brunch

COCONUT YOGURT PARFAIT | 11
strawberries, blueberries,
blackberries, granola, honey

AVOCADO MORNING TOAST | 15
garlic and tomato rubbed multigrain
toast, arugula and radish, lemon, olive oil
GF toast available upon request +3
add an egg +2

CRISPY KOREAN CAULIFLOWER | 15
korean BBQ sauce, sesame seeds,
cilantro lime cream

BEET & AVOCADO SALAD (V) (GF) | 18
arugula, toasted pistachios,
coconut yogurt dressing

THE GREEK SALAD (GF) | 15
romaine, cucumber, beet, tomato, olive,
feta, onion, peppers, sherry shallot dressing

BUDDHA BOWL (V) (GF) | 16
roasted sweet potato, lacinato kale,
grilled broccolini, spiced chickpeas,
cherry tomatoes, tahini sauce,
mango vinaigrette

ADD ONS
grilled or crispy chicken +8
grilled salmon +11
avocado +4

A BELGIAN WAFFLE | 15
maple syrup, warm butter,
fresh berries, chantilly cream

CHALLAH FRENCH TOAST CLOUDS | 15
maple syrup, warm butter,
fresh berries, chantilly cream

CLASSIC BREAKFAST PLATE | 15
two eggs, three bacon or sausage,
hashbrown, white or wheat toast
add steak +13

TAVERNE SPICY BENEDICT | 17
hashbrown, Canadian bacon,
poached eggs, Calabrian hollandaise

DOS BREAKFAST TACOS (GF) | 16
chorizo, scrambled eggs, cheddar, salsa,
radish, avocado crema, corn tortilla, cilantro

BUTTERMILK FRIED CHICKEN AND WAFFLE | 16
spicy pickle slaw, maple syrup, warm butter

TAVERNE PIZZAS

23ea

GF crust avaliable
upon request +3

MUSHROOM BENEDICT
truffle cream, mushrooms,
onions, mozzarella,
hollandaise, chives

SHAKSHUKA PIZZA
tomato sauce, eggs, onions,
peppers, mozzarella, feta,
harissa, parsley

PORK STORE BREAKFAST PIZZA
tomato sauce, pepperoni,
bacon, nduja, sausage,
Calabrian chili hollandaise,
mozzarella, parmesan

KID'S MENU

KID'S WAFFLE | 10
1/2 belgain waffle, maple syrup,
warm butter, fresh berries,
chantilly cream

KID'S CLASSIC BREAKFAST | 9
one egg, two bacon or sausage,
hashbrown, white or wheat toast

KID'S PIZZA | 10
cheese | pepperoni | sausage

SANDWICHES

choice of salad | chips
sidewinder fries +3 | egg +2
GF bun +3

CHICKEN SANDWICH | 19
CRISPY OR GRILLED
honey chipotle mayonnaise, LTO,
dill pickles, brioche bun

TAVERNE BURGER | 20
wood-fired burger, cheddar,
bacon jalapeno jam, LTO,
brioche bun

SIDES

Bacon | 5

Sausage | 5

Eggs | 4

Hasbrowns | 5

Toast | 4

Fruit | 5

Side Salad | 8

DIETARY KEY

V – vegan
Veg – vegetarian
GF – gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

	GLASS	BOTTLE
SPARKLING WINE		
Bisol, "Crede", Prosecco Valdobbiadene, Veneto, Italy N/V	$16	$69
Schramsberg Vineyards, Mirabelle Rosé, California N/V	$14	$65
WHITE WINE		
Louis Jadot, Chablis, Chardonnay, France 2022	$15	$65
Sonoma Cutrer, Chardonnay, California 2022	$13	$58
Saracco, Moscato d'Asti, Italy 2022	$10	$40
Marco Felluga, "Mongris", Pinot Grigio, Italy 2022	$12	$54
Weingut Robert Weil, "Tradition", Riesling, Germany 2021	$12	$55
Château La Nerthe, Les Cassagnes Côtes-du-Rhône, Rosé, France 2021	$9	$40
Craggy Range, Sauvignon Blanc, New Zealand 2023	$12	$54
Jacques Dumont, Sauvignon Blanc, France 2022	$13	$38
RED WINE		
Clos Du Val, Cabernet Sauvignon, California 2021	$28	$135
Daou, Cabernet Sauvignon, California 2022	$13	$58
Canvasback, Red Mountain, Cabernet Sauvignon, Washington 2019	$16	$73
Alta Vista Malbec, Mendoza, Mendoza, Argentina 2022	$8	$35
Böen, Pinot Noir, California 2022	$18	$58
Louis Jadot, Résonance, Pinot Noir, Willamette Valley, Oregon 2021	$16	$69
Ridge Three Valleys, Red Blend, California 2021	$15	$65
Tenuta di Nozzole, "Riserva", Chianti Classico, Italy 2019	$14	$62
Jim Barry Lodge Hill, Shiraz, 2017	$12	$54

ZERO PROOF

Aperol Spritz $10
Lyre's Italian Spritz, Lyre's Sparkling

Pina ColadNA $8
Cream of Coconut, Pineapple Juice, Lime Juice

BYO Mimosa $35
Bottle of Brut Cava

Juice: Select 3
Orange, Grapefruit, Pineapple, Pomegranate, Cranberry

Fruit: Select 3
Strawberry, Blackberry, Pineapple, Orange

Classic Bloody $13
Spicy or Regular
Tito's, Beef Stick, Cheese Curd, Pickle

Herb's Sunny Mary $15
Our signature Bloody Mary, inspired by Herb Kohler, handcrafted with garden-fresh yellow tomatoes, grown locally in the gardens of Kohler, served with Tito's Vodka

French 75 $12
Woodford Reserve, Lemon, Orange, Cava

Maple Old Fashioned $12
Bourbon, Local Maple Syrup, Bitters, Coffee Liqueur, Simple Syrup

Blueberry Breeze $12
Tequila, Blueberry Simple Syrup, Soda

Hard Ice Coffee $13
Vanilla Vodka, Baileys, Ice Coffee

ASK ABOUT OUR OVER THE TOP BLOODY MARY!

BEER SELECTIONS

Snapping Turtle, Hazy IPA **$8**
Eagle Park Brewing Co., WI

Bathtub Brew, Belgian **$8**
Eagle Park Brewing Co., WI

Cliff Hanger, Amber **$8**
Eagle Park Brewing Co., WI

Spotted Cow, Ale **$8**
New Glarus Brewing Co., WI

Mudpuppy Porter, Porter **$7**
Central Waters Brewing Co., WI

Semi-Sweet Hard Cider **$9**
Seattle Cider Company, WA

Bud Light, Lager **$5**

Coors Light, Lager **$5**

Miller Lite, Pilsner **$5**

Stella Artois, Euro Pale Lager, Belgium **$8**

Oso, Infectious Groove, Sour **$7**

Athletic Brewing, Upside Dawn N/A Golden Ale **$7**

SELTZERS

Bold Berry, Hard Seltzer, Eagle Park Brewing Co., WI **$8**

Strait Citrus, Hard Seltzer, Eagle Park Brewing Co., WI **$8**