

## CLASSICS

### CLASSIC EGGS BENEDICT

Old-fashioned ham, poached eggs  
hollandaise, green salad, rosti

16

### TAVERN BENEDICT

*Fox Heritage Farms* porchetta, n'duja hollandaise  
green salad, fried-poached eggs

17

### MARKET VEGETABLE OMELET (GF, V)

seasonal market vegetables, hollandaise  
*Emi Roth* grand cru gruyere, green salad, rosti

17

### HAM & GRUYERE OMELET (GF)

*Fox Heritage Farms* ham, hollandaise, spinach  
*Emi Roth* grand cru gruyere, green salad, rosti

17

### NASHVILLE HOT CHICKEN

*Fox Heritage Farms* chicken thigh, sunny-side up eggs  
seared buttermilk biscuit, gochugaru honey, green salad

19

### STEAK & EGGS 🍴

hanger steak, fried-poached eggs  
hollandaise, green salad, frites

32

## BRUNCH

### TAVERN FAVORITES

#### TIRAMISU FRENCH TOAST (V)

coffee soaked brioche, creme anglaise, cookie crumble  
whipped cream, shaved dark chocolate

17

*add maple ice cream +4*

#### SAVORY LAMB TOAST

*Fox Heritage Farms* lamb sausage, *Stalzy's* seeded toast  
fried-poached eggs, hollandaise, green salad, rosti

24

#### SCHNITZEL A LA HOLSTEIN

*Fox Heritage Farms* Berkshire pork cutlet  
caramelized market vegetable, hollandaise  
rosti, red-eye gravy, sunny-side up eggs

19

#### BISCUIT & GRAVY

*Fox Heritage Farms* spiced pork gravy  
buttermilk biscuit, sunny-side up eggs

19

#### SMOKED WHITEFISH & CRAB CAKE 🍴

hollandaise, green salad, rosti, sunny-side up eggs

24

#### SHRIMP & GRITS (GF) 🍴

gulf shrimp, heirloom creamed grits  
red-eye gravy, chili oil, sunny-side up eggs

19

## SANDWICHES

### BREAKFAST SANDWICH

sausage patty, bacon, gruyère  
scrambled egg, dijon, green salad, frites

16

### “OLD FASHIONED” HAM SANDWICH

aged gruyere, stone ground mustard, chili aioli  
pickled red onion, basil, green salad, frites

17

### SMASH BURGER

Hook's 1 year cheddar, crispy bacon  
tavern sauce, brioche bun, green salad, frites

17

## SIDES

### “OLD FASHIONED” HAM CINNAMON ROLL

cream cheese frosting & pecan crumble

7

### FRITES (V)

sarvecchio, ketchup & chili aioli

8

### MARKET GREEN SALAD (GF, V)

*Vitruvian* greens, buttermilk dressing

7

### FOX HERITAGE FARMS BACON (GF)

7

### ROSTI POTATOES (GF)

7

### STALZY'S TOAST & SEASONAL JAM

5

🍴: Consuming raw or undercooked meat, poultry, seafood  
shellfish, or eggs may increase your risk of foodborne illness

\*a gratuity of 20% will be added to all parties of 6 or more  
(GF): gluten free, (V): vegetarian, (DF): dairy free

## MOCKTAILS

### HOUSE LEMONADE

cranberry, cocoa nib, ancho, lemon  
6

### MARASCA SPRITZ

cherry, lime, ginger beer, N/A prosecco  
11

## COFFEE, TEA & JUICE

### WONDERSTATE COFFEE

~ regular or decaf~  
4

### HOT CHOCOLATE

4

### HOT TEA

~ chamomile medley ~ jasmine green tea~  
~ lemon ginger ~ earl grey ~ vanilla chai ~  
4

### JUICE

~ orange ~ grapefruit ~  
~ cranberry ~ pineapple ~  
6

## SOFT DRINKS

### COKE, SPRITE & DIET COKE

4

### SODA WATER

4

### ICED TEA

4

### ARNOLD PALMER

4

### SAN PELLEGRINO

7

## BLOODIES

### HERITAGE BLOODY

vodka, house bloody mix  
bartender choice garnish  
11

### PICKLED BLOODY

pickled cucumber-dill vodka, house bloody mix  
bartender choice garnish, fresh dill  
12

### BACON BLOODY

bacon fat-washed vodka, house bloody mix  
bartender choice garnish, *Fox Heritage Farms* bacon  
13

### CLARY MARY

~ contains dairy ~  
clarified bloody mary punch, ancho chili rim  
13

## BRUNCH COCKTAILS

### MARTHA WASHINGTON

*State Line Distillery* apple brandy, *Loosen* riesling kabinett, lemon, orange  
~ on the rocks ~  
10

### WADA SOUR

*Laird's* applejack, gin, honeycrisp apple syrup, angostura, lemon, egg white  
~ on the rocks ~  
12

### FLAMA BLANCA

*Arette* tequila blanco, pamplemousse, *Ancho Reyes Poblano*  
agave nectar, housemade sriracha, lime, black salt  
~ on the rocks ~  
14

## BEER ON TAP

### KROMBACHER PILSNER

German Pilsner, Krombacher Brauerei  
Kreutzal, Germany, 4.8% ~ \$6

### SPOTTED COW

Farmhouse Ale, New Glarus Brewing  
New Glarus, WI, 4.8% ~ \$7

### PINKIES UP FRUIT SOUR

Sour Beer, Youngblood Beer Co.  
Madison, WI, 4.2% ~ \$7

### UNSHADOWED HEFEWEIZEN

Hefeweizen, Karben4 Brewing  
Madison, WI, 6.0% ~ \$7

### MIRROR UNIVERSE HAZY IPA

Hazy IPA, Fair State Brewing  
Minneapolis, MN, 7.0% ~ \$7

### AMBER ALE

Amber Ale, Bell's Brewery  
Kalamazoo, MI, 5.8% ~ \$7

### NIGHT CALL SMOKED PORTER (12oz)

Porter, Karben4 Brewing  
Madison, WI, 5.3% ~ 7

## CANS & BOTTLES

### FIRST PRESS CIDER

12oz Can, Hard Apple Cider, Ciderboys  
Stevens Point, WI, 5.0% ~ \$6

### VARSITY ALE

12oz Can, Golden Ale, Potosi Brewery  
Potosi, WI, 4.0% ~ \$6

### DUCHESS DE BOURGOGNE SOUR ALE

12oz Bottle, Sour Ale, Brouwerij Verhaeghe  
Vichte, Belgium, 6.2% ~ \$7

### DEFROSTINATOR MAIBOCK

16oz Can, Maibock Lager, Working Draft  
Madison, WI, 6.8% ~ \$8