



AMERICAN BRASSERIE

BRUNCH

SALADS & STARTERS

- ESCAROLE CAESAR SALAD 11
escarole, parmesan crouton, egg, caper, parsley
- GARDEN VEGETABLE CHOPPED SALAD 12
mixed lettuce, tomato, cucumber, corn, onion, beet, avocado, olive
- ROCK SHRIMP & AVOCADO SALAD 16
citrus, watercress, heart of palm, marinated mushrooms
- ASIAN CALAMARI SALAD 13
shredded cabbage, carrot, avocado, mixed herbs, spicy citrus-guava dressing
- GRILLED CHICKEN SALAD COBB-STYLE 14
tomato, egg, avocado, crouton, asparagus, corn, bacon, blue cheese dressing
- BIGEYE TUNA TARTARE 16
avocado, crispy shallot, soy-yuzu vinaigrette
- SOUP OF THE DAY 8
made with market fresh ingredients

EGGS & BRUNCH ENTREES

- EGGS ANY STYLE 13
sunny side up, poached, boiled, over easy or scrambled
- OMELETTE 14
choice of three: tomato, onion, bell pepper, mushroom, ham, cheddar, fresh herbs
- CLASSIC POACHED EGGS “BENEDICT” 15
choice of: salmon or canadian bacon, on english muffin, spinach fondue, cayenne hollandaise
- BAKED EGGS, SPINACH & MUSHROOM GRATIN 14
mushroom duxelle & wilted spinach, fontina cheese, grilled bacon
- HUEVOS RANCHEROS STYLE 14
scrambled eggs, jalapeño, avocado, sour cream, queso fresco, tortilla, tomato salsa picante
- EGG FRITTATA, TURKEY MAPLE SAUSAGE & SMOKED GOUDA 15
jalapeño, asparagus, fine herbs, scallion, arugula
- EGGS PIPERADE WITH CHORIZO 15
tomato, onion, bell pepper, espelette pimento, pecorino, garlic, basil
- STEAK N' EGGS N' MUSHROOMS 24
hen of the wood, caramelized cipollini onion, boursin fine herbs, red wine reduction
- BLT SANDWICH “DELUXE” 16
applewood bacon, heirloom tomato, taleggio, truffle paste, sunny side up egg & fries

- FRESHLY BAKED BREAD BASKET 12
croissant, pain au chocolat, cranberry-orange scone, banana-walnut muffin, pecan cinnamon bun, chocolate muffin, madeleine, lemon pound cake, coffee cake, cheese danish, jalapeño corn bread

- BAGEL & LOX 17
toasted everything bagel, scottish smoked salmon, cream cheese, capers, tomato, red onion

- COUNTRY STYLE BUTTERMILK PANCAKES 14
plain or chocolate chip, vermont maple syrup

- CHALLAH FRENCH TOAST W/GINGERBREAD SPICES 15
rum caramelized banana, roasted pecans, vermont maple syrup

FROM THE GRILL

- STEAK FRITE A “L’ECHALOTTE” 26
grilled hanger steak, peppery cognac-shallot marmalade, hand-cut fries
- BRICK CHICKEN DIABLO 21
chili-broccoli rabe, rosemary-confit lemon crumbs, mustard-tarragon jus
- BUTCHER BURGER 16
7 peppercorn, blue cheese, caramelized onions, bacon & mushrooms
- BARBECUE BABY BACK RIBS 24
hickory smoked pork ribs, honey-apple glaze, shoestring, coleslaw & corn bread
- JUMBO LUMP CRAB CAKES 26
cucumber-radish salad, avocado, smoked paprika & red pepper sauce
- TUNA A LA PLANCHA 28
bulb onion marmalade, steamed bok choy, shiitake mushroom & soy-ginger
- ORGANIC SALMON IN APPLE BROTH 25
lightly smoked, wilted spinach, caraway, fingerling potatoes

SUSHI

- ALASKAN SMOKED SALMON ROLL, cr. cheese, scallion, asparagus, daikon 11
- SPICY TUNA ROLL, spicy-kempi, crispy shallots, avocado 11
- COCONUT-MACADAMIA SHRIMP ROLL, cilantro 14
- YELLOWTAIL-CAVIAR ROLL, honey soy-citrus 13
- SHRIMP & PORK OMELET ROLL, rice noodle, shiitake, thai basil, sriracha 16
- VEGETABLE ROLL, carrot, avocado, radish, asparagus, chili-hoisin 10

