





- LIGHTER FARE —

STARTERS Lux Tater Tots

bacon, bleu cheese, gruyère, sriracha mayo 1295

> Beignets **v** powdered sugar, chocolate sauce 10⁹⁵

Brunch Sausage Corndogs local breakfast sausage, cornbread, syrup 1395

Hibiscus Yogurt & Fruit Bowl 👽 hibiscus yogurt, mango, strawberries, bee pollen granules, apple, pear, almond oat granola 1295

Bae Toast* cheddar grilled sourdough topped with bacon, avocado, two yuppie hill eggs your way, basil vinaigrette, everything sprinkle, petit salad 1395 **Smoked Salmon** English Muffin Sammy* butter-grilled english muffin, herbed goat cheese, smoked salmon, red onion, arugula, capers, and bacon, breakfast potatoes 1595

Sausage & Swiss Quiche breakfast sausage, braised kale, portabella mushrooms, swiss cheese, parmesan sprinkle, side benelux salad 1595

= BRUNCH CREATIONS ===

Patatas Bravas Bowl* | tandem dubbel

breakfast potatoes, chorizo, shredded pork, green tomatoes, paprika sauce, roasted garlic aioli, sunny side up eggs, cheddar, feta, grilled tortilla 1695

Nashville Chicken & Waffle* | centraal quadder

fried chicken, spicy honey brown sugar glaze, cheddar buttermilk biscuit waffles, over medium egg, green chile crema, syrup 1895

Mushroom Hash* v | delirium tremens

crispy cheddar stuffed hashbrowns, mushrooms, broccoli, braised spinach, cherry tomatoes, red onion, mojo verde, sunny side up egg. spiced avocado 16°5

Hodge Podge* | hollander ipa melted cheddar, bacon, sausage, fried eggs, potatoes, chorizo cream gravy, pico de gallo 1695

Short Rib Fajita Hash* | foeder 18 flemish red sour

birria short ribs, caramelized onions and peppers, crispy cheddar stuffed hashbrowns, over easy eggs, chili cheese sauce, avocado salsa, pico de gallo 1995

BELT & A* | houblon chouffe

bacon, lettuce, tomato, fried eggs, avocado, basil aioli, toasted sourdough, breakfast potatoes 1595

Breakfast Burrito | 3 sheeps rebel kent

scrambled eggs, chorizo, potatoes, green chilies, pepper jack cheese, chili rojo, corn salpicón, green chile crema 1795

FRENCH TOAST & WAFFLES ———

Cinnamon Streusel French Toast v | lowlands imperial cider almond cinnamon streusel, orange honey butter, syrup 1595

Blueberry Buttermilk Waffle v | piraat

fluffy buttermilk waffle with blueberry sauce, sweet ricotta, toasted almond streusel 1495

PANNEKOEKEN ==

a giant folded dutch pancake.

Apple & Pear Pannekoeken (v) | duvel

apple-pear compote, almond-oat granola, apple stroop, creme fraiche 1495

Ham, Bacon & Cheese Pannekoeken | founders breakfast stout bacon, ham, white cheddar, goat cheese, sunny side up egg, chives, pure maple syrup 1595

-FROM THE PAN-

served with benelux breakfast potatoes or frites. substitute sweet potato frites +2 fruit +1 | small benelux salad +3

Americana* | leffe blonde

two yuppie hill eggs your way, multigrain toast, choice of bacon or breakfast sausage links 1395

Classic Benedict* | chimay white toasted english muffin, badger ham, poached eggs, hollandaise sauce, paprika sprinkle 1595

Florentine

Benedict* v | ommegang hennepin

toasted english muffin, smashed avocado, braised spinach, roasted tomato, poached eggs, basil pesto, hollandaise, parmesan crispies, chives 1595 add smoked salmon +4

Sausage Biscuit

Benedict* | high speed wit

toasted sweet potato biscuit, black pepper cheese spread, sausage patty, poached eggs, hollandaise, sumac sprinkle 1695

Spinach, Mushroom & Chevre Omelette v | theresa tripel portabella mushrooms, braised spinach, goat cheese, white cheddar, basil pesto, multigrain toast 1595 substitute egg whites +1

Ham, Gouda & Aged Cheddar Omelette | high pilsner badger ham, gouda, aged cheddar, green peppers, scallions, multigrain toast 1595 bstitute egg whites +1

We cook from scratch with fresh, honest ingredients. We utilize local Wisconsin suppliers for our dairy, eggs, maple syrup, breads, sausage, honey, coffee, and more. We prioritize wholesome, natural ingredients, steering clear of processed additives like high fructose corn syrup and bleached white flour.

