

BRUNCH MENU

SATURDAY & SUNDAY

table shares

CHICKEN WINGS 16

choice of buffalo, bbq, or our house dry rub

WISCONSIN CHEESE CURDS 12

hand-breaded local cheese curd served with house-made ranch

PRETZEL BITES 16

Milwaukee Pretzel Company soft pretzel bites and Jones Dairy Farm grilled brats served alongside homemade beer cheese dip and mustard

BLACKENED TUNA 15

pan seared tuna served on top of tri-colored cous-cous

BBQ CHICKEN FLATBREAD 16

barbecue-infused crust topped with tender chicken, caramelized onions, and gooey mozzarella cheese

entrees

EGGS ANY STYLE 14

two farm-fresh eggs, served with your choice of Jones Dairy Farm bacon or sausage. Served alongside tri-colored potatoes, toasted artisanal bread and house jam

BREAKFAST SANDWICH 12

our signature croissant, generously smeared with a maple aioli, topped with an over-medium egg, creamy avocado slices, and your choice of Jones Dairy Farm bacon or sausage. Served alongside a medley of tri-colored potatoes

BISCUITS & GRAVY 12

soft and flaky biscuits, smothered in our rich house-made Jones Dairy Farm sausage gravy. Customize your dish with eggs prepared just the way you like

FRENCH TOAST 14

batter-soaked French bread seared to golden perfection, topped with our house jam, creamed cinnamon frosting, and fresh berries. With your choice of Jones Dairy Farm bacon or sausage

BREAKFAST BURGER 16

8oz hand-pattied beef topped with a sunny side up egg, crispy Jones Dairy Farm bacon, melted cheddar cheese, avocado, and fresh lettuce, tomato, and onion

ADAM BOMB 18

COMPLIMENTS TO KMCC MEMBER: ADAM DRAEGER

6oz grilled filet on top of a toasted hoagie bun topped with horseradish creme, arugula, and gouda cheese