

TO SHARE + MORE

PEACHES & CREAM FRENCH TOAST / 12
peaches, house vanilla cream, fresh fruit

gfo SIGNATURE HUMMUS / 9.5
tahini, spicy Zhug, pine nuts, Za'atar, Alpeppo pepper, olive oil, grilled pita

gfi FRESH GUACAMOLE / 10.5
warm lime tortilla chips, chili lime salt

gfi URBAN WINGS / 12.5
buffalo style, celery salad, house blue cheese dressing

WISCONSIN CHEESE CURDS / 11.5
beer battered, white cheddar curds, chipotle crema, spicy ketchup

gfo CHILLED BORSCHT / 7.5
roasted beets, lemon juice, dill, fresh cucumber, spring onions, hard boiled egg, chive crème fraiche, grilled sourdough rye

BURGERS + MORE

CHOICE OF FRIES OR WARM LIME TORTILLA CHIPS
[SUB SWEET FRIES, TOTS, CAESAR SALAD /2.75]

PROPER BURGER / 14
house ground, pasture raised beef, local cheddar, house aioli, lettuce, sautéed onion, served medium

LAMB BURGER / 14.75
goat cheese, pico de gallo, chili aioli

SALMON BURGER / 14.5
house made patty, fresh mango salsa, sprouts, cilantro

gfo GRILLED SHRIMP TACOS / 16.75
guacamole, lettuce, sprouts, chili aioli, pico de gallo, house made black beans, warm lime tortilla chips

CHIPOTLE CHICKEN SANDWICH / 14
avocado, bacon, pepper jack, bib lettuce, chili aioli

EGGS + MORE

SHAKSHUKA SKILLET / 14.5
two eggs, house made spicy lamb sausage, peppers, tomato, chickpeas, cumin, paprika, topped with feta & Za'atar spice, grilled pita

* **MEXICAN HASH** / 13.95
sunny side-up eggs, sausage, potatoes, pico de gallo, cheddar, guacamole, crème fraiche

BREAKFAST PIZZA / 14.5
scrambled eggs, crispy prosciutto, tomato, mozzarella, parmesan, avocado, fresh basil

gfo STEAK & EGGS / 16.95
blue cheese crusted medallion, two eggs, hash browns, sautéed spinach, Guinness sauce

gfo GARDEN OMELETTE / 13
leeks, mushrooms, tomato, cream cheese, served with a local greens salad, wheat toast
add smoked chicken / 3

BREAKFAST SANDWICH / 13
fried egg, sausage, bacon, tomato, jalapeno cheese fondue, croissant bun, tater tots

* **PROTEIN BOWL** / 12.75
two eggs over easy, black bean quinoa salad, pico de gallo, crème fraiche

gfo URBAN BREAKFAST / 13
two eggs, breakfast potatoes, wheat toast, choice of bacon or sausage

WE PROUDLY USE CAGE FREE EGGS.

SALADS

[ADD CHICKEN \$5 / 8 OZ. SALMON \$9/ 6 OZ.]

gfi LOCAL GREENS / 8.75
Dragsmith Farms micro-greens, white balsamic vinaigrette, marcona almonds, citrus, radish, pecorino romano

gfi ROASTED BEETS / 9.5
local greens, goat cheese, hazelnuts, honey dijon dressing

gfi THAI STEAK SALAD / 16.95
arugula, spinach, basil, mint, cilantro, carrot, onion, tomato, hearts of palm, ginger vinaigrette

UE
BRUNCH
FRESH + LOCAL

WE LOVE OUR LOCAL PARTNERS :

DRAGSMITH FARM, WI
RED BARN FARM, WI
B & W COFFEE, MN
UNTIED FARM, MN
PRANA KOMBUCHA, MN

SIDES

Two eggs / 4 • Three eggs / 5 • Toast / 2

Bacon / 4 • Breakfast Sausage / 4 • Fruit Cup / 3

Breakfast Potatoes / 4 • 100% Pure Maple Syrup / 1

BRUNCH HAPPY

Bloody Mary Bar / 8.5

House Margarita / 7.5

La Marca Mimosa / 7.5

Mimosa Carafe / 35

gfi made without glutenous ingredients (please note our facility is not gluten-free)

gfo gf option may be available. Ask your server

* ITEM IS SERVED RAW OR UNDER COOKED OR MAY CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED ITEMS MAY INCREASE CHANCE OF FOOD BOURNE ILLNESSES

