil, Coarse Sea Salt
13

Baked Tomato Bread

Oven-Toasted Rustic Bread, Truffle Creme Fraiche, Fresh Sliced Tomato, Montmore Cheese, Fresh Basil
9 (Add Meat 3)

SIDES

House Smoked Ham 4.5

House-Made Sausage Patty 4.5

Cherry Wood Bacon 4.5

Fresh Fruit and Berries 6

Rustic Toast (Two Slices) 3

Two Local Eggs 4

Roasted Marble Potatoes 4

CHEF/OWNER JOE MUENCH • GENERAL MANAGER JAMIE LAUGHRAN

• SOUS CHEF ERIC HOLCOMB • SOUS CHEF JAMES SANDERS • EXECUTIVE PASTRY CHEF SARAH D'AMATO

ENJOYING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY AFFECT YOUR HEALTH.