



BOTTLE KITCHEN COCKTAIL

CRÊPES*

Crêpe and Syrup

Wisconsin Maple Syrup,
Powdered Sugar
6 (Add Meat 3)

Crêpe Monsieur

Hickory Smoked Ham,
Saxony Alpine Cheese,
House-Made Pickles,
Dijonnaise, Poached Eggs
12

House Special Crêpe

Smoked Berkshire Loin Bacon,
Clock Shadow Quark, Baby Kale,
Onion Marmalade, Baked Eggs,
Chili Maple Syrup
12

Berries, Bananas, and Cream Crêpe

Fresh Berries, Bananas,
Vanilla Egg Cream,
Spiced Nut Granola Streusel
11

ILLUMINATED SPECIALTIES

Shakshouka*

Two Local Eggs Baked in
Cumin-Spiced Tomato Sauce,
Smoked Lentils, Cilantro,
Goat Cheese, Sumac Mayonnaise,
Flatbread
11

Back Bacon and Eggs*

Two Baked Local Eggs,
House-Cured Loin Bacon,
Green Chili Sauce,
Roasted Marble Potatoes,
Rustic Toast
12

Baked French Toast Bread Pudding

Rustic Bread, Custard,
Cream Cheese, Cinnamon Sugar,
Whipped Cream, Spiced Nut
Granola Streusel,
Rum Maple Syrup
9

(Add Bacon 3)

Crêp-urrito

Two Local Scrambled Eggs,
Saxony Alpine Cheese,
Jalapeño Mayo,
Cumin-Spiced Tomato Sauce,
Roasted Marble Potatoes
11

(Add: Bacon 3)

Frittata

Local Eggs, Cherry Wood Bacon,
House-Dried Tomatoes,
Aged Carr Valley Cheddar,
Shredded Potatoes,
Baby Kale Salad
12

Avocado Toast

Rustic Toast,
Smoked Lentil Puree,
Sliced Avocado, Cucumber, Radish,
Olive Oil, Coarse Sea Salt
12

BINDING ESSENTIALS

Sirloin Steak Sandwich*

Carved Medium-Rare Angus Beef,
Shallot Butter, Arugula,
Truffle Peppercorn Mayonnaise,
Seeded Roll, One Side
15

Burger on the Hill*

Half-Pound Niman Ranch Burger,
Carr Valley One Year Cheddar,
Jalapeño Mayo, Lettuce,
Tomato, Red Onion,
Pickle, Our Seeded Bun, One Side
12

(Add: Fried Egg 1 : Bacon 3)

Chicken Katsu

Panko Crusted Chicken Breast,
Special Sauce, Spicy Zucchini Slaw,
Jalapeño Mayo, Hoagie Roll,
One Side
13

Crayfish Roll

Cool Breaux Bridge Crayfish,
Minced Celery & Onion,
Dill Mayo, Shredded Red Leaf,
Seeded Bun, One Side
13

Tomato Jam Flatbread

House-made Flatbread,
Jalapeño Mayonnaise,
Tangy Tomato Jam, Baby Kale
Montamore Cheese
11

(Add: Shredded Chicken 2.5)

Sausage & Shroom Flatbread

House-made Flatbread,
House-Made Italian Sausage,
Oyster Mushrooms,
Tomato Jam, Montamore Cheese
13.5

STORIED SALADS

Connie's Salad

Creamy Jalapeño Dressing,
Shredded Chicken, Zucchini,
Pickled Carrot, Dried Mango,
Cilantro, Toasted Sesame
13

Smoked Duck & Pear Salad

Smoked Maple Leaf Farms Duck Breast,
White Wine Poached Pears, Greens,
Maple Glazed Pecans, Goat Cheese,
Orange Vinaigrette
17

Blackened Whitefish Salad

Great Lakes Whitefish, Mixed Greens,
Balsamic Dressing, Gorgonzola,
Oven Dried Tomatoes, Red Onion,
French Beans, Shoestring Potatoes
15

Steak & Mushroom Salad

Seared Sirloin Steak,
Balsamic Roasted Oyster Mushrooms,
Watercress, Belgian Endive, Frisee,
Butterflake Croutons, Asparagus,
Radish, White Balsamic Vinaigrette
16

Quark and Bread

Rustic Toast,
Clock Shadow Quark,
House-Made Berry Jam,
Local Honey, Spice Roasted Nuts
7

SIDES

Roasted Cauliflower Salad

Dried Tomatoes, Arugula,
Pesto, Almonds, Chile Flakes,
Montamore, Citrus Vinaigrette
5

Calico Beans

Braised Northern & Black Beans,
Ground Beef, Bacon, Onion
4

Roasted Marble Potatoes

Mixed Marble Potatoes,
Shallot Butter,
House Seasoning
4

Marinated Beets

Roasted and Chilled Beets,
Whipped Clock Shadow Quark,
Mint
5

Fresh Fruit and Berries

6

PASTRY

House-Made Cinnamon Roll

4

Double Chocolate Mint Chip

2.75

Brandy Chocolate Chip Cookie

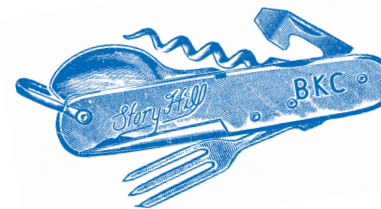
2.75

Lemon Sugar Cookie

2.75

Monster Cookie

2.75



THIS MENU IS SERVED 11 AM TO 2 PM, TUESDAY THROUGH FRIDAY.

