

WEEKEND BRUNCH MENU

“START THE DAY” DRINKS!

BLOODIES

BLOODY MARY:

Everyone's Classic Favorite! Ours is made with Tito's Vodka, People's savory Bloody Mary Mix, and garnished with a house skewer that includes all the Fixin's!

\$10

BLOODY FORESTER:

Kentucky Derby favorite! Old Forester Bourbon, People's cavory Bloody Mix, and garnished with a house skewer that includes all the fixings and a hearty slice of Bacon!

\$10

CUCUMBER MARY

This Bloody is made with 21 Seeds Cucumber Jalepeno Tequila! Let's go south of the border!

\$10

POMOSA

Asti Champagne, Three Olives Pomegranate Vodka, Orange Juice, Lemonade, Pomegranate Juice float, and a slice of Kiwi Fruit!

\$8.50

BIERMOSA:

Belgium style Wheat Ale, Orange Juice, splash of Champagne and St-Germain Elderflower Liqueur, and a slice of Orange!

\$8.50

WATERMELON JUMP START

Grey Goose Essence Watermelon & Basil Vodka, Sparkling Champagne & Cranberry Juice served with a lemon wedge! Perfect way to jump start your day!

\$9.50

BLOODY GEORGE:

Bring on the HEAT! St. George Spirits Green Chile Vodka, People's savory Bloody Mix, garnished with a house skewer that includes all the Fixin's!

\$10

BLOODY BASIL:

PEOPLE'S Garlic & Sweet Basil infused Vodka, our own savory Bloody Mix, garnished with a house skewer that includes all the Fixin's!

\$10

MIMOSAS

CLASSIC

Asti Champagne, Orange Juice, and a slice of Orange!

\$7.50

PEACH TREE:

Asti Champagne, X-Rated Peach Vodka, Orange Juice, and a slice of Orange!

\$8.50

HIGH FASHIONED

Aperol, Agave, Pink Grapefruit Juice, fresh lemon, topped with Champagne. Crips & Fresh!

\$9.50

OTHER BEVERAGES

COFFEE:

Colectivo Americano (Bottomless)

\$3.95

JUICE:

Orange, Lemonade, Cranberry, Grapefruit,
Pineapple! Refills are \$1.00

\$4.50

BEST EVER FRENCH TOAST

Texas Toast dipped in Egg with Cinnamon, Nutmeg, fried golden brown, and topped with Whipped Cream!

CREME BRULEE STRAWBERRIES &
BLUEBERRIES

\$11.95

PEANUT BUTTER & WISCONSIN HONEY

\$11.95

TOASTED PECANS & VERMONT MAPLE SYRUP NUTELLA & COLECTIVO GRANOLA

\$11.95

\$11.95

Add Ghirardelli Chocolate Chips or Strawberries \$1

PEOPLE'S BREAKFAST

The basics... Two Eggs scrambled or fried to your liking, 2 slices Applewood smoked Bacon, White or Wheat Toast, and savory Idaho Breakfast Potato Browns. Add Steak \$8 or an extra Egg \$1

\$12.95

OMELETES

Our three Egg Omelets are served with savory Idaho Breakfast Browns!

MILE HIGH:

Ham, Red & Green Peppers, Onion, diced Tomato, and Wisconsin Cheddar.

\$12.95

CHORIZO:

Locally made Chorizo sausage, Wisconsin Cheddar Cheese, Green Onions... Topped with house-made Avocado Salsa Verde!

\$12.95

SPINACH & PORTOBELLO:

Roasted Portobello Mushrooms, Spinach, Swiss Cheese, and a touch of Tarragon!

\$12.95

So Sorry... We can remove any above ingredients but can't do substitutions.

BENEDICTS PARK STYLE!

Our Eggs Benedict are served savory Idaho Potato Breakfast Browns . Make Gluten-Free by substituting our GF muffin for \$2!

CLASSIC:

Just as you know it... Two poached Eggs set atop thick cut of Ham on a toasted English Muffin and topped with our rich house-made Hollandaise.

\$14.95

STEAK FLORENTINE:

Sliced seared steak, sauteed Spinach, Provolone Cheese on a toasted English Muffin topped with two poached Eggs and our rich house-made Hollandaise.

\$17.95

SALMON:

Two poached Eggs set atop pan fried Salmon chunks, Goat Cheese, Arugula, and topped with our rich house-made Hollandaise on a toasted English Muffin... Topped with fresh Chives

\$16.95

Create a Vegetarian option by substituting meat with a slice of tomato! Ask for a gluten-free English Muffin \$2. Add sliced Avocado to any Benedict \$2

* indicates items which can be prepared gluten free. Consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness

OTHER DELIGHTS

PARK-MADE QUICHE FLORENTINE:

Our house Quiche is filled with Spinach, Bacon, and Gruyere. Garnished with a roasted Red Pepper sauce. Served with savory Idaho breakfast browns!

\$13.95

CROQUE MADAME:

A special Breakfast Sandwich of sliced Ham, Gruyere cheese, and fried Egg... set in a creamy Dijon sauce and garnished with fresh Chives...Served with savory Idaho Potatoes!

\$15.95

SUNNY SLOPE BREAKFAST BURGER:

Half pound Angus Burger grilled over a live fire and topped with Apple Wood smoked Bacon, Wisconsin Cheddar, Lettuce, Tomato, Onion... and topped with a Sunny-side up Egg smothered in a sweet Chili Mayo!

\$17.95

COLECTIVO GRANOLA, BERRIES & YOGURT:

Layers of Wisconsin-made Sugar River Dairy Vanilla Yogurt and mixed Berries topped with Milwaukee made Colectivo Granola made with Oats, Coconut, Dried Cranberries, Chopped Pecans, Sliced Almonds, Sunflower Seeds, Sesame Seeds, Vanilla & Cinnamon!

\$7.95

SIDES

IDAHO BREAKFAST BROWNS:

Side serving of cubed Idaho Potatoes tossed with Parmesan and fresh Rosemary

\$4.00

APPLEWOOD SMOKED BACON:

Two strips of our favorite Bacon!

\$3.00

TOAST:

Two triangles of Texas White Bread Toast or Whole Wheat Toast

\$3.00

MOTHER LODGE:

Cubed Idaho Potatoes smothered in heaps of Sour Cream, Bacon, and Wisconsin Cheddar Cheese

\$5.50

MIXED FRUIT:

\$4.00

PLEASE NOTE: All options from our regular Menu are available during Brunch time expect the ENTREES and FLATBREADS. * indicates items which can be prepared gluten free. Consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness

