

CLASSICS

QUICHE DU JOUR

~ see service staff for details ~
17

CLASSIC EGGS BENEDICT

Old-fashioned ham, poached eggs
hollandaise green salad, rosti
13

VEGETABLE BENEDICT (V)

market vegetables, poached eggs
hollandaise, rosti, green salad
14

TAVERN BENEDICT

porchetta, poached & fried eggs
'nduja hollandaise, green salad
16

MARKET VEGETABLE OMELET (GF, V)

market vegetables, gruyere, hollandaise
14

HAM & GRUYERE OMELET (GF)

hollandaise, spinach, green salad, potato rosti
17

CHORIZO OMELET (GF)

fingerling potato, cheddar cheese, 'nduja hollandaise
17

BRUNCH

TAVERN FAVORITES

WEDGE SALAD (GF)

little gem wedge, *Hook's* blue cheese
bacon, cherry tomato, French dressing
13

HERITAGE FRENCH TOAST (V)

~ see service staff for details ~
17

SCHNITZEL A LA HOLSTEIN

Fox Heritage Farms Berkshire pork cutlets, hollandaise
caramelized market vegetable, red eye gravy
sunny-side up eggs, rosti potato, green salad, toast
19

SHRIMP & GRITS 🍷

market shrimp, Sarvecchio, creamed grits, poached eggs
chili crisp, red eye gravy, toast, green salad
21

BISCUITS & GRAVY

choice of eggs, buttermilk biscuits,
andouille sausage gravy, green salad, toast
22

SMOKED WHITEFISH & CRAB CAKE

choice of eggs, hollandaise, rosti, green salad
24

MAPLE LAMB SAUSAGE & SAVORY FRENCH TOAST

fried poached eggs, hollandaise, rosti, green salad
22

STEAK & EGGS

hanger steak, fried poached eggs, sabayon, frites, green salad
32

SANDWICHES

BREAKFAST SANDWICH

sausage patty, bacon, gruyère, scrambled egg
seasonal dijon, green salad, frites
15

"OLD FASHIONED" HAM SANDWICH

aged gruyere, stone ground mustard, chili aioli
pickled red onion, basil, green salad, frites
16

SMASH BURGER

Hook's 1 year cheddar, crispy bacon
tavern sauce, brioche bun, green salad, frites
16

SIDES

"OLD FASHIONED" HAM CINNAMON ROLL

7

FOX HERITAGE FARMS BACON

6

FOX HERITAGE FARMS MAPLE LAMB SAUSAGE

7

GREEN SALAD

5

ROSTI POTATOES

7

STALZY'S TOAST & SEASONAL JAM

5

HERITAGE CROISSANT

5

BELGIAN FRITES

6

BUBBLES

SPARKLING ROSE

Sommariva, Veneto, Italy 13~46

PROSECCO

Filodora, Valdobbiadene, Italy 14~53

WHITE & ROSE

ROSE

Joel Delauany, Loire Valley, France 10

SAUVIGNON BLANC

Domaine Plouzeau, Loire Valley, France 13

RIESLING FEINHERB

Weingut Brand, Pfalz, Germany 13

PINOT GRIGIO

Zaccagnini, Abruzzo, Italy 13

CHARDONNAY

Vignerons de Buxy, Bourgogne, France 14

RED

PINOT NOIR

North Valley Vineyards, Willamette, Oregon 16

RED BLEND

Chateau de Saint Cosme, Rhone, France 12~42

GRENACHE

Thistledown, South Australia 12~42

GAMAY

Albert Bichot, Beaujolais, France 10~35

DOLCETTO D'ALBA

Luigi Giordano, Piedmont, Italy 14~53

BRUNCH COCKTAILS SUMMER 2025

NITRO WILLY

cocoa nib infused reposado, cold brew coffee
coffee liqueur, cinnamon, Oaxacan mole bitters

~ served up ~

13

LUCHETTI

vodka, aperol, raspberry, thyme, foaming merengue bitters

~ served up ~

12

CHICHA MORADA SANGRIA

Peruvian red corn, strawberry, lemon, riesling

~ on the rocks ~

11

TWO TIMER

barrel aged gin, chamomile, apricot, lemon, aquafaba

~ served up ~

12

SCHAEFER PUNCH

white rum, aperol, pamplemousse, pineapple, lime

~ on the rocks ~

11

BLOODIES

HERITAGE BLOODY

vodka, house bloody mix, bartenders choice garnish

11

PICKLED BLOODY

pickled vodka, house bloody mix, bartenders choice garnish

12

BACON BLOODY

Fox Heritage Farms bacon infused vodka
house bloody mix, bartenders choice garnish

13

BEER

HIGH LIFE

Draft, American Lager, Miller Brewery
Milwaukee, WI, 4.6%

5

KROMBACHER

Draft, Pilsner, Krombacher Brauerei
Kreuztal, Germany, 4.8%

6

CHAOS PATTERN IPA

Draft, Hazy IPA, 3 Sheeps Brewery
Sheboygan, WI, 6.5%

8

LIBERTY DRY CIDER

12oz Draft, Cider, The Cider Farm
Verona, WI, 6.3%

8

PEACH & BLACKBERRY CIDER

12oz Can, Cider, Blake's Orchard
Armada, MI, 6.2%

6

STRAWBERRY RHUBARB GOSE

12oz Draft, Sour Gose, Delta Beer Lab
Madison, WI, 4.4%

8

KBS DOUBLE OAKED STOUT

12oz Draft, Stout, Founder's Brewing Co
Grand Rapids, MI, 12%

8