



JUICE

Daily Nectar (GF, Vegan) | \$11
beet, celery, strawberry, orange

Citrus Bee (GF, Vegan) | \$11
orange, grapefruit, lime, honey, turmeric

Drink Your Greens (GF, Vegan) | \$11
apple, celery, honeydew,
organic spinach, cucumber

Orange, Grapefruit or Cranberry | \$8

SMOOTHIE

Crème de la Crème (GF, Vegan) | \$12
banana, strawberry, toasted coconut,
sweet coconut cream, beet juice

Golden Hour (GF, Veg) | \$12
iced turmeric oat milk latte with
almond butter and whey protein

Children's Song (GF, Veg) | \$12
organic berries, Kohler honey, dates, chia

COFFEE & TEA

Rishi Tea Selection | \$8

Torke Colombian Coffee | \$6

Espresso | \$8

Cappuccino | \$8

Latte | \$8

THIS MORNING'S BAKERY

Pain au Chocolate (Veg) | \$6

Swiss Brioche (Veg) | \$6

Sticky Monkey Bread (Veg) | \$14

skillet baked with caramel
glaze, pecan streusel

Paris Croissant (Veg) | \$6

Oats & Dried Fruit Bar (Veg) | \$6

AJ'S NATIVE ORGANIC EGGS

with Wisconsin potatoes and dressed organic greens

The Proper Breakfast | \$21
eggs your style, selection of bacon,
country ham or sausage, toast
add bagel or muffin | \$3

The Benedict | \$24
poached eggs, English muffin, hollandaise
with Smoked Salmon | \$28

The Omelet | \$22
Choice of 3
country ham, smoked bacon, sausage,
peppers, tomatoes, mushrooms, avocado,
Wisconsin cheddar, fontina, goat cheese

GRAINS & TOAST

Chai-Scented Warm Steel Cut Oats (GF, Veg) | \$16

berry-chai marmalade, toasted almonds

add fresh berries | \$5

Super Green Avocado & Sunnyside Egg Toast (Veg) | \$18

naturally leavened sourdough, crushed avocado,

tomato, goat cheese

add smoked salmon | \$9

Toasted Grains & Egg White Scramble (Veg) | \$21

crispy zucchini, avocado, fontina, garden herbs

“THE GUARANTEE”

Stay or Leave

**The Grilled Breakfast Hand Roll
With a Signature Juice** | \$26

organic egg and bacon scramble,
Wisconsin potatoes, avocado, cheddar,
and Calabrian chili aioli, flour tortilla wrap

SPECIALTIES & SIGNATURE SELECTIONS

Sticky Toffee Matcha Pancake (Veg) | \$21
marinated fresh strawberries, maple nut crumble

Cinnamon Roll French Toast (Veg) | \$22
Slow cooked fruits, sweet cream

Wood Grilled Steak and Eggs (GF) | \$34
5oz. hanger steak, eggs your style, salsa verde

Woke up in Europe | \$21
prociutto, fruit and artisan cheeses, along with
housemade spreads, and a marinated grain salad
served with toast, bagel, or croissant

START

Crushed Berry Açaí Bowl (GF, Vegan) | \$15

house made peanut butter, toasted coconut,
chia seeds

The Greenhouse Granola (GF, Veg) | \$14

fresh berries, Greek yogurt, Kohler honey

Overnight Protein Oats (GF, Veg) | \$16

oat milk, Greek yogurt, banana, blueberry,
Kohler honey, cashews

SIDECARS

One Egg Your Style | \$5

Smoked Bacon | \$8

Sausage Links | \$8

Smoked Country Ham | \$8

Breakfast Potatoes | \$7

Fresh Fruit Bowl | \$15

**Fresh Sliced
Heirloom Tomato** | \$6

Crushed Avocado | \$10
with olive oil & sea salt

Toast & Fruit Preserves | \$5

white, whole wheat, rye,
cranberry-walnut, sourdough,
or English muffin

**Toasted Bagel &
Cream Cheese** | \$9

choice of plain, blueberry or
everything bagel