



## BRUNCH

TAVERN BENEDICT - 16  
porchetta, fried poached eggs, spinach  
cherry tomato, nduja hollandaise sauce

VEGETABLE BENEDICT - 16 (v)  
market vegetable, spinach, poached eggs  
potato, hollandaise

CLASSIC EGGS BENEDICT - 15  
Heritage ham, spinach, poached eggs,  
hollandaise sauce, potato

HAM & GRUYERE OMELET - 16  
hollandaise sauce, potato, green salad, wilted spinach

MARKET VEGETABLE OMELET - 16 (v)  
hollandaise sauce, potato, green salad

CHORIZO OMELET - 18  
chorizo, fingerling potato, cheddar cheese  
'nduja hollandaise, green salad

LOBSTER SCRAMBLE - 21 ✨  
spinach, scallion, hollandaise sauce, potato, croissant

STEAK & EGGS - 24 ✨  
top sirloin, bleu cheese sabayon, fried poached eggs  
frites, green salad

SMOKED WHITEFISH & CRAB CAKE - 18 ✨  
potato, hollandaise,  
choice of eggs, green salad

MAPLE LAMB SAUSAGE & SAVORY FRENCH TOAST - 18  
fried poached eggs, green salad, potato

BRIOCHE FRENCH TOAST - 14 (v)  
seasonal market fruit, spiced compound butter,  
cinnamon-almond streusel  
add maple ice cream - 4

HERITAGE BURGER - 18 ✨  
8oz beef patty, maple-mustard aioli, bibb  
bacon, sunny side up egg

"OLD FASHIONED" HAM SANDWICH - 17  
aged gruyere, stone ground mustard, chili aioli  
pickled red onion, basil, brioche bun

BREAKFAST SANDWICH - 16  
sausage patty, gruyere, sunny side up egg  
tomato aioli, arugula, brioche bun

## SIDES

'OLD FASHIONED' HAM CINNAMON ROLL - 5  
cream cheese frosting, pecans

TOAST- 4.5  
artisan jam, whipped butter

HERITAGE BACON - 6

MAPLE BREAKFAST SAUSAGE - 6

GREEN SALAD - 5

## COCKTAILS

HERITAGE BLOODY MARY - 9  
house-made mix, vodka, bartenders choice garnish, beer back

MARKET BUBBLES - 11  
blueberry vodka, elderflower, lemon, cava

THE UPSIDE DOWN - 11  
vanilla vodka, pineapple, lemon, amarena cherry juice

PINK FLAMINGO - 11  
vodka, amaretto, strawberry chamomile honey, lemon, ipa

HUGO SPRITZ - 11  
st. germain, lemon, cava, cucumber & orange bitters, mint

## BEER ON TAP

KROMBACHER PILS  
Pilsner, Krombacher Brauerei  
Germany | 4.8% Alc. 6

PULASKI PILS  
Vienna Pilsner, Maplewood Brewing Co.  
Chicago, IL | 5.1% Alc. 6

DRIFTLESS APPLE  
Semi-Dry Cider, Restoration Cider Co.  
Madison, WI | 6.5% Alc. 9

PEAR BEAR  
American Wild Ale, 3 Floyds Brewery  
Muenster, IN | 8.0% Alc. 9

HAPPY PLACE  
Midwest Pale Ale, Third Space Brewery  
Milwaukee, WI | 5.3% Alc. 6

SPACE STATION MIDDLE FINGER  
American Pale Ale, 3 Floyds Brewery  
Muenster, IN | 6.0% Alc. 7

AMBER  
Altbier Ale, Alaskan Brewing  
Juneau, AK | 5.3% Alc. 7

CELEBRATOR  
Doppelbock, Ayinger Privatbrauerei  
Aying, Germany | 6.7% Alc. 7

NITRO LUNA COFFEE STOUT  
Nitro Stout, Hinterland Brewing  
Green Bay, WI | 5.6% Alc. 7

✨: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*a gratuity of 20% will be added to all parties of 6 or more  
(GF): gluten free, (V): vegetarian, (DF): dairy free