RAW BAR

- CEVICHE heart of palm, red onion, chilies, lime, tomato 12
- SELECTION OF OYSTERS ½ Doz / 14 Doz / 26
- LITTLENECK CLAMS ½ Doz / 12
- TIGER SHRIMP COCKTAIL 15
- JUMBO LUMP BLUE CRAB COCKTAIL 16
- STONE CRAB CLAWS 3 Per / MP (seasonal)

- SEAFOOD PLATTER
oysters, clams, shrimp, jonah crab, ceviche, mussels
serves 4 to 6 people / 82

PIZZETTA

- EGGS & BACON, sour cream, aged cheddar 11
- FINGERLING & SOPPRESSATA, radicchio, gorgonzola 12
- NEW YORK STYLE, anchovy, capers, olive, san marzano tomato 13
- LOX & CREAM CHEESE, smoked salmon, capers, onion, watercress 14
- FENNEL SAUSAGE, onion, fennel pollen, panna, scallion 13
- EGGS, CHORIZO & JALAPEÑO, onion, peppers, smoked gouda 12
- SPINACH SUNNY SIDE UP, nutmeg, fontina 12
- MUSHROOM, taleggio, sage, garlic 12

BREAKFAST

- FRESH FRUIT SALAD 7
- GREEK YOGURT (0% FAT) 7 w/berries +5
- STEEL CUT IRISH OATMEAL w/raisins, brown sugar 7 w/banana +3
- HOMEMADE GRANOLA w/milk or yogurt 7 w/berries +5

SIDES

- APPLEWOOD SMOKED BACON 5
- TURKEY MAPLE SAUSAGE 5
- BLACK FOREST HAM 5
- SCOTTISH SMOKED SALMON 7
- HASH BROWN, ONION & PEPPERS 5
- CHOICE OF BAGEL 5 w/cream cheese +3
plain, everything, cinnamon raisin
- TOAST / white, rye, wheat w/butter 3
- GREEN SPINACH FONDUE 7
- BROCCOLI RABE, GARLIC-CHILI 7
- APPLE-SAVOY COLESLAW 7
- HAND-CUT FRIES 7
- HEN OF THE WOOD MUSHROOMS 12

DESSERTS

- BANANA STEAMED PUDDING 10
- WARM FLOURLESS CHOCOLATE-SPICED CAKE 9
- PASSION FRUIT CRÊPE SOUFFLE 8



SALADS & STARTERS

- ESCAROLE CAESAR SALAD 11
- escarole, parmesan crouton, egg, caper, parsley
- GARDEN VEGETABLE CHOPPED SALAD 12
- mixed lettuce, tomato, cucumber, corn, onion, beet, avocado, olive
- ROCK SHRIMP & AVOCADO SALAD 16
- citrus, watercress, heart of palm, marinated mushrooms
- ASIAN CALAMARI SALAD 13
- shredded cabbage, carrot, avocado, mixed herbs, spicy citrus-guava dressing
- ROASTED BEET & GOAT CHEESE SALAD 13
- cured duck, humboldt fog, pear, spiced caramelized walnuts
- GRILLED CHICKEN SALAD COBB-STYLE 14
- tomato, egg, avocado, crouton, asparagus, corn, bacon, blue cheese dressing
- BIGEYE TUNA TARTARE 16
- avocado, crispy shallot, soy-yuzu vinaigrette
- SPINACH & MUSHROOM DIP 10
- mushroom duxelle & wilted spinach dip, fontina cheese, corn chips
- SOUP OF THE DAY 8
- made with market fresh ingredients

BURGERS & SANDWICHES

- served with hand-cut fries & apple vinegar coleslaw
- BUTCHER BURGER 16
- 7 peppercorn, blue cheese, caramelized onions, bacon & mushrooms
- HERITAGE TURKEY BURGER 14
- ground dark & white meat, fresh herbs, cucumber, spicy yogurt
- VEGGIE BURGER 13
- fresh vegetables, brown rice & quinoa, black beans, avocado, tomato, fresh herbs
- FRENCH DIP SANDWICH 16
- shaved prime rib, caramelized onions, fontina, french baguette, horseradish
- WI CAPITAL LAGER BATTERED FISH & CHIPS 14
- chatham cod, zesty tartar sauce, red onion, watercress & old bay fries
- BLT SANDWICH “DELUXE” 15
- taleggio cheese, applewood bacon, heirloom tomato, truffle paste