We cook like we're cooking for family: with care, consideration, and quality.

vegetarian

FRITES CONES-

with your choice of two dipping sauces

Traditional Frites Cone ♥ 795

Sweet Potato Frites Cone ♥ 895

House-Made Dipping Sauces © \$1

sriracha mayo | vegan aioli | spicy mango bbq | curry ketchup | basil aioli | roasted garlic aioli | spicy garlic mustard | smoked chipotle aioli | ranch

SALADS

add grilled chicken +5% | spiced shrimp +6% | atlantic salmon +8%

Benelux v | duvel

organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette 13⁹⁵

Chicken Cobb | high pilsner

organic mixed greens, organic arugula, grilled chicken, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch 17⁹⁵

Rocket v | lowlands imperial cider organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette 1495

····SIDES

| Bacon | 3 ⁹⁵ |
|------------------------------|------------------------|
| Breakfast Sausage | 3 ⁹⁵ |
| Benelux Breakfast Potatoes 👽 | 4 ⁹⁵ |
| 100% Pure Maple Syrup 💿 | 195 |
| Single Yuppie Hill Egg* 💿 | 2 ⁹⁵ |
| Multigrain Toast 👽 | 2 ⁹⁵ |
| Small Benelux Salad 👽 | 6 ⁹⁵ |
| Fruit v | 3 ⁹⁵ |
| | |

BURGERS & HANDHELDS -

served with benelux breakfast potatoes or frites.
substitute sweet potato frites +2 | fruit +1 | small benelux salad +3

Sprocket Burger* | high pilsner

bacon, cheddar, duck fat fried egg, garlic aioli, tomato jam, local pretzel bun 16⁹⁵ substitute impossible burger +3

Walnut Smashburger v | kerel saison

house-made walnut patties, sharp cheddar, red onion, tomato, vegan aioli, avocado, local pretzel bun 15% substitute violife cheddar +50¢

Turkey Pesto | new glarus spotted cow

all-natural turkey breast, havarti cheese, basil pesto, garlic aioli, arugula, smoked paprika, toasted baguette 15%

Crab Cake BLT | tripel karmeliet

crispy crab cakes, bacon, green leaf lettuce, tomatoes, red onion, old bay mayo, sourdough 18^{95}

Bacon Havarti Chicken | unibroue maudite

bacon, havarti, roasted chili avocado aioli, pickles, brioche bun 1695





_DRINKS ___

BLOODY MARYS-

The Benelux

can be made gluten free with prairie vodka +1

vodka, bloody mix, pickle, carrot, olives 10°°

The Lux

herbs de provence-infused prairie vodka, luxembourg mustard, bleu cheese stuffed olives 10⁵⁰

Southsider

peppercorn-infused rehorst vodka, bloody mix, pickle, carrot, jalapeño-stuffed olives 1100

Milwaukeean

horseradish-infused rehorst vodka, lakefront fixed gear, bacon, cheese curd 11⁵⁰

Stinking Rose

garlic-infused rehorst vodka, beef stick, garlic stuffed olive, shrimp 13^{00}

The Malone

sriracha, habanero, and jalapeño infused saint brady vodka, bloody mix, beef stick, shrimp, cheese curd, biermosa chaser 12°0

-MIMOSAS -

Mimosa bubbles & orange juice 800

Biermosa

bier & orange juice 850

White Peach Belini adami prosecco & white peach puree 1100

Aperol Spritz

aperol, bubbles, orange 10°° MKE Staycation

bubbles, rumhaven coconut rum, passion fruit & pineapple juice 9⁵⁰



KOFFIE & TEA

served in the european café style, with a square of dark chocolate. add flavored monin: raspberry, caramel, vanilla, hazelnut, sugar-free vanilla +1

Cafe Mocha

double shot espresso, steamed milk, chocolate 495

Cafe Latte

double shot espresso, steamed milk 495

Cappuccino

double shot espresso, frothed milk 395

Double Espresso 395

Americano 395

Organic Rishi Teas

jade cloud, green tea mint, tropical coconut tea, blu-long, earl grey, english breakfast, vanilla bean black, chamomile medley, omija berry blush, blueberry rooibos, tangerine ginger 3^{95}

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