

"the Original"

BUCKATABON BRUNCH



DAYBREAKERS

AVOCADO TOAST 13.95

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

FRUIT & YOGURT SPLIT 8.95

Split banana with honey-lemon yogurt, strawberries, blueberries, and caramelized oats

LAKEHOUSE BRUNCH PLATE 15.95

Open-faced smoked salmon half sandwich with herbed cream cheese, cucumber, capers, pickled red onion, and smoked salmon on buttered rye toast with a side of fresh fruit and two of Larry's classic deviled egg halves

GOLDEN HARVEST BRUNCH SALAD 16.95

Arugula and wild rice salad with roasted butternut, feta cheese, candied pecans, golden raisins, pickled onion, and sweet drop peppers, citrus ginger vinaigrette, poached egg*

BURRATA BREAKFAST TOAST 16.95

Scrambled egg whites, torn local burrata cheese, sautéed kale, charred pepper-peach salsa on a plank of everything-seasoned toast

HOT HOT HAM & ROLL SLIDERS 13.95

Shaved Badger Ham, sharp cheddar, caramelized onions, pickles, spicy honey Dijon mustard, and jalapeño slices on buttered mini-brioche rolls

Deviled Eggs

LARRY'S CLASSIC 9.95

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

"Brunch-atabon" FAVORITES

BACON EGG CHEESE CROISSANT

Bacon, garlic aioli, soft scrambled eggs, American cheese, and tomatoes on a toasted croissant with Urfa hollandaise sauce and crispy Buckatabon hashbrowns
16.95

CHORIZO BREAKFAST WRAPS

Two flour tortilla wraps stuffed with scrambled eggs, caramelized onions, chorizo, and fontina cheese with crispy Buckatabon hashbrowns, and a side of cheese sauce
16.95

PRIME RIB BREAKKY SANDWICH

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

BLACKENED PERCH & EGGS

A classic shore brunch of blackened perch, sunny side up eggs*, potato pancake, savory applesauce, creole remoulade, rye toast
19.95

THE WISCONSINITE

Two eggs your way*, crispy Buckatabon hashbrowns, rye toast, choice of ham, bacon, fried bologna, or breakfast bratwurst patty
13.95
SAY "LUMBERJACK IT"
TO ADD ANOTHER EGG & A PANCAKE +4

MAPLE MORNING HASH

Buckatabon hashbrowns topped with maple-roasted carrots, sautéed lacinato kale, candied pecans, and feta cheese with your choice of sunny-side up eggs* or spiced avocado half
15.95
ADD BACON +2.95

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
19.95

OMELETS & BENEDICTS

Served with crispy Buckatabon Hashbrowns, unless otherwise noted

SMOKED HAM & CHEESE OMELET 15.95

Smoked ham, fontina cheese, rye toast

FUNKY FUNGHI OMELET 15.95

TRY ME AS AN EGG WHITE OMELET! +1
Roasted mushrooms, caramelized onions, herb garlic cheese, rye toast

BUCKATABON BENEDICT 16.95

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

HOT HONEY HAM BENEDICT 15.95

Hot honey-glazed smoked ham benedict with poached eggs*, Urfa hollandaise, chives, toasted English muffin

SMOKED SALMON LATKE BENEDICT 17.95

Smoked salmon, potato pancakes, griddled asparagus, poached eggs*, Urfa hollandaise, horseradish-smoked sour cream, and herb cheese. Served with a mixed greens salad, orange ginger vinaigrette

CAKES & TOAST

Substitute Little Man pure maple syrup +1

COFFEE CAKE FRENCH TOAST 14.95

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

DOOR COUNTY CHERRY FRENCH TOAST 16.95

Thick-cut challah French toast stuffed with sweet cream cheese and Door County cherry filling

TALL STACK O' CAKES 11.95

ADD FRESH BLUEBERRIES +2
Four fluffy cakes served with butter and maple syrup

*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 STARTERS

BAVARIAN PRETZEL 13.95

Soft Bavarian pretzel topped with coarse salt and spice blend, served with triple cheese sauce and spicy honey Dijon mustard

BUCKATABON CURDS

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

1/2 POUND (FOR YOU) - 13.95

FULL POUND (ALSO FOR YOU?) - 19.95

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 - 13.95 OR SPICY CHORIZO - 16.95

ADD AN EGG! +2.95

LUNCHY STUFF

Sandwiches & Burgers include steak fries.

CHEDDAR & AVO CHICKEN 16.95

Jerk-spiced griddled chicken, cheddar cheese, avocado, pickled red onion, garlic aioli, and French dressing on a toasted Parker House bun

THE TAVERN BURGER 16.95

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" (PATTY & BUN ONLY) 13.95

PICKLE & BACON GRILLED CHEESE 14.95

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

BUFFALO CHICKEN 16.95

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

TURKEY PESTO CROISSANT 16.95

Sliced roasted turkey breast, pesto aioli, tomato, radicchio arugula blend, and Muenster cheese on a toasted croissant

NORTHWOODS LUX

21-DAY DRY-AGED BUCKATABON BURGER 21.95

Butter-basted dry-aged USDA prime chuck patty*, Dijon, bacon, Gruyère grand cru, black garlic ketchup, roasted mushrooms, caramelized onions, and pickles on a toasted Parker House bun

ADD AN EGG! +2.95

SALADS

Add seared chicken breast for 6.95, seared shrimp 7.95, salmon 9.95

SUPPER CLUB WEDGE 12.95

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*	2.95
Potato Pancakes	3.50
Fruit	4.95
Sourdough English Muffin	2.00
Rye Toast	3.00
Crispy Buckatabon Hashbrowns	4.95
Steak Fries	5.95
Smoked Ham	3.95
Breakfast Bratwurst Patty	4.95
Bacon	3.95
Fried Bologna	4.95

BLOODY MARYS

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, dill pickle

That Dills My Pickle! 10.5

Dill-infused 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. Served with a Potosi Varsity chaser.

N/A Side Salad 8

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

MIMOSAS

Buck's Bubbles 8

Bubbles and orange juice

Beer Mosa 8.5

High Speed Wit and orange juice

COCKTAILS

Blackberry Bublr' Bellini 10

Blackberry & peach liqueur, orange and lemon juices, bubbles

Northwoods Sunrise 9

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

CHECK OUT THE DRINK MENU FOR EVEN MORE!