

SAMPLE - CHANGES SEASONALLY

BREAKFAST DISHES		LUNCH DISHES
Bernie's Omelet bacon, tomatoes, caramelized onions, cheese, avocado	15	Caesar Salad 10 hearts of romaine, toasted croutons, shaved parmesan (additions: ask your server)
Veggie Omelet gruyere cheese, mushrooms, spinach	14	Roasted Beet Salad oranges, goat cheese, greens, hazelnuts, seasoned crackers
Eggs Benedict black forest ham, poached eggs, muffin, hollandaise	15 English	Wilted Kale Salad 12 shaved brussels sprouts, apples, pancetta, almonds, parmesan
Florentine Benedict tomato, spinach, poached eggs, English muffin, hollandaise	14	Fish & Chips two/three beer battered rock cod filets, coleslaw, fries
Huevos Rancheros poached eggs, black beans, avocado, feta, tortillas, ranchero sauce	15	Blue Wings 12 chicken wings, hot sauce, blue cheese crumbles
Bananas Foster French Toast with bacon, pure maple syrup	14	Salt & Pepper Calamari 11 roasted garlic & ranchero aïoli
Italian Doughnut Holes five or eight served with	5/8	House Fries 6
fruit compote		Garlic or Sweet Potato Fries 8

BURGERS—Beef or J-S Ranch Bison Burgers (add \$2 for bison)

Blue Wing Classic cheddar cheese 12		The Outlaw bacon, cheddar cheese, bbq sauce	
The Prohibition mushrooms, gruvere cheese	14	Black & Blue bacon, blackening spices, bl	14

House-Made Veggie Burger 12 made with barley, risotto, chickpeas, golden beets, mushrooms

Add a fried egg to any burger \$2

SIDES

Pork Sausage	4	Two Eggs any style	6
Thick-cut Bacon	3	Potatoes	3
Fresh Fruit	3	English Muffin	3

KIDS BRUNCH

Cheese Omelet	6	French Toast	6
with fresh fruit and juice or milk		with fresh fruit and juice or milk	

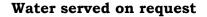
SIDES

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Fresh Fruit	3	English Muffin	3

BEVERAGES

Iced Teas & Sodas free refills	3	Bundaberg Ginger Beer	5
		Selection of Hot Teas	3
Fruit Juices	3	Black Oak Coffee	3
Fresh Squeezed Lemonade	4	free refills	
Pellegrino Sparkling Water 500 ml	5	Iced Coffee	3

Ask your server for our extensive list of beers, specialty cocktails and Lake County wines.





\$15 corkage. \$3 "cakeage" fee per plate.

Maximum 2 credit cards per group. No checks please.

State Mandated Statement: Rare and under cooked food can result in possible food-borne illness. Please inform us of any food allergies. We will disclose ingredients upon request. Cross contact of food items can occur.