

# Everyone's Table

## BRUNCH MENU

*Served Buffet or Family Style*

### BRUNCH BOARDS

A carefully curated assortment of our favorite local brunch fare artfully arranged on our live edge wooden boards with fresh fruit, honey ricotta, seasonal jams & hot honey butter.

*One board feeds 10 people  
\$110 for a vegetarian board  
\$145 to add the meats*

*- featuring -*

#### **Press Waffles**

*locally crafted mini Belgian Liège waffles served with Tapped Maple Syrup*

#### **Ruby's Bagels**

*Women owned and Milwaukee made Rosemary Sea Salt and Everything bagels quartered and served with herbed cream cheese*

#### **Add The Meats**

*Jones Farm maple sausage, Nueske's Black Pepper Bacon, hard boiled eggs, and wood-roasted salmon served with pickled red onions & capers*



### BRUNCH PIZZA

*\$15/person. Includes 1 salad option.*

#### **Shakshuka**

*smoky spiced pepper base, feta, cilantro*

#### **Avo Toast**

*avocado base, black pepper bacon, tomato, arugula, hot honey*

#### **Resting Brunch Face**

*egg base, maple sausage, cheddar, wood-roasted potato*

### BRUNCH DRINKS

#### **Bloody Mary Bar**

*Lutz Bloody Mary mix, vodka, house made pickles, olives, celery, lemons, limes, assorted Wisconsin salami & cheese, hot sauce. Serves 20 guests  
\$400. Each additional guest \$15/person*

#### **Mimosa Bar**

*Bottles of bubbles served with an assortment of 3 juices including orange juice. Serves 20 guests  
\$275. Each additional guest \$10/person*

#### **Coffee & Tea**

*Anodyne coffee, Rishi tea, cream & sugar  
\$4/person*