

Bakery Selections

Scones \$2.49

Blueberry

Loaded with blueberries and crunchy sugar top

Blueberry Lemon

Loaded with blueberries and lemon with a crunchy sugar top

Buttermilk Cheddar

Studded with Wisconsin cheddar and served with a side of strawberry jam

Oatmeal and Maple

Made with old fashioned oatmeal and Wisconsin maple syrup

Butterscotch Pecan

Loaded with pecans and butterscotch chips

Coconut Chocolate Chunk

Shredded toasted coconut, chocolate chunks

Lemon Cream

Delicate lemon crumb texture. Drizzled with lemon icing

Cinnamon Chip

Loaded with cinnamon spice and cinnamon chips

Dried Cherry and Oatmeal

Made with dried cherries, oatmeal, almonds

White Chocolate Raspberry

Our biggest seller made with raspberries and white chocolate chunks

Apricot Ginger

Delicate ginger flavor with chunks of dried apricots

Maple Bacon

Loaded with maple syrup, crispy bacon chunks and drizzled with maple frosting

Peanut Butter Chocolate Chip

Lots of peanut butter and studded with mini chocolate chips

Triple Chocolate

Chocolate scone loaded with chocolate chips and drizzled with chocolate ganache

Peanut Butter Chocolate Chip Oatmeal

Oatmeal, peanut butter and studded with mini chocolate chips

Chocolate Chip Espresso

Coffee and chocolate together

Croissants \$3.29 ea

Plain / Chocolate / Almond / Lemon

Muffins \$2.49 ea

Banana Espresso Chocolate Chip

Blueberry Oatmeal

Morning Glory

Carrots, apple, raisins, coconut, walnuts and cinnamon

Raspberry Streusel

Raspberries and lemon topped with brown sugar streusel

Blueberry Streusel

Blueberries and lemon topped with brown sugar streusel

Cranberry Harvest

Wisconsin cranberries, hazelnuts, cinnamon and ginger

Banana Crunch

Bananas, coconut, walnuts and granola topped with granola and a banana chip

Apple Streusel

Apples, brown sugar and cinnamon

Oat Bran Applesauce

Applesauce, dates, oatmeal and allspice

Peach Pecan

Peaches, cinnamon topped with pecan streusel

Pear Granola

Chunks of fresh pears, granola, cinnamon topped with crunchy granola

Pumpkin

Pumpkin and autumnal spices

Chunky Banana Bran

Bananas, raisins, walnuts stirred into a wheat bran muffin

Raspberry Lemon Gluten Free

Raspberries and lemon in a gluten free muffin

Blueberry Gluten Free

Loaded with blueberries in a gluten free muffin

Breakfast Buns, Breads, and Coffee Cakes

Offered everyday:

Sticky Pecan Buns \$2.95

Brioche dough filled with sugar, toasted pecans and cinnamon. Topped with sticky pecan caramel

The Classic Cinnamon Bun \$2.95

Brioche dough filled with sugar, butter and cinnamon. Topped with vanilla icing

Espresso Chocolate Pecan Coffee Cake \$2.50

Layers of chocolate, pecans and espresso powder in a sour cream cake

Sweet of the Day Selected From the Following:

Sour Cream Coffee Cake \$2.50

Layers of cinnamon and sugar layered in a sour cream cake

Banana Bread \$3.50

2 slices filled with honey cream cheese

Cranberry Orange Breakfast Buns \$2.95

Brioche dough filled with ground cranberries, butter, sugar and orange zest.
Topped with orange icing

Almond Swirl Rolls \$2.95

Breakfast rolls filled with vanilla almond filling. Topped with almond icing

Czech Kolaces \$2.50

Rich buns filled with cherry, prune, apricot, poppy seed or cottage cheese filling.
Straight from the Kolache Shootout in Elba, Nebraska!

Meyer Lemon Coffee Cake \$2.50

Layers of thinly sliced Meyer lemons in a classic coffee cake. Topped with streusel

Cranberry Bread \$3.50

2 slices filled with orange honey cream cheese

Pumpkin Bread \$3.50

2 slices filled with honey cream cheese

Lemon Blueberry Bread \$3.50

2 slices filled with lemon cream cheese

Breakfast

Eggs

Served everyday:

Farmer's Favorite \$8.49

2 eggs your way, choice of 2 slices bacon, 1 pork sausage patty or house made chicken apple sausage patty. Served with sourdough or whole grain toast

Baby French (for the smaller appetite) \$6.49

1 egg your way, 1 slice bacon and 1 piece of toast

Drag It Through The Garden \$8.49

2 eggs, broccoli, spinach, onions, red pepper and mushrooms. Topped with cheddar.
Served with sourdough or whole grain toast

French Country \$9.95
3 eggs scrambled with pork sausage, onion, sweet red pepper, fried potatoes and cheddar. Served with sourdough or whole grain toast

Herb Goat Cheese Scramble \$8.49
2 eggs scrambled with onion, sweet red pepper and fresh spinach. Topped with our own goat cheese herb concoction. Served with sourdough or whole grain toast.

