

**MARKET TABLE****Light and Healthy | 14**

Choice of fruit or vegetable juice, Illy Coffee, Hot Chocolate, Tea or Milk. Selection of Pastries, Muffins, Cereals, Fresh Fruits and Yogurts.

Continental | 12

Choice of fruit or vegetable juice, Illy coffee, hot chocolate, Tea or Milk. A trio of bakeries, Croissants, Danish, Muffins, Sticky Buns or Rye, white, wheat, artisanal.

Full American | 18

Choice of fruit or vegetable juice, Illy coffee, hot chocolate, tea or milk. A trio of bakeries, Croissants, Danish, Muffins, Sticky Buns, Toast. Two eggs any style, side of applewood smoked bacon or pork sausages.

FRESH FRUIT & VEGETABLE JUICES | 6

Orange

Grapefruit

Apple

Tomato

Carrot Juice

FRESH FRUIT & YOGURT**Fresh Fruit Plate | 9**

With seasonal fruit, berries and lavender honey.

Natural, Low Fat or Nonfat Yogurt | 9

With seasonal berries and fruit.

Organic Honey Homemade Granola | 9

With dried fruit, natural berries, yogurt and Blueberry.

PASTRIES & BREADS**A Trio of Bakeries | 6**

Croissants, Danish, Muffins, Stick Bun

Toast | 4

Rye, Wheat, White, Raisin, Pumpernickel

Bagels | 6

Plain, Poppy Seed, Cinnamon Raisin, with Cream Cheese

CEREALS**Assorted Cereals | 8**

With yogurt or milk, Bananas and Fresh Berries.

Hot Oatmeal Brulee | 8

With Raisins, Brown Sugar, Caramelized Pecans and Berries.

House Bircher Muesli | 8

Creamed Oats, Coconut, Apple, Honey, Yogurt and Nuts.

EGGS & SPECIALTIES**Atlantic Smoked Salmon | 13**

With Bagel, cream cheese, tomato, capers, preserved lemon & herb.

Two Eggs Any Style | 12

With bacon or pork Sausage and Breakfast Potato or Country Grits.

Natural Egg, Egg Beater, or Egg White Omelette | 14

Onions, Mushrooms, Spinach, Ham, Tomatoes, Peppers, Cheddar, Monterrey Jack, Goat Cheese.

Traditional Eggs Benedict | 14

With English Muffins, Canadian Bacon and fresh Herbs Hollandaise.

Egg Whites Frittata | 12

Mix Vegetables, Roasted Corn and Black bean Salad, Cherry tomatoes and Fresh Mozzarella.

BATTERS**Buttermilk Pancakes | 13**

With Fresh Fruit and Orange Maple Syrup.

Belgian Waffle | 13

With Homemade Berries, Honey, Caramelized Pecans & Fresh Cream.

Brioche Coconut Cinnamon French Toast | 13

With Almonds, Nutella Sauce and Bananas.

HOT BEVERAGE | 4-6

Decaffeinated offered on all options.

Espresso

Freshly Brewed Illy Coffee Pot

Cappuccino

Café Latte

Homemade Hot Chocolate

TEA SELECTION | 6

Imperial English Breakfast

Flowery Earl Grey

Lemongrass and Wild Rose

Royal Mint Meritage

HEALTHY LIVING SMOOTHIE SELECTIONS | 8

Balance Smoothie

Protein Power Punch

Care Smoothie

**SNACKS**

Spicy Crispy Calamari | 8
truffle mustard, mayo, herbs aioli

Tavern Chips & 3 Dips | 7
pico de gallo, guacamole, pumpkin seed sauce

Homemade Pretzels | 7
Hoyt's special homemade chorizo spicy cheese sauce

Crispy Fries | 6
manchego, truffle oil, sea salt

SALADS & SOUPS

Seasonal Soup | 8
selection of crusty breads

Potato Leek Soup | 8
smoked applewood bacon, lardoons, yukon crispy salad

Chopped Salad | 11
greens mix, organic chicken, gorgonzola, bacon, heirloom tomato, onion, roasted corn, orange mustard vinaigrette

Hoyt's Caprese Jar | 10
Nikle Farms heirloom cherry tomato, fresh mozzarella, basil oil, fresh black pepper

Caesar Salad | 9
romaine lettuce, white anchovies, croutons, parmesan cheese, homemade dressing | add chicken +4 shrimp + 6

Green Salad | 10
organic mix greens, heirloom tomato, sunflower sprouts, pumpkin seeds, endives, maple balsamic vinaigrette, pecorino

Grilled Tuna Nicoise Salad | 12
mix greens, tomato, olives, carrots, fingerling potato, egg, lemon vinaigrette, brioche

SANDWICHES

Homemade Turkey Sliders | 10
all white meat natural breast, Hoyt's onion marmalade, spicy mayo, roasted peppers, brie, pretzel bun, sweet potato fries

Sox Homemade Beef Burger | 14
Wisconsin Aged Cheddar, bacon, onions rings, homemade pickles, artisanal brioche bun, manchego truffle fries

Chicago Style BBQ Pork Sliders | 10
BBQ pork, homemade granny smith slaw, soft onion rolls, parmesan sweet potato fries

Slow Cooked Short Ribs Slider | 12
tomato, onions, avocado puree, sour cream, artisanal brioche bun, fries

Spiced Roasted Mint Farms Lamb Leg Rueben | 11
smoked swiss, artisanal rye bread, coriander, dijon mustard, homemade beer sauerkraut

Sandwiches continued...