FROM THE GRILL

- THAI SKIRT STEAK SALAD 24
- prime beef, green papaya, mango, glass noodles, avocado, thai basil, peanut
- STEAK FRITE A “L’ECHALOTTE” 26
- grilled hanger steak, peppery cognac-shallot marmalade, hand-cut fries
- NEW YORK STRIP 14oz 34
- grilled strip loin, jojo pickled jalapeño chimichurri
- CENTER-CUT FILET MIGNON 12oz 36
- 5 peppercorn crusted beef tenderloin, green oak, homemade boursin
- BONE-IN RIBEYE 22oz 42
- grilled ribeye steak, smoky BBQ bearnaise
- BRICK CHICKEN DIABLO 21
- chili-broccoli rabe, rosemary-confit lemon crumbs, mustard-tarragon jus
- VEAL & PORK RICOTTA MEATBALLS 22
- garlicky tomato sauce, rosemary polenta, pecorino, rustic country bread
- BARBECUE BABY BACK RIBS 24
- hickory-smoked pork ribs, honey-apple glaze, shoestring, coleslaw & corn bread
- JUMBO LUMP CRAB CAKES 26
- cucumber-radish salad, avocado, smoked paprika & red pepper sauce
- TUNA A LA PLANCHA 28
- bulb onion marmalade, steamed bok choy, shiitake mushroom & soy-ginger
- ORGANIC SALMON IN APPLE BROTH 25
- lightly smoked, wilted spinach, caraway, fingerling potatoes
- GRILLED MEDITERRANEAN BRANZINO 26
- vegetable couscous, fennel salad, meyer lemon vinaigrette
- ALASKAN BLACK COD 28
- soy-acacia honey caramelized black cod, pea tendrils & cauliflower puree



AMERICAN BRASSERIE

SUSHI

- SPICY TUNA ROLL, kempisriracha, crispy shallots 11
- YELLOWTAIL-CAVIAR ROLL, honey soy-citrus 13
- COCONUT-MACADAMIA SHRIMP ROLL, cilantro 14
- TUNA TATAKI ROLL, jalapeño, pickled ginger 16
- VEGETABLE ROLL, chili-hoisin 10
- ALASKAN SALMON ROLL, horseradish, daikon sprout 11
- PEEKYTOE CRAB ROLL, mango, avocado, lime 14
- DRAGON ROLL, eel, teriyaki, avocado, cucumber 12

RAW BAR

- CEVICHE, heart of palm, onion, chilies, lime 12
- SELECTION OF OYSTERS 1/2 Doz / 18 Doz / 34
- LITTLENECK CLAMS 1/2 Doz / 12
- TIGER SHRIMP COCKTAIL 15
- JUMBO LUMP BLUE CRAB COCKTAIL 16
- STONE CRAB CLAWS 3 Per / MP (seasonal)
- SEAFOOD PLATTER
- oysters, shrimp, clams, jonah crab, ceviche, scallops, mussels
- serves 4 to 6 people / 82

PIZZETTA

- TOMATO-MOZZARELLA, garlic, basil 11
- FINGERLING & SOPPRESSATA, radicchio, gorgonzola 12
- MUSHROOM, taleggio, sage, garlic 12
- NEW YORK STYLE, anchovy, capers, olive, san marzano 13
- MORTADELLA & MUSTARD, roma, emmentaler 12
- PROSCIUTTO, crushed san marzano, ricotta 14
- FENNEL SAUSAGE, onion, panna, scallion, fennel pollen 13
- SPINACH SUNNY SIDE UP, nutmeg, fontina 12

SIDES 7

- GRILLED ASPARAGUS
- GREEN SPINACH FONDUE
- BROCCOLI RABE, GARLIC-CHILI
- CARAMELIZED BRUSSELS SPROUTS
- APPLE-SAVOY COLESLAW
- STICKY RICE
- BLOOMING ONION
- SEA SALT & HERB ROASTED POTATO
- HAND-CUT FRIES

HEN OF THE WOOD MUSHROOMS 12

DESSERTS

- BANANA STEAMED PUDDING 10
- WARM FLOURLESS CHOCOLATE-SPICED CAKE 9
- PASSION FRUIT CRÊPE SOUFFLE 8