Green Goddess Scramble \$8.49
2 eggs gently scrambled with fresh spinach. Served with house made chicken apple sausage patty. Served with sourdough or whole grain toast

Southwest Breakfast Wrap \$7.49
Scrambled eggs, black beans, red onion, cheddar cheese, avocado and cilantro wrapped in a whole grain tortilla. Served with salsa and sour cream if you wish.

Breakfast Sandwich \$7.49
Telura roll, sausage patty, scrambled egg, choice of cheddar, Swiss or American cheese.

Smoked Salmon Scramble \$9.95
3 eggs scrambled with smoked salmon. Topped with herb and green onion cream cheese. Served with sourdough or whole grain toast.

Bacon Spinach Risotto Breakfast Bowl \$8.95
Parmesan spinach risotto topped with two poached eggs and two strips of bacon

Huevos Rancheros \$8.95
2 eggs on a bed of refried beans/chorizo/onions/jalapenos. Topped with salsa, feta cheese and a sprinkle of cilantro. Served with a warm tortilla.

Eggs Benedict \$8.95 **(Served weekends only)**
2 poached eggs, Canadian bacon, hollandaise over English muffin

Frittata/Strata Selected From the Following:

Potato Basil Frittata \$8.95
Potatoes, ricotta, basil and Swiss cheese in an egg base and baked until golden and puffed

Spinach Mushroom Frittata \$8.95

Spinach, mushrooms, ricotta, basil and cheddar in an egg base and baked until golden and puffed

Smoked Salmon Frittata \$8.95

Smoked salmon, goat cheese and scallions in an egg base and baked until golden and puffed

Vegetarian Strata \$8.95

Savory bread pudding rich with eggs, onions, mushrooms, zucchini and spinach.

Potato Thyme and Red Onion Frittata (GF) \$8.95

Potatoes, red onion, thyme, sun dried tomatoes and Gruyere cheese in egg based and baked until golden and puffed

Italian Frittata (GF) \$8.95

Spicy Italian sausage, zucchini, onions, garlic and mozzarella cheese baked until golden and puffed

Vegetarian Frittata (GF) \$8.95

Eggs, onions, spinach, goat cheese, garlic, rosemary baked until golden and puffed.

Asparagus, Cheddar and Potato Frittata \$8.95

Tender asparagus, eggs, diced potatoes and cheddar cheese baked until golden and puffed

Herbed Frittata with Asparagus and Goat Cheese \$8.95

Asparagus, goat cheese, potatoes, eggs baked until golden and puffed

Grains \$4.49

Served everyday:

Choose your toppings: blueberries, brown sugar and raisins

Steel Cut Oatmeal (GF)

House Made Granola

Breakfast Extra's

Served everyday:

Yogurt Fruit Parfait \$4.59 (GF)

Orange tainted Greek yogurt layered with granola and seasonal fruit

Stack of Cakes \$5.49

Three golden buttermilk pancakes. Served with maple syrup

Bacon Oatmeal Pancakes \$7.49

Three oatmeal pancakes incorporated with fresh crisp bacon. Served with maple syrup and a bacon strip

Stack of Gluten Free Cakes \$6.95

Three golden buttermilk gluten free pancakes. Served with maple syrup

Lemon Ricotta Pancakes \$8.95

3 light and fluffy lemon ricotta pancakes topped with fresh fruit and lemon crème

Classic French Toast \$5.49

2 pieces of challah bread soaked in our rich egg concoction with cinnamon. Served with maple syrup

Fruit Cup \$4.29

4 oz seasonal mix of fresh fruit

“Breakfast Extra's” Selected From the Following:

Banana Nut French Toast \$7.95

Challah bread, bananas, walnuts, brown sugar. Served with maple syrup

Breakfast Runza \$5.95

Sausage, eggs, cheese wrapped in dough and baked until golden