

EMBER & ICE

CRAFT COCKTAIL LOUNGE

STONE FRUIT & ALMOND GRANOLA © 12

greek yogurt / fresh berries

ANTIOXIDANT SMOOTHIE ® Ø Ø 9

banana / blueberry / avocado / baby spinach almond butter / strawberry

AVOCADO TOAST **7** 14

avocado / everything spice / soft scrambled egg

STEEL-CUT OATMEAL Ø 10

honey / raisins / brown sugar

WALLEYE BENEDICT **9** 19

smoked walleye cake / poached eggs / hollandaise english muffin / home fries

SEASONAL FRUIT BOWL ® Ø Ø 12

BUTTERMILK PANCAKES ♥ 16

berry preserves / whipped butter Wisconsin maple syrup FARM BREAKFAST TACOS 16

corn tortillas / scrambled eggs / barbacoa beef ranchero sauce / avocado

HAM BENEDICT 18

cured ham / poached eggs / hollandaise english muffin / home fries FRENCH TOAST **14**

custard-dipped / seasonal berries cinnamon sugar / crème fraîche

QUINOA POWER BOWL V ® 16

kale / roasted tomatoes / mushrooms / pepper coulis poached eggs or plant-based eggs ${\mathscr O}$

EGG WHITE FRITTATA ♥ **®** 16

baby spinach / peppadew peppers / feta cheese avocado / dressed arugula

NORDIC OMELET 7 18

goat cheese / roasted mushrooms herbs / home fries

NORTHERN BREAKFAST 19

scrambled eggs / applewood-smoked bacon or venison sausage / home fries / toast

BROKEN EGG SANDWICH 16

applewood-smoked bacon / Tillamook cheddar / sourdough

HOMEMADE SMOKED SALMON PLATTER 21

hard-boiled eggs / capers / cream cheese / flatbread

SIDES

Applewood-Smoked Bacon 6
Chicken & Apple Sausage 6
Skillet Potato hash 5
Fruit Bowl 5
Avocado 5

MORNING SPIRITS

Mimosa 12 champagne / orange juice Bloody Mary 12

bloody mary mix / lime / tabasco worcestershire sauce / vodka



Ø Vegan

❸ Gluten-Friendly

V Vegetarian

Dairy-Free

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

Gluten-Friendly toast is available upon request