

IF YOU USE A CREDIT CARD
WE WILL CHARGE AN AD-
DITIONAL 3% TO OFFSET
PROCESSING COSTS. THIS
AMOUNT IS NOT MORE
THAN WHAT WE PAY IN
FEES. WE DO NOT SUR-
CHARGE 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 & Gooley 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
or
Mushroom & cheddar with fresh herbs

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

Smoked Trout Scramble 18
Rushing Waters smoked trout, dill crème fraiche, served with choice of toast, and hash browns

Biscuits & Gravy 17
Savory breakfast sausage, white sawmill gravy, flaky buttermilk biscuits, sunny-up egg

Smoked Salmon 18
Crispy confit marble potatoes, frisee, cherry tomatoes, cucumber, caper & herb crema, pickled red onion, fresh dill

Avocado Toast 15
Thick cut sourdough, whipped burrata 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

Peaches & Cream French Toast 17
Brioche bread pudding, maple poached peaches, pastry cream, toasted streusel topping

Blueberry & Lemon Curd Pancakes 16
Fresh blueberries & buttery lemon curd with 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

Grain Salad 16
Artisan lettuce mix, arugula, bulgur wheat, farro, red quinoa, goat cheese crumbles, fresh peaches, toasted almonds, peach vinaigrette

Summer Squash & Zucchini Salad 16
Shaved squash and zucchini, radicchio, arugula, sourdough & parmesan crumble, shaved parmesan, creamy dill vinaigrette

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, Rushing Waters Smoked Trout 8, Chicken Salad 8, Tuna Salad 8

\$2 Charge for all Split Items

Cocktail Menu on Back

Bloodies

Bloody Mary 12
Housemade Bloody Mix, EvaDean’s Vodka
Garnish: Tajin Rim, Beef stick, Dill Pickle, Celery, Wisconsin Cheese Whips, Cheddar Scallion Biscuit, Green Olive, Lemon (add beer back +3)

Verde Maria 12
Housemade Verde Bloody Mix, Tajin Rim, Blanco Tequila
Garnish: Beef stick, Dill Pickle, Celery, Wisconsin Cheese Whips, Cheddar Scallion Biscuit, Green Olive, Lemon (add beer back +3)

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

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

Chilaquiles 18
Braised pork shoulder, crispy corn tortilla chips, melty white cheeses, salsa roja, cilantro crema, sunny up egg

Brisket Sammy 18
Griddled rye bread, hot smoked brisket, pickled shallot, brie cream, baby arugula, 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 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

Coffee Drinks

Irish Coffee 10
EvaDeans Whiskey, Demerara Syrup, Whipped Cream

Irish Cream 10
Irish Cream Liqueur, Coffee, Whipped Cream

Espresso Martini 12
EvaDeans Vodka, Espresso, Chicago Spirits Espresso Liqueur