

find expert bier pairings in gold with most offerings

LIGHTER FARE

STARTERS

Beignets (v)
powdered sugar,
chocolate sauce 10⁹⁵

**Wisconsin
Cheese Curds** (v)
ellsworth creamery white
cheddar cheese curds,
seasoned and hand-breaded
with yogurt buttermilk ranch
or choice of sauce 15⁹⁵

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

Smoked Salmon English Muffin Sammy*
butter-grilled english muffin, herbed goat cheese, smoked salmon, red onion, tomato, arugula, capers, bacon, breakfast potatoes 16⁹⁵

BAE Toast*
cheddar grilled sourdough topped with bacon, avocado, two sunny side up eggs, basil vinaigrette, everything sprinkle, petit salad 14⁹⁵

BRUNCH CREATIONS

Patatas Bravas Bowl* | *tandem dubbel*
breakfast potatoes, chorizo, shredded pork, green tomatoes,
paprika sauce, roasted garlic aioli, over medium eggs, cheddar,
feta, grilled tortilla 16⁹⁵

Nashville Chicken & Waffle*
bourbon barrel-aged centraal quadder
fried chicken, spicy honey brown sugar glaze, buttermilk waffle,
over medium egg, green chile crema, syrup 18⁹⁵

SPICY BUT DELICIOUS

Roasted Veggie & Quinoa Breakfast (v) | *high pilsner*
portabella, zucchini, pepper, and onion blend with cherry
tomatoes over a bed of almond quinoa, poached egg*,
goat cheese crumbles, basil vinaigrette drizzle 15⁹⁵

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

Short Rib Fajita Hash* | *lanterne rouge*
birria short ribs, caramelized onions and peppers,
crispy cheddar stuffed hashbrowns, over easy eggs,
chili cheese sauce, avocado salsa, pico de gallo 22⁹⁵

BELT & A* | *houblon chouffe*
bacon, lettuce, tomato, fried eggs, avocado, basil aioli,
toasted sourdough, breakfast potatoes 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, chives 15⁹⁵

Florentine Benedict* (v)
goose island sofie
toasted english muffin, smashed avocado,
braised spinach, roasted tomato, poached
eggs, basil pesto, hollandaise, chives 15⁹⁵
add smoked salmon +4

**Spinach, Mushroom &
Chevre Omelette** (v)
theresa tripel blonde
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
substitute egg whites +1

FRENCH TOAST & WAFFLES

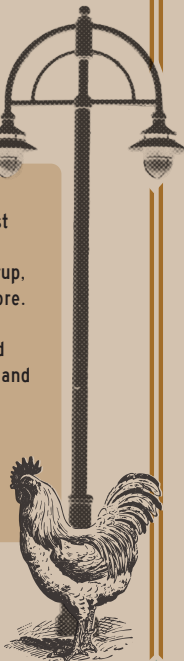
Cinnamon Streusel French Toast (v) | *lowlands imperial cider*
almond cinnamon streusel, orange honey butter, syrup 15⁹⁵

Blueberry Buttermilk Waffle (v) | *la chouffe blonde*
fluffy buttermilk waffle with blueberry sauce, sweet ricotta, toasted almond streusel 14⁹⁵

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.**

(v) vegetarian



*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.

FRITES CONES

with your choice of two dipping sauces

Traditional Frites Cone (V) 7⁹⁵

Sweet Potato Frites Cone (V) 9⁹⁵

House-Made Dipping Sauces (V) \$1

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

SALADS

add grilled chicken +6⁹⁵ | spiced shrimp +8⁹⁵ | atlantic salmon +9⁹⁵

Benelux (V) | duvel

organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette 14⁹⁵

Chicken Cobb | high pilsner

organic mixed greens, organic arugula, grilled chicken, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch 18⁹⁵

Rocket (V) | lowlands imperial cider

organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette 15⁹⁵

SIDES

• • • • •	Bacon	3 ⁹⁵
•	Breakfast Sausage	3 ⁹⁵
•	Benelux Breakfast Potatoes (V)	4 ⁹⁵
•	100% Pure Maple Syrup (V)	1 ⁹⁵
•	Single Yuppie Hill Egg* (V)	2 ⁹⁵
•	Multigrain Toast (V)	2 ⁹⁵
•	Small Benelux Salad (V)	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 17⁹⁵
substitute walnut patties +1

Walnut Smashburger (V) | orval

house-made walnut patties, sharp cheddar, red onion, tomato, vegan aioli, avocado, local pretzel bun 16⁹⁵ 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 17⁹⁵

Crab Cake BLT | tripel karmeliet

crispy crab cakes, bacon, green leaf lettuce, tomatoes, red onion, old bay mayo, sourdough 19⁹⁵

Bacon Havarti Chicken | lowlander chaser red

bacon, havarti, roasted chili avocado aioli, pickles, brioche bun 17⁹⁵



DRINKS

BLOODY MARYS

The Benelux

can be made gluten free with prairie vodka +1
vodka, bloody mix, pickle, carrot, olives 10⁰⁰

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, lowlander chaser red, bacon, cheese curd 11⁵⁰

Stinking Rose

garlic-infused rehorst vodka, beef stick, garlic stuffed olive, shrimp 13⁰⁰

The Malone

sriracha, habanero, and jalapeño infused saint brady vodka, bloody mix, beef stick, shrimp, cheese curd, biermosa chaser 12⁰⁰

MIMOSAS

Mimosa

bubbles & orange juice 8⁰⁰

Biermosa

bier & orange juice 8⁵⁰

Aperol Spritz

aperol, bubbles, orange 14⁰⁰



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 5⁵⁰

Cafe Latte

double shot espresso, steamed milk 5⁵⁰

Cappuccino

double shot espresso, frothed milk 4⁹⁵

Double Espresso 3⁹⁵

Americano 3⁹⁵

Organic Rishi Teas 4⁵⁰

jade cloud, green tea mint, tropical coconut tea, blu-long, earl grey, english breakfast, vanilla bean black, chamomile medley, hibiscus berry, blueberry rooibos, tangerine ginger 4⁵⁰