

The Graduate
HOMESTEAD ROOM



Entrees

<i>Egg White Frittata</i>	12
Onions and peppers, romesco	
<i>Avocado Toast</i>	11
Multigrain sourdough, everything bagel spice, cherry tomato preserves	
<i>Little Gem Salad</i>	13
Avocado, green goddess dressing	
<i>French Toast</i>	14
Vanilla mascarpone, fresh berries	
<i>Homestead Pumpkin Bread</i>	10
Vanilla whipped cream, candied pecan	
<i>Creamy Heirloom Grits</i>	16
Wisconsin cheddar, maple glazed bacon, poached eggs	
<i>The Brunch Club</i>	16
House roasted turkey, gruyère, grain mustard sauce, fried egg	
<i>Grass Fed Burger</i>	19
Brioche bun, roasted tomato aioli, truffle cheese, shredded lettuce, pickles	
<i>Brussels Sprouts And Steak Hash</i>	21
Hanger steak, fingerling potatoes, pickled shallots, poached eggs, roasted mushrooms, calabrian chili aioli	
<i>Chicken And Sage Sausage Benedict</i>	18
Poached eggs, bernaise, toasted english muffin	
<i>Buttermilk Waffle</i>	18
Fried maitake mushrooms, whipped brown butter, bourbon barrel aged maple syrup	

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Sides

<i>Breakfast Potatoes</i>	4
<i>Bacon</i>	6
<i>Chicken Fried Mushrooms</i>	6
<i>Chicken and Sage Sausage</i>	6
<i>Add Egg</i>	3
<i>Add Avocado</i>	2
<i>Sourdough Toast</i>	3

EST. 1928

