

Gluten Free Breakfast Options

Thirsty

☺ P A Juice of the Day 5

Freshly Squeezed Orange, Grapefruit Juice, 4
Tomato, V8, Prune, Apple, Pineapple or Cranberry Juice

☺ P A Banana and Mixed Berry Smoothie 7
honey, orange juice, vanilla yogurt

Healthy

☺ P A Chai Spiced Steel-Cut Oatmeal 8
local steel cut oats, cherries, candied almonds

Muffin Toast or Bagel 4

☺ P A Seasonal Fruit & Berries 6

Organic Eggs and Specialties Dishes

*Low cholesterol egg substitute available.
Served with house baked breakfast potatoes*

Wisconsin Farmstead Aged Cheddar Omelet 16
Nueske's smoked duck, local mushrooms, roasted shallots, five year Cheddar cheese

Gluten Free French Toast 13
Udi's bread, fresh berries, sweet cream butter, Wisconsin maple syrup

Lox & Bagel 14
house-cured pastrami smoked salmon, Udi's bagel, cream cheese
heirloom tomato, hard egg, capers, shaved onion

Eggs Benedict 15
two poached eggs, Nueske's Canadian bacon, on toasted Udi's bread
chive hollandaise sauce

The American Club® Breakfast 14
two eggs any style, applewood-smoked bacon,
Wisconsin sausage links or ham

☺ P A The Continental 14
seasonal fruit, , choice of muffin, toast or bagel,
juice selection, coffee or hot tea

Sides

Cold Cereal 6
with sliced bananas or strawberries 9
2% or skim milk

Wisconsin Room Breakfast Potatoes 3

Heirloom Tomatoes 4

Applewood-Smoked Bacon, Canadian Bacon or Wisconsin Ham 4