

W.A FROST AND COMPANY

BRUNCH MENU

Executive Chef: Grant Nelson

PLATES

BLUEBERRY TURNOVER / 9

Blueberry & Lemon

ASPARAGUS / 12

Dill Cilantro Oil, Marcona Almonds,
Over Easy Egg

BREAKFAST POTATOES / 13

Garlic Aioli, Roasted Tomato Sauce, Herbs

QUICHE OF THE DAY / 16

Served with Mixed Greens

SHAKSHOUKA / 17

Tomato, Onions, Peppers, Feta, Pita, Egg

SMOKED SALMON / 18

Bagel Loaf, Dill Cream, Cucumber,
Pickled Onions

CHILAQUILES / 18

Roasted Salsa, Tortilla Chips, Avocado,
Radish, Crema, Egg

PANCAKES / 18

Lemon Ricotta, Strawberry Rhubarb

OMELETTE OF THE DAY / 18

Served with Mixed Greens

CLASSIC BREAKFAST / 18

2 Eggs, Toast, Bacon or Sausage,
Hash Brown Patty

EGGS BENEDICT / 19

English Muffin, Canadian Bacon,
Poached Eggs, Hollandaise

WALLEYE CAKE / 20

Arugula, Poached Egg, Hollandaise

STEAK & EGGS / 25

Grilled Beef, Peppers & Onions,
Scrambled Eggs

SIDES

SIDE SALAD / 6

HASH BROWN PATTY (2) / 7

APPLEWOOD SMOKED BACON (3) / 8

MAPLE SAUSAGE / 9

TOAST W/ JAM / 6

Multigrain Bread or Brioche Bread

COCKTAILS

BREAKFAST MARTINI / 16

Etesia Vodka, Lemon, Pierre Ferrand,
Marmalade Syrup

CORPSE REVIVER #2 / 16

Gin, Lemon, Orange Curaçao,
Lillet Blanc, Absinthe

BOURBON MILK PUNCH / 14

Bourbon, Milk, Vanilla

AKVAVIT BLOODY MARY / 12

Akvavit, Spicy Tomato Mix,
Peppers

IRISH COFFEE / 12

Red Locks, Amargo,
House Whipped Cream

MIMOSA / 13

Orange Juice, Don Arturo

N/A MIMOSA / 13

Orange Juice, Zilch NA Sparkling Wine

N/A SWITCHEL FIZZ / 13

Ginish, Lime, Sugar, Hobby Farmer Cayenne
Switchel

ROSE SPRITZ / 14

Rosen Bitter, Grapefruit, Cava

DRINKS

COFFEE / 5

DECAF / 5

HOT TEA / 8

Herbal (Caffeine Free) / Chamomile Medley
Black / Earl Grey or English Breakfast
Green / Jade Cloud
Rooibos (Caffeine Free) / Blueberry Hibiscus

JUICE / 5

Orange
Cranberry
Pineapple
Grapefruit

ESPRESSO

Single / 4
Double / 7
Cappuccino / 8
Latte / 9