



BREAKFAST

Served 6:30 am – 11am daily

COMBOS

Served with seasoned potatoes or golden hash browns, as well as your choice of toast, pancakes or English muffin. Add fruit for \$3.

ALL AMERICAN BREAKFAST 10

Two eggs any style with choice of bacon, ham, sausage or turkey links.

SCULPT YOUR OWN THREE EGG OMELETTE 12

Ham, turkey, bacon, onion, tomato, mushroom, sausage, bell peppers, jalapeño, avocado or spinach.

Choice of one cheese:

Monterey Jack, Cheddar, Swiss, Blue Cheese, Milton Creamery Prairie Breeze

BOWLS

GREEK YOGURT BOWL 8

A mosaic of Greek yogurt topped with seasonal berries, almond granola and local honey drizzle.

HICKORY SMOKED SALMON BOWL (GF) 12

Get your Omega-3 fix with our healthy smoked salmon bowl. Topped with potatoes, peppers, pickled red onions, heirloom tomatoes, feta cheese, hickory smoked salmon and eggs.

THE MIDWEST BOWL (GF) 12

Rise and Shine like a farmer with a loaded bowl! Our hearty bowl has three eggs, bacon, sausage, onions, pepper, potatoes and American cheese.

MIGAS TEX MEX 10

Fried Corn tortilla strips, pico de gallo, scrambled eggs and queso fresco.

SIGNATURE DISH

GRAND MARNIER ORANGE

FRENCH TOAST 14

French loaf dipped in milk, orange juice and grand marnier served with cinnamon and sugar with choice of bacon, sausage, turkey sausage, or ham.

CLASSICS

CHEESY EGG SANDWICH 12

Two fried eggs, cheddar, and chipotle aioli served on 7-grain toast. Served with hash browns and choice of bacon, ham, sausage or turkey links.

IMPASTO AVOCADO TOAST 12

7-grain toast with choice of bacon, ham, sausage or turkey links.

Pick your options:

- Soft egg and bacon crumble
- Smoked salmon and onion

WAFFLE IRON WAFFLE 10

Choice of fruit, maple syrup, honey cinnamon butter strawberry, blueberry, blackberry or banana.

CINNAMON ROLL PANCAKES 10

Three buttermilk pancakes with cinnamon swirl and gooey glaze. Served with your choice of bacon, ham, sausage, or turkey links.

FARM HOUSE BISCUITS & GRAVY 7

Buttermilk biscuits topped with a rich country sausage gravy.

CRUNCH BERRY OATMEAL (V) 8

Creamy rolled oats with almond granola and seasonal berries. An exuberant start to your day!

BEVERAGES

ORANGE JUICE 3

HOT COCOA 3

GRAPEFRUIT JUICE 3

COFFEE CUP 3

2% MILK 3

HOT OR ICED TEA 3

Gluten free waffles and pancakes on request. (GF) Gluten Free (V) Vegetarian

18% gratuity added to tab of 8 or more. Our chef would be happy to accommodate any special requests due to food allergies or vegetarian needs.

CUSTOMER ADVISORY: Eating raw or under-cooked meat, eggs, or seafood poses health risks to everyone but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with a compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.



LUNCH

Served 11 am – 5 pm daily



▼ APPETIZERS ▼

MILTON CREAMERY BRUSCHETTA (V) 9

Tomatoes, garlic, onions, balsamic, burnt onion cheese spread on crostinis.

RAVIOLLI (V) 11

Ricotta cheese raviolis, roasted tomato sauce.

GRILLED ASIAN SHRIMP (GF) 12

5 jumbo shrimp in lemon grass, fresh ginger sauce.

AMISH BRAISED BEEF TIPS (GF) 12

Seared tenderloin beef tips, Amana Amish bleu cheese.

TUNA EDAMAME (GF) 13

Rare seared tuna, avocado, edamame, cucumber, cilantro, wasabi-soy.

NEW ENGLAND CRAB CAKES 13

Two lump crab cakes, micro greens, roasted red pepper sauce.

JUMBO SEARED SCALLOPS (GF) 14

Seared scallops, lemon beurre blanc, fresh micro greens.

▼ SOUPS / SALADS ▼

SOUP DU JOUR 4

Chef's creation of vegan and vegetarian soups.

HOUSE SALAD 9

Spring mix, red onion, tomato and house made croutons.

CAESAR SALAD 9

Romaine lettuce, house made croutons, Parmesan and Caesar dressing.

FIESTA SALAD (V) 9

Shredded iceberg, roasted corn, avocado, black beans, tortilla strips, kickin' ranch dressing.

CRAISIN' GOAT SALAD (V/GF) 9

Goat cheese, crisp romaine, granny smith apples, dried cranberries, avocado, roasted garlic dressing.

SPINACH w/WARM BACON DRESSING 9

Baby spinach, hard boiled eggs, bacon crumbles, mushrooms and red onion.

