



## Breakfast

Served 8:30am – 11am Tuesday – Saturday  
All Day Sunday

## Sweets

### Buttermilk Pancakes

Powdered Sugar, 100% Pure Maple Syrup, Berry Garnish, House Jam 8.5

### French Toast with Choice of Meat - GF

Brandy Custard Brioche, Powdered Sugar, 100% Pure Maple Syrup, Berry Garnish 10.25

### Bread Pudding

Assorted Flavor, Served Warm 6.75

## Basics

*Choice of Smoked Potatoes or Hashbrowns. Toast options include Sourdough, Wheat, Marble Rye, or English Muffin*

### Country Breakfast\*

Two Farm Fresh Eggs Any Style, Choice of Meat, Choice of Potato, and Toast 9.75

### Egg Panini - GF

Panini Bread, Scrambled Egg; Choice of Meat, Cheese, and Potatoes 10.25

### Omelet - GF

Choice of cheese, potatoes, and toast 8.75

Meat Fillings .50 each: pulled ham, bacon, pork sausage

Veggie Fillings .25 each: mushrooms, pepper medley, onions, spinach, tomato

### Biscuits and Gravy\*

Large House-made Biscuit, Sausage Gravy, Two Farm Fresh Eggs any Style 10.50

### House-Made Corned Beef Hash\* - GF

Diced Potatoes, Onions, Two Farm Fresh Eggs any Style, Choice of Toast 10.75

### Vegetarian Breakfast Burrito

Black Beans, Onion, Peppers, Crushed Corn Chips, Cheddar Cheese, Green Chiles, Tomato Side of Salsa, Sour Cream. Choice of Potato 9.5

## Sides

Hashbrowns	2.50	Bacon	4	Toast	2.25
Smoked Potatoes	2.75	Pulled ham	3.75	Oatmeal	4.5
One Farm Fresh Egg*	2	Pork sausage	4	Yogurt Parfait	4.5

Substitute Egg White for Any Dish

Split Plate Charge 3

Gluten Free Bread 1.5

\* Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness | GF - Gluten Free options available for additional charge



## Lunch

Served 11am – 2:30pm Tuesday – Saturday

### Basics

*Served with toasted panini bread*

#### House-made Soup - *GF*

Tomato Bisque (GF)/Soup Du Jour

Cup 4/Bowl 5.5/Quart 9

#### Wild Hickory House Salad - *GF*

Wisconsin Garden Vegetables, Greens, Farm Fresh Hard Boiled Egg, Italian Vinaigrette, Thousand Island, or Ranch Dressing 10.5

#### Quinoa Salad - *GF*

Quinoa, Chia Seed, Hemp Seed, Dried Fruit, Kale, Apricot Vinaigrette 11

### Sandwiches

*Served with Café 213 homemade potato chips & French onion dip. Substitute Asian slaw .50 or soup/salad 2.5*

#### Turkey Swiss Panini - *GF*

Panini Bread, Oven Roasted Turkey, Provolone, Pesto, Tomato Jam 12.25

#### Asian Chicken or Tofu Wrap

Flour Tortilla, Grilled Chicken or Tofu, Asian Slaw 12

#### Grilled Cheese - *GF*

Sourdough, Swiss, American, Cheddar 9

#### 213 Burger\*

Bun, 6oz Patty, Thick Cut Bacon, American Cheese, Caramelized Onion, Port Wine Spread, Stone Ground Mustard 12.50

#### Reuben Sandwich

Marble Rye, House-Made Corned Beef, Swiss, Sauerkraut, Thousand Island 13

#### Barbeque Pulled Pork Sandwich

Bun, Creamy Slaw, House-Made BBQ Sauce, Smoked Pork Shoulder 11.75

### Sides

Chips and Dip	3.5	Side Salad	4	Yogurt Parfait	4.5
Asian Slaw	4.5	Pickles	.75		
Split Plate Charge 3		Gluten Free Bread 1.5			

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