

# BRUNCH

Saturday and Sunday Only

www.wafrost.com

W.A  
FROST  
AND  
COMPANY



## BREAKFAST

### Toasted Zucchini Bread

spiced mascarpone  
5.50

### Summer Berries

orange whipped cream, candied walnuts  
5.00

### Orange Pancakes

honey-walnut butter, bacon or **Fischer Farms**  
maple sausage, fresh fruit  
9.50

### Vanilla Scented **Rustica Bakery**

#### Brioche French Toast

**Fischer Farms** maple sausage or bacon,  
maple syrup, fresh fruit  
10.50

### Bacon and Farm Fresh Eggs

choice of two eggs, home fries, hollandaise  
and toast - no substitutions  
8.00

### Roasted Shiitake Mushroom Omelette

**Stickney Hills** goat cheese, asparagus,  
**Fischer Farms** maple sausage or bacon, fresh fruit  
10.50

### Duck Confit & Taleggio Omelette

caramelized onions, **Fischer Farms** maple  
sausage or bacon, fresh fruit  
11.75

### Caramelized Onion Strata

**Rustica Bakery** sourdough, Emmenthaler cheese  
with choice of fresh fruit or mixed greens  
10.00

### Classic Eggs Benedict

housemade English muffin, **Fischer Farms** ham, **poached  
organic egg**, hollandaise sauce, home fries, fresh fruit  
13.50

### Italian Sausage and Pepper Hash with **Poached Organic Eggs**

Italian sausage, peperonata, caramelized  
onions, home fries, hollandaise sauce  
13.00

### Steak and Eggs

grilled hanger steak, scrambled eggs,  
hollandaise sauce, home fries  
16.50

## DESSERT

### Dark Chocolate Cake 7.25

port wine-grape sauce, housemade **Rustica** brioche  
ice cream, peanut brittle crisp

### Coconut Panna Cotta 6.25

strawberry gelée, vanilla roasted pineapple, candied lime

### White Chocolate-Passionfruit Dome 7.00

Wisconsin montmorency cherry compote,  
buttermilk sponge cake, dark chocolate lace

### Caramelized Banana Cake 6.75

butter pecans, housemade sesame-star anise ice cream,  
raspberry verjus syrup, banana tuile

### Classic Crème Brûlée 6.50

baked custard with Madagascar vanilla beans,  
topped with caramelized sugar

## LUNCH

### Grilled Norwegian Salmon

roasted potatoes, spinach, oven dried tomatoes,  
niçoise vinaigrette  
15.50

### Kataifi Crusted Tofu Salad

soba noodle seaweed salad, radish, scallion,  
sesame sweet chili vinaigrette  
13.00

### Crispy Leg of Duck Confit

**Garden Farme** arugula, **Stickney Hills** Chevre,  
salted pecans, balsamic vinaigrette  
14.50

### “BLT” Salad

petite iceberg lettuce, **Theilen Family** bacon lardons, oven  
dried tomato, **Northern Lights** bleu cheese dressing, fine  
herbs

Starter 6.50 Large 11.00

### Watermelon Salad

**Garden Farme** arugula, **Stickney Hills** Chevre,  
salted pecans, balsamic vinaigrette

Starter 7.00 Large 13.50

### House Green Salad

fennel, cherry tomatoes, radish, cucumber,  
saba, citrus vinaigrette

Starter 5.50 Large 10.00

### Tomato-Lemongrass Soup

black olive oil, Thai basil  
Cup 4.50 Bowl 7.00

### Soup of the Day

Cup 4.50 Bowl 6.50

## SANDWICHES

Sandwiches are served with choice of  
mixed green salad, fresh fruit or French fries

### Grilled Black Angus Hamburger

lettuce, tomato, and onion  
9.75

### Chef's Burger

lettuce, bacon, red onion marmalade,  
**Wisconsin** cheddar cheese, mustard aioli  
11.00

### Pulled Pork Sandwich

Korean barbecue, pickled fennel, sourdough bun  
10.00

### Grilled Lamb Burger

cucumber yogurt, lettuce, tomato, hummus  
12.00

### Fried Egg BLT Sandwich

**Farmer Bob's** tomato, applewood smoked bacon, lettuce  
on ciabatta bread with sriracha aioli  
10.50

### House Cold Smoked Salmon Gravlax Club

avocado spread, cucumber, red onion, dill cream,  
toasted brîche  
9.50

### Grilled Portobella Mushroom Sandwich

roasted red peppers, artichoke tapenade, lettuce,  
fresh mozzarella, ciabatta bread  
10.00

*If you are offering a First Course and or a Dessert Course you must select one item for the entire group. You may choose up to three items for the entree course and we will print limited menus for you. Thank You*