IF YOU USE A CREDIT CARD
WE WILL CHARGE AN ADDITIONAL 3% TO OFFSET
PROCESSING COSTS. THIS
AMOUNT IS NOT MORE
THAN WHAT WE PAY IN
FEES. WE DO NOT SURCHARGE DEBIT CARDS



FOR PARTIES OF 4 AND UNDER WE KINDLY ASK THAT YOU KEEP YOUR DINING TO UNDER 1 HOUR SO OTHERS MAY ALSO ENJOY THE RESTAURANT

DINING ROOM MENU

Breakfast

Warm & Gooey Cinnamon Roll 12 Soft baked and smothered with cream cheese icing

Yogurt Parfait 11

Vanilla whipped greek yogurt, farm honey, pecan granola, fresh berries

Quiche 15

Choice of seasonal vegetable or meat quiche served with side petite greens

French Omelette 15

Rolled 2-egg omelette. toast choice, hash browns (no substitutions)

- *Goat cheese and chives
- *Mushroom & cheddar with fresh herbs
- *Ham & cheddar

Classic Breakfast 17

Two eggs your way, choice of bacon, sausage links or griddled ham, choice of toast, served with hash browns

Classic Eggs Benedict 17

Toasted sourdough "English muffin", poached eggs, country ham, hollandaise sauce, hash browns

Huevos Rancheros 17

Crispy corn tortillas, refried black beans, avocado, salsa roja, queso fresco, pickled fresnos, sunny up eggs, cilantro crema

Chicken Enchiladas 18

Shedded chicken, corn tortillas, refried black beans, melty white cheese, salsa verde, queso fresco, crema, over easy eggs, pickled red onion

Biscuits & Gravy 17

Savory breakfast sausage, white sawmill gravy, flaky buttermilk biscuits, sunny-up egg

Smoked Salmon Brandade 18

Griddled baguette, whipped smoked salmon & potato, frisee, arugula, cucumber and grape tomato salad, caper & herb crema, 2 poached eggs and fresh dill

Avocado Toast 15

Thick cut sourdough, whipped buratta cheese, fresh avocado, two eggs over easy, everything seasoning, herbs

Sides - 6

Bacon Eggs (2) Side Salad
Sausage Egg Whites French Fries
Chicken Fruit Hash Browns
Sausage Toast Griddled Ham

Mac & Cheese 11

Baked pasta, white cheddar, fontina, herby bread crumbs

The Sweet Side

Caramel Apple French Toast 17

Brioche bread pudding, maple poached apples, salted caramel sauce, brown sugar & oat streusel

Pumpkin Pie Pancakes 17

Pumpkin spice pastry cream, candied pecan streusel, butter, Vermont maple syrup

Buttermilk Pancakes 14

Buttermilk pancakes served with Vermont maple syrup and whipped honey butter, add-ons: berries, chocolate chips +3 ea.

Belgian Waffle 13

Crispy Belgian waffle served with Vermont maple syrup and whipped honey butter add-ons: berries, chocolate chips +3 ea.

Soups and Salads

Tomato Basil Soup 7 cup/10 bowl

Basil oil, sliced chives, sourdough croutons

French Onion Soup 12

Caramelized onion, sourdough, Gruyere cheese

Seasonal Soup 7 cup/10 bowl

Chopped Salad 16

Artisan lettuce mix, bacon, cucumber, cherry tomato, chopped egg, pasta, blue cheese crumbles, creamy blue cheese dressing

Apple & Grain Salad 16

Artisan lettuce mix, arugula, bulgur wheat, farro, red quinoa, shaved asiago cheese, sliced apples, roasted garlic & apple vinaigrette

Fall Harvest Salad 16

Roasted delicata squash, roasted parsnips, arugula, radicchio, frisee, white soy vinaigrette, sourdough parmesan crumble, shaved parmesan

Chickpea Salad 16

Artisan lettuce blend, cucumber, chickpeas, quinoa, roasted spicy garlic hummus, cherry tomatoes, everything seasoning, pickled red onion, creamy tahini vinaigrette

Salad Add-ons:

Grilled Chicken 8, Grilled Shrimp 8, Smoked Salmon 8, Chicken Salad 8, Tuna Salad 8

\$2 Charge for all Split Items

Cocktail Menu on Back

Brunching

Corned Beef Hash 19

Shredded corned beef, hash browns, caramelized onion, poached eggs, hollandaise sauce, choice of toast

Monte Cristo 19

Griddled brioche french toast, shaved ham, shaved turkey, gruyere cheese, mixed berry jam, shoestring fries

Eggy Mushroom Toast 18

Griddled Brioche, roasted garlic & black pepper whipped cream cheese, sliced chives, soy glazed mushrooms, poached egg, garlic honey drizzle

Shrimp & Grits 18

Cajun style sauteed shrimp with onions, tomato, mushrooms, celery and poblano peppers. Creamy cheddar grits, chopped herbs, cheddar biscuit crunch, sunny up egg

Brisket Sammy 18

Griddled rye bread, hot smoked brisket, red onion jam, brie cream, shaved brussels slaw, Katz's deli style Russian dressing. Shoestring fries

Lunching

Grown Up Grilled Cheese 17

Gruyere, sharp cheddar, butterkase, on griddled sourdough, hot honey drizzle, served with tomato soup

Cheeseburger 18

Brioche bun, two griddled smash patties, caramelized onion, pickle sauce, Butterkäse cheese, lettuce, tomato, shoestring fries add egg+2.50

Crispy Chicken Sandwich 18

Brioche bun, buttermilk crispy chicken, dill pickle chips, chili garlic ranch, shoestring fries

Tuna Salad Melt 18

Olive sourdough, celery, shallot, cornichons, mayo, melted cheddar cheese, served with shoestring fries

Chicken Salad Sandwich 18

Ciabatta roll, red onion, celery, cilantro, almonds, lettuce, tomato served with shoestring fries

Turkey Club 18

Smoked turkey breast, crispy bacon, heirloom tomato, avocado, artisan lettuce, Butterkäse cheese, sweet & spicy mustard, wheat bread, shoestring fries

Passion House Espresso Drinks 6

Americano Latté
Double Shot Espresso Mocha
Cappuccino Chai

Passion House Coffee 5 Rishi Teas 5

Bloodies

Bloody Mary 12

EvaDeans Housemade Bloody Mix, Tajin Rim, EvaDean's Vodka. Garnish: Beef stick, Dill Pickle, Celery, Green Olive, Wisconsin Cheese Whips, Cheddar Scallion Biscuit, Lemon

Verde Maria 12

EvaDean's Housemade Verde Bloody Mix, Tajin Rim, Blanco Tequila. Garnish: Beef stick, Dill Pickle, Celery, Wisconsin Cheese Whips, Cheddar Scallion Biscuit, Green Olive, Lemon

Sparkling Cocktails

Classic Mimosa 12

Fresh squeezed orange juice, Prosecco

Ruby Mimosa 12

Grapefruit juice, Prosecco

Aperol Spritz 12

Aperol, Prosecco, orange wheel, soda water

Coffee Drinks

Irish Coffee 10

EvaDeans Whiskey, Demerara Syrup, Whipped Cream

Irish Cream 12

Irish Cream Liqueur, Coffee, Whipped Cream

Espresso Martini 12

EvaDeans Vodka, Espresso, Chicago Spirits Espresso