



BOTTLE KITCHEN COCKTAIL

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-urrrito

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

ILLUMINATED SPECIALTIES

Avocado Toast

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

Sirloin Steak Sandwich*

Carved Medium-Rare Angus Beef,
Shallot Butter, Arugula,
Truffle Peppercorn Mayonnaise,
Seeded Roll, One Side
16

Burger on the Hill*

Half-Pound Niman Ranch Burger,
Carr Valley One Year Cheddar,
Jalapeño Mayo, Lettuce,
Tomato, Red Onion, Pickle,
Our Seeded Bun, One Side
13

(Add: Fried Egg 1 : Bacon 3)

Shakshouka*

Two Local Eggs Baked in
Cumin-Spiced Tomato Sauce,
Smoked Lentils, Cilantro,
Goat Cheese, Sumac Mayonnaise,
Flatbread
12

The Emmel Grover

Curry Roasted Chicken Salad,
Dried Tart Cherries, Almonds,
Iceberg Lettuce, Tomato,
Thick Cut White or Wheat,
One Side
12

BBQ Shiitake Wrap

Soy BBQ Roasted Shiitake Mushrooms,
Miso Mayo, Black Garlic Mustard,
Radish & Cabbage Slaw, Naan Bread,
One Side
13

Pretzel Ham & Cheese

Uphoff Ham, Beer Cheddar,
Black Garlic Honey Mustard,
Lettuce, Tomato, BSB Pretzel Roll,
One Side
13

Buffalo Cauliflower Wrap

Fried Buffalo Cauliflower,
Vegan Blue Cheese Dressing,
House Hot Buffalo Sauce, Lettuce,
Tomato, Onion, Naan Bread,
One Side
12

DAILY SPECIALS

Sweet & Smokey Georgia Peach Crepe

Brown Sugar Roasted Pearson Farms Peaches, Cherrywood Bacon,
Clock Shadow Quark, Maple Pecans, Chili Maple Syrup
15

Creamed Kale & Sausage Mac n' Cheese

Gwenyn Hill Farm Creamed Kale, Sausage, Oven Dried Tomatoes,
Macaroni, Montamore & Cheddar, Panko Bread Crumbs
15

STORIED SALADS & SOUPS

My Big Fat Greek Wedge Salad

Red Leaf Lettuce,
Cherrywood Smoked Bacon,
Tomatoes, Red Onion, Cucumber,
Tzatziki Dressing, Crumbled Feta,
Kalamata Olives, Butterflake Croutons
15

Smoked Trout Salad

Cured & Smoked Steelhead Trout,
Maple Glazed Pecans, Radish,
Roasted Fennel, Baby Kale,
Dill Vinaigrette, Crispy Carrots
16

Chicken Jalapeño Soup

Bell & Evans Chicken,
Masa Dumplings, Baby Kale, Avocado
6

Miso Veggie Soup

Gwenyn Hill Swiss Chard,
Sweet Corn, Chili Oil,
Wild Rice
6

SIDES

Roasted Cauliflower Salad

Dried Tomatoes, Arugula,
Pesto, Almonds, Chile Flakes,
Montamore, Citrus Vinaigrette
5

The Brutus

Lacinato Kale, Broccolini, Montamore,
Lemon Tahini Dressing, Butterflake
Croutons, Everything Bagel Seasoning
6

Sesame Cucumber Salad

Diced Cucumber, Sesame Seeds,
Pickled Carrots, Cilantro,
Ginger Miso Vinaigrette
4

Fresh Fruit

Banana, Strawberry, Blackberry,
Blueberry
6

Roasted Marble Potatoes

Shallot Butter, Coffee Seasoning
4

PASTRY

Brandy Chocolate Chip Cookie

3.50

Muenchie Cookie

3.50

House-Made Cinnamon Roll

4.50

Dark Chocolate Chiffon Pie

8

Upside Down Cherry Cake

9

Bourbon Peach Upside Down Coffee Cake

3.50

CHEF/OWNER JOE MUENCH • EXECUTIVE CHEF ERIC HOLCOMB • GENERAL MANAGER JASON KUBIAK • SOUS CHEF JAMES SANDERS •

EXECUTIVE PASTRY CHEF SARAH D'AMATO

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