

"the Original"

BUCKATABON BRUNCH



DAYBREAKERS

AVOCADO TOAST

Avocado mash, lightly dressed arugula, breakfast radish, golden beet relish, poached egg*, crispy bacon slice, Urfa hollandaise, and chives on a plank of everything toast
12.95

HOT HOT HAM & ROLL SLIDERS

Shaved Badger Ham, sharp cheddar, caramelized onions, pickles, honey dijon, and jalapeño slices on buttered mini-brioche rolls
12.95

BURRATA, BEETS & BASIL

Fresh burrata, basil pesto, roasted beets, balsamic cream, golden beet relish, garlic toast points
15.95

ONE BIG PRETZEL

16-ounce soft Bavarian pretzel, topped with coarse salt and spice blend, served with triple cheese sauce, and spicy dijon mustard
16.95

SUPPER CLUB NACHOS

Fresh corn chips topped with triple cheese sauce, fontina and cheddar cheeses, poblano corn relish, spicy pepper salsa, horseradish-smoked sour cream, scallions

CHEESE	single 11.95	double 15.95
SPICY CHORIZO	single 15.95	double 18.95
PRIME RIB*	single 16.95	double 22.95

ADD AN EGG! 2.50

BUCKATABON CURDS

Local Decatur Dairy Muenster cheese curds served breaded and fried, with herb pesto ranch

1/2 POUND (FOR YOU) - 12.95

FULL POUND (ALSO FOR YOU?) - 19.95

"Brunch-atabon" FAVORITES

BACON EGG CHEESE CROISSANT

Bacon, garlic aioli, soft scrambled eggs, American cheese, and tomatoes, on a toasted Rocket Baby croissant with Urfa hollandaise sauce and crispy Buckatabon hashbrowns
15.95

PRIME RIB BREAKKY SANDWICH

Shaved prime rib, maple chipotle glaze, scrambled egg, muenster cheese, red onion, garlic aioli, on butter toasted sourdough, with crispy Buckatabon hashbrowns
18.95

SPINACH, ASPARAGUS & PARM QUICHE

Quiche with parmesan shortcrust, spinach, asparagus, and herbs. Served with dill sour cream, and a side salad
14.95

BLACKENED PERCH & EGGS

A classic shore brunch of blackened perch, sunny side up eggs*, potato pancake, savory applesauce, rye toast
18.95

Deviled Eggs

LARRY'S CLASSIC

Mustard, shallot, chives, smoked sea salt, pickled red onion, Milwaukee's dill pickle
9.95

THE WISCONSINITE

Two sunny side up eggs*, crispy Buckatabon hashbrowns, rye toast, choice of ham, bacon, fried bologna, or breakfast bratwurst patty
12.95

SAY "LUMBERJACK IT" TO ADD ANOTHER EGG & A PANCAKE +4

FORAGER GRAIN BOWL

Roasted veggie, potato, and wild rice hash with cauliflower, mushrooms, asparagus, feta cream sauce, and rye toast with your choice of sunny side up egg* or spiced avocado half
15.95

HUNTER HASH

Prime rib, bacon, ring bologna, bratwurst, roasted poblano, bell pepper, yellow onion, roasted red tomatoes, sunny side up eggs*, on cheesy stuffed hashbrowns with horseradish smoked sour cream and herb vinaigrette
18.95

BBQ RIBS & EGGS

A half rack of slow-cooked heritage pork ribs served with spicy Buckatabon BBQ & mustard BBQ sauces, two eggs your way*, crispy Buckatabon hashbrowns, rye toast
23.95

OMELETS & BENEDICTS

Served with crispy Buckatabon Hashbrowns

SMOKED PIT HAM & CHEESE OMELET

Smoked PIT ham, fontina cheese, rye toast
14.95

FUNKY FUNGHI OMELET

Roasted mushrooms, caramelized onions, herb garlic cheese, asparagus, rye toast
14.95

TRY ME AS AN EGG WHITE OMELET! +1

BUCKATABON BENEDICT

Locally made bologna, roasted poblano, caramelized onions, poached eggs*, Urfa hollandaise, toasted English muffin
15.95

SMOKED SALMON LATKE BENEDICT

Smoked salmon, potato pancakes, griddled asparagus, poached eggs*, Urfa hollandaise, horseradish smoked sour cream, herb cheese, side salad
16.95

CAKES & TOAST

Substitute Little Man pure maple syrup +1

COFFEE CAKE FRENCH TOAST

Thick-cut challah French toast, sweet-spice crumble, lemon icing, coffee butter
14.95

TALL STACK O' CAKES

Four fluffy cakes served with butter and maple syrup
10.95

ADD BLUEBERRIES +2

*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please alert your server of any food allergies, menu items may contain ingredients not listed on the menu.

