

Brunch!! Available Saturday & Sunday 10am-2:30pm

Starters

**CAN BE MADE GLUTEN FREE*

Gotta Have Dem Sticky Buns 10

Our seasonal preparation

***The Most Amazing Chilled Crab Dip 13 GF**

A little zesty, a little spicy, house chips

***Avocado Toast 9**

Local greens, summer radishes, pickled peppers, cracked wheat bread

***Smoked Salmon Spread 11**

Horseradish, cream cheese, capers, toasted pumpernickel

***Tomato Bruschetta 10**

Ricotta cheese, basil pesto, pickled peppers, aged balsamic

***Crafted Seasonal Butter 9**

Changes like the wind

Salads and Veggies

***Beet Salad 9.5 GF**

Local greens, roasted beets, seeds, crispy quinoa, dill yogurt, honey poppyseed dressing

***Caesar Side Salad 9.5 GF**

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

***Greek Side Salad 9.5 GF**

Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette

***Buffalo Cauliflower 9**

Tempura style, honey butter buffalo sauce, ranch dipping sauce

Kelly's Pierogis 9

Potato-cheddar cheese filled, crispy bacon

***Crisp Cheese Curds 10 GF**

Tempura style, house pickles, honey mustard dipping sauce

Brunch Cocktails “Hair of the Dog”

**CAN BE MADE GLUTEN FREE*

Bloody Mary 12

House Bloody mix, seasonal skewer, vodka and aquavit

***Mimosa 12 GF**

Bubbly and fresh squeezed orange juice

***Brunch Punch 7 GF**

Bartender's weekend special

Coffee and Tea

French Press Coffee 6

Regular or decaf

Tea 3

Choice of White Rose, Irish Breakfast, Chai, Green Tea

Large Plates

**CAN BE MADE GLUTEN FREE*

***The Classic 13**

2 eggs your way, breakfast potatoes, smoked bacon, house jam, ciabatta toast

***Crispy Chicken Sammich 14**

Craft hot sauce, pickles, slaw, sriracha aioli, brioche bun, hand cut fries

Add Egg 1.5

***Brunch Tacos 13**

Scrambled eggs, avocado, cilantro, tomato salsa, flour tortillas

***Craft Burger 13**

Slagel Farm's ground beef, tomato jam, caramelized onions, cheddar cheese, pickles, brioche bun, hand cut fries

Add Egg 1.5

Chicken n Biscuits 14

Chicken chorizo gravy, crisp chicken, over easy egg

***The Local Egg Sandwich 15**

Smoked Bacon, raspberry jalapeno jam, cheddar cheese, scrambled eggs, country bread n potatoes

***Breakfast Burrito 15**

Scrambled Chicken Chorizo and eggs, pickled peppers n onions, black beans n rice, avocado, cilantro, tomato salsa

Smother it: pulled pork and Chipotle cheese sauce 4

***Crafted Chilaquiles 15 GF**

Corn tortilla, tomato salsa, farmer's cheese, sour cream, pickled onions, peppers, cilantro, sunny side eggs

***Steak n Eggs 21**

Slagel Farms Beef, country potatoes, ciabatta bread, 2 eggs your choice

Brunch Fried Rice 14

Jasmine rice, pulled pork, crispy chicken, pickled peppers and onions, cilantro, poached eggs

***Craft Chopped Entree Salad 13 GF**

Romaine lettuce, wheat berries, tomatoes, cucumbers, potatoes, radish, tortilla crisps, hard boiled egg, remoulade dressing

Add Fried Chicken 5

Add Shrimp 7

***Caesar Entree Salad 13 GF**

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

Add Fried Chicken 5

Add Shrimp 7

***Greek Entree Salad 13 GF**

Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette

Add Fried Chicken 5

Add Shrimp 7

Desserts

**CAN BE MADE GLUTEN FREE*

***Death by Chocolate Mousse 9**

Dark chocolate ganache, graham cracker, sea salt, marshmallow brulee

***Craft Sundae 8**

Our latest seasonal option!

Strawberry Shortcake 9

House made biscuit, warm mint strawberry compote, sweet whipped cream

Craft Poptart 9

Blueberry compote, fresh mint, vanilla icing

Children's Brunch Menu

Starters

**CAN BE MADE GLUTEN FREE*

***Crisp Cheese Curds 6 GF**

House made honey mustard dipping sauce

***Avocado Toast 6**

Crushed avocado, tomatoes, cucumbers

***Garden Salad 6 GF**

Romaine, cucumbers, tomatoes and house ranch dressing

***Side of Fries 6 GF**

Hand cut served with ketchup

***Crudite 6 GF**

Cucumbers, carrots, tomatoes with ranch dipping sauce

Entrees

**CAN BE MADE GLUTEN FREE*

***Scrambled Eggs 8**

Bacon, ciabatta bread, country potatoes

French Toast Sticks 8

House jam, syrup

***Griddled Cheese Sandwich 8**

Cheddar cheese, brioche bread, house fries

***Brunch Tacos 8**

Scrambled Eggs, avocado, cilantro, flour tortillas