Vegetarian Open Sandwich | 11
homemade bread, fresh mozzarella, olives, grilled veggies, fresh tomatoes, arugula salad

Mahi-Mahi Grilled Sandwich | 14
artisanal focaccia, tomato, red leaf lettuce, truffle mayo, asparagus, sweet potato fries

Toasted Ham & Cheese Sandwich | 10
manchego, cheddar, Boars Head ham, homemade pickles, brioche, fries

ENTREES

Fish & Chips | 14
malted vinegar, spicy tartar sauce

Free Range Chicken Breast | 16
truffle potato puree, onion & grapes sauce, roasted cumin carrots, fresh herbs

Homemade Ravioli | 14
mascarpone, spinach, pecan nuts, butter, fresh herbs, parmesan

Hoyt's Mac & Cheese | 16
Macaroni pasta, Wisconsin cheese truffle sauce, crispy onions, prosciutto

Hangar L&L Steak Frites | 14
roasted garlic aioli, red wine sauce

DESSERTS

Hill Farm Apple Crumble | 6
vanilla ice cream

Vosage Chocolate Jar | 7
chocolate pudding, nuts, berries, whipping cream

Ice Cream Lollipops | 5
with crispy surprise

Mini Cup Cakes | 6
three different chef selection of the day



TAVERN SPECIALS

Deviled Deep Fried Eggs & Tabasco | 6
wholegrain dijon mustard, arugula salad, parmesan, balsamic

Crispy Shrimp | 8
mango jam & ancho aioli

Spicy Crispy Calamari | 8
truffle mustard mayo, herbs aioli

Olives, Pickles & Fresh Cheese | 6
cilantro seeds, roasted garlic, orange, rustic bread

Crispy Fries | 6
manchego, truffle oil, sea salt

Tavern Chips & 3 Dips | 7
pico de gallo, guacamole, pumpkin seed sauce

Toasts | 5
manchego cheese, fresh Nickle Farm tomato & micro greens, tapenade, prosciutto & arugula

Goose Island Beer Mussels | 10
croutons, garlic chips, homemade dried tomatoes, fennel, fresh herbs

Seasonal Glace Wild Mushrooms | 9
shaved parmesan cheese/fresh herbs/selection of breads

Hoyt's Mac & Cheese | 10
macaroni pasta, Wisconsin cheese truffle sauce, crispy onions, prosciutto

House Charcuterie & Cheese Board | 12
selection of artisanal meats, local cheese, bread

Hoyt's Trio Sliders | 14
turkey breast, Chicago BBQ pork, slow cooked short ribs, sweet potato fries

SALADS & SOUPS

Seasonal Soup | 8
selection of crusty breads

Bourbon Roasted Butternut Squash Soup | 8
crispy mushrooms, crispy potato, micro greens

Caesar Salad | 9
romaine lettuce, white anchovies, croutons, parmesan cheese, homemade dressing | add chicken +4 shrimp + 6

Green Salad | 10
organic mix greens, heirloom tomato, sunflower sprouts, pumpkin seeds, endives, maple balsamic vinaigrette, pecorino

Tuna Satur Farms Endive Salad | 12
mix greens, endives, granny smith apple, fennel, avocado, cashews, seared tuna

Organic Butter Lettuce Salad | 10
manchego, nuts, home vinaigrette

ENTREES

Sox Homemade Beef Burger | 14
Wisconsin Aged Cheddar, bacon, onions rings, homemade pickles, artisanal brioche bun, manchego truffle fries

Free Range Chicken Breast | 16
truffle potato puree, onion & grapes sauce, roasted cumin carrots, fresh herbs

Seared Salmon Loin | 17
grain mustard potatoes, saffron aioli, fennel salad

Nantucket Sea Scallops | 24
butternut squash puree, arugula salad, cauliflower foam

Seared Tuna | 28
caramelized onions, avocado salad, sunflower sprout, pop corn

Homemade Ravioli | 14
mascarpone, spinach, pecan nuts, butter, fresh herbs, parmesan

Hangar Steak Frites | 18
roasted garlic aioli, red wine sauce

Ranch NY Strip Steak | 30
pear potato gratin, garlic & herbs sauce, onion rings

Lamb Chops | 26
red pepper crushed sauce, creamy risotto, crispy mushrooms salad

SIDES

Fries | 5
fried crisp

Creamy Sautéed Spinach | 3
garlic, cream, parmesan

Potato Puree | 4
truffle oil, fresh herbs

Honey Spiced Organic Baby Carrots | 3
sweet citrus honey glaze, cumin

Creamy Grits | 4
aged cheddar, fresh herbs

Grilled Asparagus | 6
parmesan, fresh herbs, lemon zest

DESSERTS

Hill Farm Apple Crumble | 6
vanilla ice cream

Vosage Chocolate Jar | 7
chocolate pudding, nuts, berries, whipping cream

Ice Cream Lollipops | 5
with crispy surprise

Mini Cup Cakes | 6
three different chef selection of the day