



**We work. We learn.**

## BREAKFAST FOR FALL AND WINTER

[ Served Monday through Friday ]

**Quiche du Jour or Frittata** Chef's choice of local ingredients, served with side salad 8.00

**Oatmeal** Whole oats with cinnamon and raisins, served with cream 5.00

**Chai Oatmeal** Whole oats with our housemade chai served with raisins and cream 5.50

**Fruit, Yogurt and Granola Bowl** Sugar River Dairy plain yogurt topped with Door County Cherry granola and fresh berries 6.00

**House Salad** Mixed greens, carrot, cucumber and red onion with house made balsamic vinaigrette 5.00

**Egg in a Nest** One egg nestled in toast 2.25

### ALA CARTE

Bacon [ 2 ] 2.00

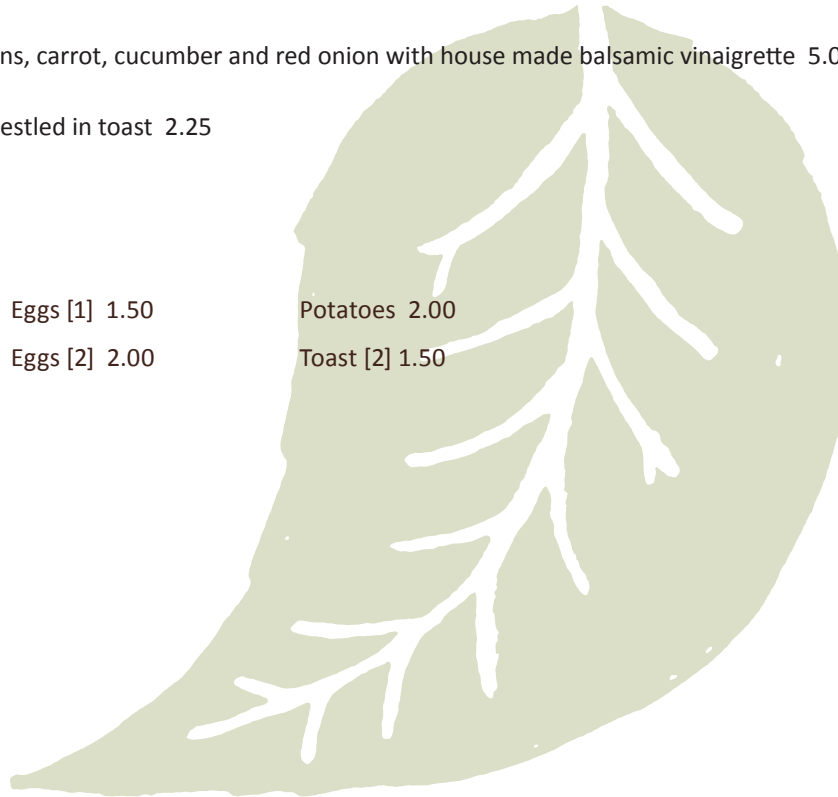
Eggs [1] 1.50

Potatoes 2.00

Sausage Patty 2.00

Eggs [2] 2.00

Toast [2] 1.50



*Many of the ingredients on this menu are sourced from: Yuppie Hill Farm, Vermont Valley Community Farm, Black Earth Meats, Madison Sourdough, Sassy Cow Creamery, Keewaydin Farms and other local farms and businesses.*

**\*Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness