

BRUNCH

SUNDAYS 10AM TO 3PM

All you can eat for \$19.99/person (receive 2 plates at a time)

Or order al la carte with prices below

Bottomless Mimosa - \$10.99

Orange, Strawberry, Raspberry, Mango, or Door Peninsula Cherry Mimosa

Small Plate

Banana Bread	3
two slices / house made	V
Avocado Toast	5
peppadew peppers / microgreens	**GF V
Bagel	3
plain bagel / cream cheese	V
Hashbrowns	4
housemade shredded potatoes	**GF V
Bacon	3
crispy	GF
Two Eggs*	3
your way	GF
Roasted Asparagus	6
preserved lemon / parmesan / Fat Louie's balsamic	GF V
Yogurt & Granola	6
fresh fruit	GF V
Prosciutto & Cantaloupe	7
sliced melon / prosciutto	GF
House Greens	11
tomato / onion / fresh mozzarella / balsamic	GF V
Soup and Bread	6
ask about today's selection	

Starters

Lox Bagel*	8
cream cheese / lox / capers / red onion	
Breakfast Fries*	5
poached egg / cheese / bacon	GF
Egg Taco	4
salsa / avocado / microgreens	
Fried Avocado Taco	6
salsa / pepperjack chevre / cilantro lime aioli	V
Tuna Poke*	9
raw tuna / Asian poke sauce / green onion	GF
Shrimp Skewer	8
asian sauce / wasabi slaw	GF

Benedicts (single)

Traditional Benedict*	5
canadian bacon / poached egg / hollandaise	
Prosciutto Benedict *	6
prosciutto / pesto hollandaise / english muffin	
Salmon Benedict*	8
salmon / chipotle hollandaise / microgreens / english muffin	

Breakfast

Mushroom Omelette	8
Renards morel & leek cheese / onion	GF
Goat Cheese Omelette	6
chevre / green onion	GF
Bacon & Cheese Omelette	6
bacon / cheese blend	GF
Breakfast Sandwich	7
english muffin / fried egg / bacon / cheese blend	
Waffle	5
Belgian / powder sugar	
Tiramisu Waffle	7
chocolate waffle / chocolate dusting / tiramisu gelato	
Lemon Ricotta Pancakes	6
blueberries / maple syrup	V

Flatbreads

Breakfast Flatbread	6
scrambled eggs / bacon / tomato / onion / cheese	
Mushroom Flatbread	9
chevre / balsamic / caramelized onion	V
Prosciutto & Pesto Flatbread	8
mozzarella / parmesan / microgreens	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

V/ vegetarian dining option

GF / gluten free dining option

**GF / gluten free preparation available upon request

Small Plate

Prosciutto & Cantaloupe	7
sliced melon / prosciutto	GF
Beet & Goat Cheese	9
sliced beets / chevre / sunflower greens	GF V
Parmesan Truffle Fries	9
aioli / parmesan / parsley / truffle oil	GF V
Crispy Pork Pot-Stickers	10
cilantro / wasabi slaw / crazy sauce	
Cheese Curds	8
Renard's curds / ranch	V
Soup and Bread	6
ask about today's selection	

Starters

Anti-Pasto Plate	12
marinated artichokes / olives / peppadews / crostini / oil	**GF V
Door County Cheese Board	16
artisanal Wisconsin cheeses / fruit / charcuterie selection / toasted flat bread	**GF
Tuna Poke*	17
raw tuna / soy / sesame oil / green onion	GF
Shrimp Tacos	13
cabbage / mango puree / cilantro	
Fried Avocado Tacos	11
salsa / pepper jack chevre / cilantro lime aioli	V

Salads

House Greens	11
tomato / onion / fresh mozzarella / balsamic	GF V
Beet and Berry Salad	9
blueberry balsamic / beet / dried berries	GF V
Asparagus Quinoa Salad	14
greens / parmesan / preserved lemon / Fat Louie's balsamic vinaigrette	GF V

Sandwiches

Fat Louie Burger*	13
roasted onion oil / chevre / balsamic	**GF
Cheeseburger	10
short rib brisket blend / cheddar	**GF
Root Veggie Burger	14
vegetarian burger / chevre / balsamic	**GF V
Grilled Tuna Sandwich*	14
wasabi dressed greens / cucumber / ginger sriracha aioli	**GF
Gourmet Grilled Cheese	9
cheese blend / chevre / cherry preserves / flatbread	V
Grilled Prosciutto & Goat Cheese	13
prosciutto / naan / chevre	
BBQ Chicken Sandwich	13
Door County Distillery bourbon bbq / cheddar / pickled pepper slaw	**GF

Flatbreads

Deluxe Cheese Flatbread	13
red sauce / mozzarella / parmesan / chevre	V
Mushroom Flatbread	16
chevre / balsamic / caramelized onion	V
Prosciutto & Pesto Flatbread	15
parmesan / tomato / onion	
Di Mare Flatbread	19
mozzarella / shrimp / caramelized onion / pesto / tomato	

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Small Plate/Starters

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sliced melon / prosciutto	GF
Beet & Goat Cheese	9
sliced beets / chevre / sunflower greens	GF V
Parmesan Truffle Fries	9
aioli / parmesan / parsley / truffle oil	GF V
Crispy Pork Pot-Stickers	10
cilantro / wasabi slaw / crazy sauce	
Cheese Curds	8
Renard's curds / ranch	V
Soup and Bread	6
ask about today's selection	
Anti-Pasto Plate	12
marinated artichokes / olives / peppadews / crostini / oil	**GF V
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artisanal Wisconsin cheeses / fruit / charcuterie selection / toasted flat bread	**GF
Tuna Poke*	17
raw tuna / soy / sesame oil / green onion	GF
Shrimp Tacos	13
cabbage / mango puree / cilantro	
Fried Avocado Tacos	11
salsa / pepper jack chevre / cilantro lime aioli	V

Salads

House Greens	11
tomato / onion / fresh mozzarella / balsamic	GF V
Beet and Berry Salad	9
blueberry balsamic / beet / dried berries	GF V
Asparagus Quinoa Salad	14
greens / parmesan / preserved lemon / Fat Louie's balsamic vinaigrette	GF V

Flatbreads

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red sauce / mozzarella / parmesan / chevre	V
Mushroom Flatbread	16
chevre / balsamic / caramelized onion	V
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parmesan / tomato / onion	
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mozzarella / shrimp / caramelized onion / pesto / tomato	

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roasted onion oil / chevre / balsamic	**GF
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vegetarian burger / chevre / balsamic	**GF V
Grilled Tuna Sandwich*	14
wasabi dressed greens / cucumber / ginger sriracha aioli	**GF
Gourmet Grilled Cheese	9
cheese blend / chevre / cherry preserves / flatbread	V
Grilled Prosciutto & Goat Cheese	13
prosciutto / naan / chevre	
BBQ Chicken Sandwich	13
Door County Distillery bourbon bbq / cheddar / pickled pepper slaw	**GF

Entrees

Banana Chicken	15
banana / white rice / walnuts / crème de cacao	GF
Balsamic Orange Salmon	19
Fat Louie's balsamic / quinoa / vegetable /	GF
Grilled Duck Breast*	22
Fat Louie's blueberry balsamic / asparagus / roasted potatoes / microgreens	GF
Beet Steak	17
grilled beet / quinoa / chevre / balsamic / vegetable / micro greens	GF V
Vegetarian Quinoa	16
mushrooms / balsamic / sprout / asparagus	GF V
Seared Tuna*	18
soy glaze / wasabi micro greens / sriracha aioli	
Edamame Shrimp	21
white rice / edamame / thai chili	GF

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