CHEF/OWNER JOE MUENCH • GENERAL MANAGER JASON KERSTEIN

EXECUTIVE CHEF ERIK MALMSTADT • SOUS CHEF ERIC HOLCOMB • EXECUTIVE PASTRY CHEF SARAH D'AMATO

* ENJOYING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY AFFECT YOUR HEALTH.

PRICES AND OFFERINGS SUBJECT TO CHANGE.



BOTTLE KITCHEN COCKTAIL

PASTRIES

Sausage Roll
Zesty Sausage Link,
Grain Mustard, Puff Pastry
3.5

**Lemon Sugar
Cookie**
2.75

**Brandy Chocolate
Chip Cookie**
2.75

**Mint Double
Chocolate**
2.75

"Monster" Cookie
2.75

**House-Made
Cinnamon Roll**
4

CRÊPES

Crêpe and Syrup
Wisconsin Maple Syrup,
Powdered Sugar
6 (Add Meat 3)

Crêpe Monsieur
Hickory Smoked Ham,
Saxony Alpine Cheese,
House-Made Pickles,
Dijonnaise, Poached Eggs
12

House Special Crêpe
Smoked Berkshire Loin Bacon,
Clock Shadow Quark, Baby Kale,
Onion Marmalade, Baked Eggs,
Chili Maple Syrup
12

**Berries, Bananas, and
Cream Crêpe**
Fresh Berries, Bananas,
Vanilla Egg Cream,
Spiced Nut Granola Streusel
11

Crêp-urrito
Two Local Scrambled Eggs,
Saxony Alpine Cheese,
Jalapeño Mayo,
Cumin-Spiced Tomato Sauce,
Roasted Marble Potatoes
11 (Add Meat 3)

SHORT STORY

Eggs, Meat, and Toast
Two Local Eggs, Choice of Meat,
Roasted Marble Potatoes,
Rustic Toast
9

**Baked French Toast
Bread Pudding**
Rustic Bread, Custard,
Cream Cheese, Cinnamon Sugar,
Whipped Cream, Spiced Nut Streusel,
Rum Maple Syrup
9 (Add Meat 3)

Frittata
Local Eggs, Cherry Wood Bacon,
House-Dried Tomatoes,
Aged Carr Valley Cheddar,
Shredded Potatoes,
Baby Kale Salad
12

ILLUMINATED SPECIALTIES

Shakshouka
Two Local Eggs Baked in
Cumin-Spiced Tomato Sauce,
Smoked Lentils, Cilantro,
Goat Cheese, Sumac Mayonnaise,
Flatbread
11

Greek Yogurt Panna Cotta
Fresh Berries, Banana,
Local Honey,
Spiced Roasted Nuts,
Dark Chocolate
11.5

Back Bacon and Eggs
Two Local Baked Eggs,
House-Cured Loin Bacon,
Green Chili Sauce,
Roasted Marble Potatoes,
Rustic Toast
12

TOASTS

Quark and Bread
Rustic Toast,
Clock Shadow Quark,
House-Made Berry Jam,
Local Honey,
Spice Roasted Nuts
7

Avocado Toast
Rustic Toast,
Smoked Lentil Puree,
Sliced Avocado, Cucumber, Radish,
Olive Oil, Coarse Sea Salt
12

Baked Tomato Bread
Oven-Toasted Rustic Bread,
Truffle Creme Fraiche,
Fresh Sliced Tomato,
Montmore Cheese,
Fresh Central Green Basil
9 (Add Meat 3)

SIDES

House-Cured Loin Bacon 4.5

House-Made Sausage Patty
4.5

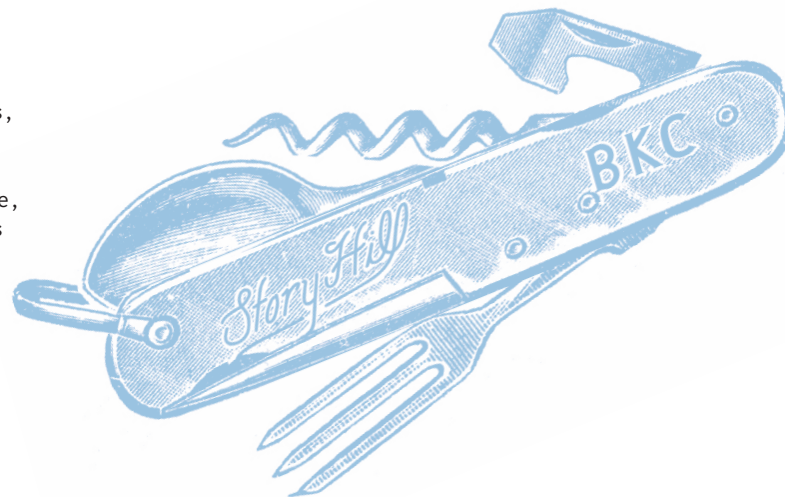
Cherry Wood Bacon 4.5

Fresh Fruit and Berries 6

Rustic Toast (Two Slices) 2

Two Local Eggs 3.5

Roasted Marble Potatoes 4



THIS MENU IS SERVED 9 AM TO 2 PM, SATURDAY & SUNDAY.

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EXECUTIVE CHEF ERIK MALMSTADT • SOUS CHEF ERIC HOLCOMB • EXECUTIVE PASTRY CHEF SARAH D'AMATO

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