WHITE WINE

Ramón Bilbao , Albariño/Spain	8/29
Maso Canali , Pinot Grigio/Italy	10.5/39
Tintero 'Sori Gramella', Moscato d'Asti/Italy	9/35
Joel Gott , Unoaked Chardonnay/CA	9.5/37
Kim Crawford , Sauvignon Blanc/New Zealand	11.5/42
Ferrari-Carano , Fumé Blanc/Sonoma	10/39
Locations CA , Chard. & Sauv. Blanc/CA	34
Sonoma-Cutrer , Chardonnay/Sonoma Coast	12.5/46
La Crema , Chardonnay/Sonoma	49
Franciscan Cuvée Sauvage , Chardonnay/Napa	79

BUBBLES + ROSÉ

La Marca , Prosecco/Italy	9.5/39
Portell , Cava/Spain	8.5/29
Fleurs de Prairie , Rosé/France	11/39
Honoro Vera , Rosé/Spain	32
Scharffenberger , Brut Rosé/California	49
François Montand , Traditionelle Brut Rosé/CA	39
Schramsberg Mirabelle , Brut/Napa Valley	55
Veuve Clicquot , Champagne/France	98

NON-ALCOHOLIC

Crafted Pomegranate Iced Tea	4.5
Crafted Passion Fruit Punch	4.5
Crafted Fresh Squeezed Lemonade	4.5
San Pellegrino	3/5
Fiji Water	4
Juices [Orange, Pineapple, Cranberry, Apple]	3
Latte/Cappuccino	4.5

COCKTAILS / 10

HIDDEN BEACH

Fresh Strawberries, Limoncello, Citrus Vodka, Lemonade, Soda

POMEGRANATE MOJITO

Bacardi, Bacardi Limon, Fresh Mint, Lime, Soda

HIBISCUS KOMBUCHA BLUSH

La Marca Prosecco, Kombucha, Orange Juice, Hibiscus Syrup, Limoncello Soaked Strawberries

RED WINE

Elouan , Pinot Noir/Oregon	12.5/46
Búcaro , Montepulciano d'Abruzzo/Italy	11/43
Hess Select , Cabernet/California	10.5/38
Leese Fitch , Firehouse Red/California	9/34
Masseria Altemura , Negroamaro/Italy	39
Grayson Cellars , Zinfandel/California	8.5/34
Belle Glos , Pinot Noir/California	69
Diseño , Malbec/Argentina	8.5/33
Bodega Colome , Malbec/Argentina	12.5/46
Franciscan , Merlot/Napa Valley	49
Justin , Cabernet/Paso Robles	13.5/53
Silver Oak , Cabernet/Alexander Valley	98
Château Haut Beausejour , Bordeaux/France	69
Mount Veeder , Cabernet/Napa Valley	79
Stags Leap , Petit Sirah/Napa Valley	79

ON TAP

Mich Golden Light , Lager/MO	5.5
Lake Monster Calhoun Claw , Pilsner/MN	6.5
Summit , EPA/MN	6.5
612BrewSix , American Pale Ale/MN	6.5
612Brew Gateway Park , Lager/MN	6.5
Liftbridge Hop Dish , IPA/MN	7
Third Street Lost Trout , Brown Ale/MN	7
Surly Furious , IPA/MN	7
Prana Kombucha , Sweet Fermented Tea/MN	5

BLUE JAY

Stoli Blueberry, Blueberry Puree, Sour, Gingerale

BLOOD ORANGE MARGARITA

Jose Cuervo, Orange Juice, Blood Orange Puree

SUNKEN TREASURE

Myers's Dark Rum, Trader Vic's Rum, Passion Puree, Orange & Pineapple Juice, Grenadine

SIGNATURE BLOODY MARY

Pepper Infused Prairie Vodka, House Bloody Mary Mix