ADD TO ANY SALAD

**GRILLED CHICKEN 4 | GRILLED SHRIMP 5
SALMON 6 | SAUTÉED SCALLOPS 6**

▼ SANDWICHES ▼

With choice of 1 side

PORTOBELLO BURGER 11

Marinated portobello mushroom, lettuce and tomato.

BUILD-A-BURGER 12

All-beef pattie, choice of cheese, bacon, mushrooms, avocado, sautéed onions or dressing.

MILTON CREAMERY GRILLED CHEESE (V) 9

Herb cheese spread, cheddar, sourdough bread, side of tomato jam.

IOWA PORK TENDERLOIN 10

Hand breaded, pickles, red onions, stone ground mustard, pretzel bun.

HOT ROAST BEEF HOAGIE 11

Havarti dill cheese, caramelized onion, horseradish aioli.

HALF POUND BLT 11

Applewood smoked bacon, juicy tomato, crispy lettuce, mayo, brioche toast.

▼ PASTA ▼

HOUSE MADE MAC & CHEESE (V) 10

Smoked Cheddar. Add **Grilled chicken 4 | Grilled shrimp 5
Salmon 6 | Sautéed scallops 6**

SAUTÉED JUMBO SHRIMP FETTUCCINI 14

Lobster cognac cream sauce, fettuccini.

FETTUCCINI PRIMAVERA (V) 13

Sundried tomato sauce, baby spinach, Kalamata olives, zucchini, yellow squash, portabella mushrooms served on fettuccini. Add **Grilled chicken 4 | Grilled shrimp 5
Salmon 6 | Sautéed scallops 6**

BEEF AND RICOTTA RAVIOLI 14

Ground Italian seasoned beef, blended ricotta cheese, roasted garlic, basil.

▼ SIDES ▼

VEGGIE DU JUR 3

MAC 'N CHEESE (V) 4

COLE SLAW (GF) 3

GARLIC MASHED

FRESH FRUIT (V) 3

POTATOES (GF) 4

SWEET POTATO FRIES 3

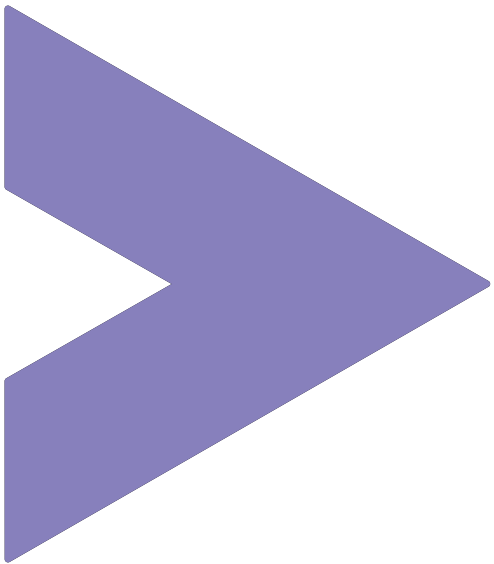
SAFFRON RICE 4

SEASONED FRIES (V) 3

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DINNER

Sunday:
5 PM - 9 PM
Monday - Saturday:
5 PM - 10 PM



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ADD TO ANY SALAD

GRILLED CHICKEN 4 | GRILLED SHRIMP 5
SALMON 6 | SAUTÉED SCALLOPS 6

▼ PASTA ▼

Add House or Caesar Salad 4.

HOUSE MADE MAC & CHEESE (V) 10

Smoked Cheddar. Add Grilled chicken 4 | Grilled shrimp 5
Salmon 6 | Sautéed scallops 6

SAUTÉED JUMBO SHRIMP FETTUCCINI 14

Lobster cognac cream sauce, fettuccini.

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HALF POUND BLT 11

Applewood smoked bacon, juicy tomato, crispy lettuce, mayo, brioche toast.

▼ ENTRÉES ▼

Served with side house or caesar salad and choice of 2 sides.

PORK SHANK 28

Slow cooked shank, forest mushroom sauce.

BRAVEHEART FILET MIGNON (GF) 30

AGED 12 OZ NEW YORK STRIP (GF) 29

12 OZ RIBEYE (GF) 31

OSSOBUCCO-BRAISED BEEF STEAK 28

HONEY BAKED SALMON (GF) 24

Wild Atlantic Salmon, honey.

AHI TUNA (GF) 26

Fresh Sushi-grade Ahi Tuna, sesame crusted, seared rare, cabbage slaw, avocado mousse.

MAMAS MEATLOAF 16

Bacon wrapped meatloaf, whipped potatoes, sautéed spinach, tomato bacon jam.

ADD TO ANY ENTRÉE

JUMBO CRAB CAKES 8 GRILLED OR SAUTÉED SHRIMP 8
JUMBO SCALLOPS 8

▼ SIDES ▼

VEGGIE DU JUR 3

MAC 'N CHEESE (V) 4

COLE SLAW (GF) 3

GARLIC MASHED POTATOES (GF) 4

FRESH FRUIT (V) 3

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SEASONED FRIES (V) 3

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