MAINS

FRENCH TOAST [VT]

three pieces baked french toast in spiced egg batter served with wisconsin maple syrup

PANCAKES [VT]

three buttermilk pancakes with wisconsin maple syrup and butter

add fresh berries 3 add additional pancake or piece of french toast 3

GRANOLA BOWL [VT or V]

house-made granola with seasonal fresh fruit and vanilla bean yogurt or vegan soy yogurt

HAM & CHEESE OMELET

three egg omelet, smoked ham, and white cheddar with crispy fried potatoes and multigrain toast

13

VEGGIE OMELET [VT]

three egg omelet, sautéed peppers, zucchini, onion, mushroom, spinach, and white cheddar with crispy fried potatoes and multigrain toast

WOOD STONE BREAKFAST PIZZA

garlic oil, burrata, scrambled eggs, bacon, sausage, spinach, marinated cherry tomato, and hot sauce on 12" house-made dough

14

SWEET POTATO LATKE [V,GF]

two sweet potato & apple pancakes with wild arugula and tahini dressing

EGGS BENEDICT

two soft poached eggs, smoked country ham, and hollandaise sauce on an english muffin with crispy potatoes

12

A LA CARTE

TWO EGGS* [VT,GF]

BACON OR SAUSAGE [GF]

MULTIGRAIN [VT], SOURDOUGH [V], OR COUNTRY TOAST [V]

SAUTEED GREENS [V,GF]

SEASONAL HASH [V,GF] 6

BRUNCH SPECIALS

HUEVOS RANCHEROS [VT]

two soft poached eggs, refried beans, cotija cheese, salsa verde, red onion, and cilantro on corn tortillas

13

add chorizo 3

SOUP & SANDWICH

ask your server for this week's offerings

13

SANDWICHES & TOASTS

SWEET POTATO TOAST [VT]

ricotta spread, beauregard sweet potato and white miso puree, popped wild rice, pickled radish, and pickled celery on country toast

12

SMOKED SALMON TOAST

house-smoked superior fresh salmon, dill caper goat cheese, cornichons, red onions, shaved radish, micro greens, and lemon dijon on country toast

AVOCADO TOAST [V]

avocado mash, sunflower seeds, shaved radish, and micro cress on country toast

10

BREAKFAST SAMMY*

pork sausage, fried egg, braised greens, and mustard aioli on an english muffin with crispy fried potatoes

CHICKEN SANDWICH

grilled chicken, squash chutney, arugula, and romesco mayo on a brioche bun with fries

13

LISMORE BURGER*

1/3 pound ground beef, aged cheddar, bacon, house pickles, greens, and mustard aioli on a brioche bun with fries 13

VEGGIE BURGER [V]

pumpkin seed, squash, apple & wild rice patty, caramelized sage, giardiniera, and chickpea aioli on toasted sourdough with fries 13

-substitute a small side salad for fries-

COFFEE & JUICE

COFFEE 3 **ESPRESSO** 2.5 LATTE 3.5 / 4 / 4.5 MOCHA 4 / 4.5 / 5 **AMERICANO** 2.5 / 3 / 3.5 CAPPUCCINO 3.5 / 4 / 4.5 **BREVE** 4 / 4.5 / 5 CAFÉ AU LAIT 3/3.5/4 ITALIAN MACCHIATO 3.5 CHAI 3.5/4HOT CHOCOLATE 2.75/3STEAMER 3.5 LONG BLACK 3 FLAT WHITE 4 TEA 3.75 FRESH SQUEEZED ORANGE JUICE FRESH SQUEEZED GRAPEFRUIT JUICE APPLE JUICE CRANBERRY JUICE HOUSEMADE LEMONADE 3.5 ICED TEA 2.5 MIMOSA 8 **BLOODY MARY [V]**

GARDEN

AUTUMN SALAD [V,GF]

mixed greens, fried brussels sprouts, quinoa, dried cranberries, pecans, and whole grain mustard vinaigrette

14

CAESAR* [VT]

chopped romaine, egg yolk, pickled red onion, rustic torn croutons, parmesan, and house-made caesar dressing

11

add white anchovies 3

BEET SALAD [VT,GF]

spinach, roasted beets, red onion, apple, bleu cheese, walnuts, and balsamic vinaigrette

13

add chicken breast* 4, or superior salmon* 9

SMALL SALAD [V,GF]

chopped lettuces & micro greens, fresh seasonal vegetables, and whole grain mustard vinaigrette

SIDES

BEET HUMMUS [V]

roasted chickpea, beet & citrus hummus topped with seeds & cashews served with grilled flat bread and seasonal vegetables

10

CRISPY BRUSSELS SPROUTS [VT]

flash-fried brussels sprouts tossed with parmesan and lemon vinaigrette

9

ROASTED CARROTS [V,GF]

with kale chimichurri

7

SMALL SALAD [V,GF]

chopped lettuces & micro greens, fresh seasonal vegetables and maple mustard vinaigrette

5

POTATOES & AIOLI [V]

deep-fried heirloom potatoes with chickpea aioli