LUNCHY STUFF

Sandwiches & Burgers include steak fries.

PICKLE & BACON

GRILLED CHEESE 14.95

Dill pickle, bacon, sharp cheddar and American cheese on toasted garlic sourdough

BUFFALO CHICKEN SANDWICH 15.95

Pickle-brined, herb-breaded fried chicken with buffalo sauce and blue cheese dressing, provolone cheese, cucumber and celery salad on a toasted parker house bun

TURKEY PESTO CROISSANT 15.95

Sliced roasted turkey breast, pesto aioli, tomato, radicchio arugula blend, muenster cheese on a toasted Rocket Baby croissant

THE TAVERN BURGER 15.95

Two 1/4 lb. smashed patties* with cheddar, caramelized onions, and pickles on a toasted parker house bun

SUB IMPOSSIBLE BURGER +3.00

ORDER IT "BUCK NAKED" 12.95

(PATTY & BUN ONLY)

NORTHWOODS FAMOUS

21-DAY DRY-AGED

BUCKATABON BURGER 21.95

Butter-basted dry-aged USDA prime chuck patty*, dijon, bacon, gruyere grand cru, black garlic ketchup, roasted mushrooms, caramelized onions, pickles, on a toasted parker house bun

ADD AN EGG! +2.50

SALADS

Add seared chicken breast for 5.95, seared shrimp for 6.95, or salmon for 7.95

PRIME COBB 18.95

Romaine and iceberg blend, avocado, cucumber, carrot, blue cheese, hard-boiled egg, tomato, and pickled onion, topped with sliced prime rib*, served with your choice of blue cheese, sweet garlic vinaigrette, or French dressing

SUPPER CLUB WEDGE 11.95

Roasted tomato, egg, bacon, Wisconsin blue cheese, scallion, and sourdough house croutons with a trio of blue cheese, sweet garlic vinaigrette, and French dressings



Side Egg*	2.50
Potato Pancakes	3.50
Sourdough English Muffin	2.00
Rocket Baby Croissant	3.95
Rye Toast	3.00
Crispy Buckatabon Hashbrowns	4.95
Steak Fries	4.95
Pit-Smoked Ham	3.95
Breakfast Sausage	3.95
Bacon	3.95
Fried Bologna	3.95

The Buckatabon Bloody 9.5

Vodka, bloody mary mix, celery juice, dill pickle, mushroom, olives, celery, topped with Frank's Secret Shake seasoning
 MAKE IT GLUTEN FREE WITH PRAIRIE VODKA - 10.5

The "Smug Clam" Bloody 11

Bohemian Spicy horseradish-infused vodka, clamato mix, onion, mushroom, and a Milwaukee pickle

That Dills My Pickle! 10.5

Prairie Cucumber Vodka, pickle brine, bloody mary mix, blue cheese olive, dill pickle, cheese curd

Spicy Badger 11

Sriracha, Jalapeño and habanero infused State Line vodka, bloody mary mix, beef stick, dill pickle, cheese curd

N/A Side Salad 8

Bloody mary mix, celery juice, dill pickle, muenster cheese curd, celery

BLOODY MARYS

MIMOSAS

Buck's Bubbles 8

Bubbles and orange juice

Beer Mosa 8

High Speed Wit, orange juice



BOTTOMLESS MIMOSAS!

Bubbles and orange juice

\$20 PER PERSON

two hour time limit



COCKTAILS

Blackberry Bublr' Bellini 9

Blackberry & peach liqueur, orange and lemon juice, bubbles

Northwoods Sunrise 9

Housemade raspberry-blackberry syrup, bubbles, orange juice, served over ice

CHECK OUT THE DRINK MENU FOR EVEN MORE!